

Pierluigi

dal 1938



PLATEAU

French Fin de Claire “Davide Herve” Oysters ^{4/14}
€ 5,00

Scampi ^{2/4}
€ 12,00 each 100 gr

Irish “Special Regal” Oysters ^{4/14}
€ 5,00

Imperial Red Prawns (*) ^{2/4}
€ 12,00 each 100 gr



CARPACCIO AND TARTARE

Red Mullet Carpaccio, ⁴
**wild Strawberries, seawater
and Salicornia**
€ 25,00

Imperial Red Prawn Carpaccio, ^{2/8}
**Catalonia Chicory, Mango and Ginger
cream with toasted Almonds**
€ 27,00

Sea Scallop Carpaccio, ^{4/14}
**with Turnip greens,
Grapefruit and Pink Pepper**
€ 25,00

Amberjack Tartare with Pistacchio nuts, ^{4/8}
Raspberries, and Horseradish mayonnaise
€ 25,00

Tuna Tartare with capers, Frisella crumbs ^{4/1/14}
**flavored with Sea Urchin, on bed of fresh
Burrata Cheese Coulis**
€ 27,00

Salmon Tartare with Corn Avocado and ⁴
Passion Fruit sauce
€ 25,00

Gran Crudo “Pierluigi” ^{2/4}
Composition of Carpacci and Tartare, Scampi and Shrimp
€ 35,00

(*) This raw material can be frozen or deep-frozen in its origin, according to market availability, or to ensure their quality and safety commodity.

How to read Allergenic

“ Name of dish” - “1/2/4 ect..ALLERGENICS NUMBER” *Read the table at the last page of menu*

“Price in Euro”

Pierluigi

dal 1938



APPETISERS

Sauteè Scampi with Turnip Greens and Datterini tomatoes ^{2/4/12}
€ 14,00 each 100 gr

Imperial Red Prawns “ajo e olio” style, with garlic and olive oil ^{2/4/12}
€ 14,00 ogni 100 gr

Prawn Catalan “Pierluigi” (*) ^{2/4/12}
€ 25,00

Breaded Sea Scallops with Black Truffles, cream and Pioppini Mushrooms ^{1/4/14}
€ 27,00

Steamed seafood salad, with pureed chickpeas and Catalonia Chicory ^{2/4/14}
€ 28,00

Soppresata of wild Octopus, with fresh Fennel, Orange and Black Olive salad (*) ^{4/14}
€ 23,00

Fassona Beef Tartare Seasoned with Traditional Garnish Bouquet ³
€ 26,00

Beef Filet Carpaccio with Lemon Sauce ¹⁰
€ 22,00

Fried Zucchini Flowers Stuffed with Mozzarella and Anchovies ^{1/4/5/7}
€ 5,00 each

Fried Cod Filet with Bell Pepper Mayonnaise (*) ^{1/3/4/5}
€ 19,00

(*) This raw material can be frozen or deep-frozen in its origin, according to market availability, or to ensure their quality and safety commodity.

How to read Allergenicity

“ Name of dish” - “1/2/4 ect..ALLERGENICS NUMBER” *Read the table at the last page of menu*

“Price in Euro”

Pierluigi

dal 1938



PASTA COURSES

Fettuccine with Maine Lobster, Datterini tomatoes and Chervil

^{1/2/3/4/9}

€ 15,00 each 100 gr

Tagliolini with Mediterranean Lobster, Datterini tomatoes and fresh Basil

^{1/2/3/4/9}

€ 18,00 each 100 gr

Calamarata pasta with "Seafood Carbonara" (*)

^{1/2/3/4/9/14}

€ 26,00

Vermicelli with wild Clams and Red Mullet Roe

^{1/4/14}

€ 24,00

Orecchiette with Turnip Greens, Cuttlefish Ragout and Taralli crisps (*)

^{1/4/14}

€ 24,00

Creamy Scampi Risotto with Salicornia (Min x 2 prs.) (*)

^{2/4/7/9/12}

€ 25,00

Roman Broccoli and Ray Soup

^{1/4/9}

€ 23,00

Pennoni di Gragnano with Eggplant, Datterini Tomatoes and Ricotta Cheese shavings

^{1/7/9}

€ 22,00

(*) This raw material can be frozen or deep-frozen in its origin, according to market availability, or to ensure their quality and safety commodity.

How to read Allergenics

"Name of dish" - "1/2/4 ect..ALLERGENICS NUMBER" *Read the table at the last page of menu*

"Price in Euro"

Pierluigi

dal 1938



FISH MAIN COURSES BY WEIGHT

COOKING

Please, specify your preferred cooking style to your waiter for the fresh fish you have ordered.

