

Pierluigi

dal 1938



RAW SEAFOOD PLATTER

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

Langoustine ^{2/4}
€ 12,00 each 100gr

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

Red Imperial Prawns (*) ^{2/14}
€ 12,00 each 100gr

Venus Clam(5 pieces) ^{4/14}
€ 15,00

Sea Urchin ^{4/14}
€ 5,00 each one



CARPACCIO AND TARTARE

Weever Fish ⁴
with Freshly diced Peach and Zucchini,
Mojito Flavored Mayonnaise
€ 24,00

Imperial Red Prawn (*) ^{2/8}
with Salicornia Salad and Fresh Pineapple
€ 27,00

Sea Scallop “Puttanesca Style”, ^{4/14}
with Fresh Tomato, Olives and Capers
€ 25,00

Amberjack Tartare with Hazelnuts, ^{4/8}
Crunchy Asparagus and Melon Bites
€ 25,00

Tuna Tartare with Mango Bites, ^{4/1/14}
Toasted Sesame Seeds and Basil Dressing
€ 25,00

Salmon Tartare, with Guacamole ⁴
of Fava Beans and Saffron
€ 23,00

Gran Crudo “Pierluigi” ^{2/4}
(Composition of assorted Carpaccis and Tartare, with a
Raw Langoustine and Prawn)
€ 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 Allergenicity

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APPETISERS

2/4/9

Imperial Red Prawns Pancooked with Honey, Chilli Pepper and Mint

€ 14,00 each 100gr

1/2/4/9

Sauteèd Scampi with Cherry Tomato Basil and Olives

€ 14,00 each 100gr

1/4/14

Breaded Sea Scallops with Black Truffles , Creamy Peas and Violet Potato Chips

€ 25,00

4/14

Soppressata of Wild Octopus with Mesclun Salad and Apple Vinegar (*)

€ 23,00

2/4/12

Prawns “Catalana Salad Pierluigi” Style (*)

€ 25,00

1/2/4/9/14

“Panzanella di Mare”: Frisella Bread, Tomato and Seafood

€ 25,00

1/3/4/5

Fried Cod Filet with Bell Pepper Mayonnaise (*)

€ 18,00

1/4/5/7

Fried Zucchini Flowers stuffed with Buffalo Mozzarella and Anchovies

€ 5,00 each

10

Lemon-Marinated Beef Carpaccio

€ 20,00

3/10

Fassona Beef Tartare seasoned with traditional Garnish Bouquet

€ 26,00

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PASTA COURSES

Fettucine with Maine Lobster, Datterino Tomato and Chervil ^{1/2/3/4/9}

€ 14,00 each 100gr

Tagliolini with Mediterranean Lobster, Datterino Tomato and Basil ^{1/2/3/4/9}

€ 18,00 each 100gr

Calamarata Pasta with “Seafood Carbonara”^(*) ^{1/2/3/4/9/14}

€ 26,00

Vermicelli Pasta with Donay Clams and Cherry Tomato ^{1/4/14}

€ 25,00

Paccheri Pasta with Peas Sauce and Seared Cuttlefish ^{1/14}

€ 26,00

Risotto with Creamy “Jerusalem Artichokes”, Codfish and Taggiasche Crumble Olives ^{1/7/14}

(Min x 2 prs.)

€ 28,00

^{1/4/9}

Gazpacho with King Crab and Bruschetta Bites

€ 24,00

^{1/7}

Fusillone Pasta, Crunchy Asparagus, Saffron and Buffalo Mozzarella

€ 22,00

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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 Mullet

€ 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 (*)

€ 14,00 each 100gr

John Dory

€ 12,00 each 100gr

Langoustine

€ 14,00 each 100gr

Sole

€ 14,00 each 100gr

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MAIN COURSES

Turbot Filet in Donay Clams Sauce, Asparagus and Candied Lemon ^{4/14}
€ 35,00

Fried Paranza-Freshly Caught Fried Fish, accompanied by Tartar Sauce ^{1/2/3/5/14}
€ 36,00

“Yellow Fin” Tuna Cutlet with Glazed Onions and Tossed Salicornia ^{4/6}
€ 32,00

Grilled Florentine Steak with Seasonal Vegetables, New Potatoes and Béarnaise Sauce ^{3/7}
€ 110,00 (1,2kg per 2 prs)

Rack of Lamb roasted with Fava Beans Coat, Leaks and Black Truffle Potato ^{1/9/16}
€ 32,00

“Saltimbocca” of Cinta Senese Pig with wild Cicory and Cherry Tomato ^{7/9}
€ 30,00

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VEGETABLE DISHES

Baked Eggplant Parmigiana with Fresh Basil and Datterino Tomato Coulis ⁷

€ 15,00

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 Strawberries, Fresh Primosale Cheese and seeds ^{3/11}

€ 14,00

Steamed Asparagus, Burratina of Andria and Emilia Romagna traditional Saba ³

(Grape Must Reduction)

€ 14,00

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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 HAACP System in accordance with the CE Reg. 852/04 and the CE Reg. 853/04.

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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	