Turbot

€ 10,00 each 100gr

Red Mulletts

€ 12,00 each 100gr

Seabream

€ 10,00 each 100gr

Scorpion Fish

€ 11,00 each 100gr

Seabass

€ 11,00 each 100gr

Maine Lobster

€ 14,00 each 100gr

Red Snapper

€ 11,00 each 100gr

Mediterranean Lobster

€ 18,00 each 100gr

Saddled Bream

€ 12,00 each 100gr

Red Imperial Prawns (*)

€ 12,00 each 100gr

John Dory

€ 12,00 each 100gr

Langoustine

€ 12,00 each 100gr

Sole

€ 14,00 each 100gr

() This raw material can be frozen or deep-frozen in its origin, according to market availability, or to ensure their quality and safety commodity.*

How to read Allergenic

"Name of dish" - "1/2/4 ect..ALLERGENICS NUMBER" *Read the table at the last page of menu*

"Price in Euro"

Pierluigi

dal 1938



MAIN COURSES

Sea Bass Filet in its crispy skin, with stewed Sicilian Broccoli and wild Clams ^{4/9/14}

€ 35,00

Fried small Catch-of-the-Day fish with Tartar sauce ^{1/2/3/5/14}

€ 32,00

“Yellow Fin” Tuna Cutlet, and seasonal vegetable julienne with sweet and sour sauce ^{3/5/6/4}

€ 30,00

Florentine Beef Steak with seasonal vegetables, new Potatoes and Béarnaise sauce ^{3/7}

€ 110,00 (1,2kg per 2 prs)

Rack of Lamb roasted with fresh herbs, Artichokes and Potatoes ^{1/9/10}

€ 32,00

Stuffed Chicken with Olives, Bell Peppers and Roman Mint ¹

€ 30,00

() This raw material can be frozen or deep-frozen in its origin, according to market availability, or to ensure their quality and safety commodity.*

How to read Allergenic

“ Name of dish” - “1/2/4 ect..ALLERGENICS NUMBER” *Read the table at the last page of menu*

“Price in Euro”

Pierluigi

dal 1938



VEGETABLE DISHES

Baked Eggplant Parmigiana with Fresh Basil and Datterino Tomato Coulis⁷
€ 14,00

Jewish-style Artichoke with Potato torte and light “Bagna Cauda”^{3/7/5}
€ 18,00

Assortment of grilled Seasonal vegetables
€ 15,00

Sauteed or Steamed Seasonal vegetables with lemon
€ 12,00

Roasted or fried potatoes
€ 12,00

Mixed salad with fresh Pears, Pienza Pecorino Cheese and Pomegranates⁷
€ 15,00

Buffalo Mozzarella and Fresh Datterino Tomato⁷
€ 16,00

() This raw material can be frozen or deep-frozen in its origin, according to market availability, or to ensure their quality and safety commodity.*

How to read Allergenicity

“Name of dish” - “1/2/4 ect..ALLERGENICS NUMBER” *Read the table at the last page of menu*
“Price in Euro”

Pierluigi

dal 1938



DISHES WITH TRUFFLES

**Marinated Beef Carpaccio with toasted Peppercorns,
Parmigiano Mousse and White Truffles**⁷

Sea Scallop Carpaccio with creamy Celeriac and White Truffles^{7/14}

Roman Cacio cheese Risotto with freshly ground Black Pepper, and White Truffles^{7/9}

Tagliolini with White Truffles^{7/9}

Eggs with White Truffles³

90€ per portion

() This raw material can be frozen or deep-frozen in its origin, according to market availability, or to ensure their quality and safety commodity.*

How to read Allergenicity

"Name of dish" - "1/2/4 ect..ALLERGENICS NUMBER" *Read the table at the last page of menu*

"Price in Euro"

Pierluigi

dal 1938

Dear Guest, in the aim to best meet your needs, please inform our staff about any food allergies or intolerances that you may have.

To protect consumer health, fishery products administered as raw or almost raw, in this restaurant (i.e. raw, marinated and smoked ones) are subjected to rapid reduction in temperature, for health purposes, in accordance with the CE Reg. 853/04 and with the Circular of the Ministry of Health 17/02/2011.

Some fresh produce is subjected to rapid reduction in temperature, as outlined in the procedures recommended in the Manual Food Safety Management through HACCP System in accordance with the CE Reg. 852/04 and the CE Reg. 853/04.

This raw material can be frozen or deep-frozen in its origin, according to market availability, or to ensure their quality and safety commodity. (*)

1. Cereals containing gluten and their derivatives	6. Soy and soy-based products	11. Sesame seeds and sesame seed-based products
2. Seafood and seafood products and their derivatives	7. (Cow') Milk and milk- based products (including lactose)	12. Sulphur dioxide and sulphite derivatives
3. Egg and egg-based products	8. Nuts	13. Lupin and lupin-based products
4. Fish and fish-based products	9. Celery and celery- based products	14. Molluscs and mollusc-based products
5. Peanuts and peanut- based products	10. Mustard and mustard-based products	

Instagram: @Pierluigiroma / #Pierluigirestaurant

() This raw material can be frozen or deep-frozen in its origin, according to market availability, or to ensure their quality and safety commodity.*

How to read Allergenicity

"Name of dish" - "1/2/4 ect..ALLERGENICS NUMBER" *Read the table at the last page of menu*

"Price in Euro"