

Pierluigi

dal 1938

Dear Client,

We are delighted to present our Menu proposals for special events.

Below are two fish menus, two meat menus and one vegetarian menu.

For your event, we need to agree upon and confirm only one menu selected by you.

Our team will operate in order to satisfy all of the necessities regarding possible food allergies and/or intollerences.

We are at your service to personalize the menu according to your needs.

All proposals include water.

Coffee, tea and soft drinks are not included in the proposed price.

Wine and aperitifs can be chosen "A la Carte" or among the following proposals.



MENÙ 1

€ 125,00

Gran Crudo Pierluigi

(Composition of Carpacci and Tartare, Scampi and Shrimp)

Warm Wild Octopus Salad, whit creamy White Beans, Celery and Taggiasche Olives

Creamy Scampi Risotto with Salicornia

Saddled Bream Fillet all' "Acquapazza" with Clams and Asparagus

Lemon and Ginger "Delizia" with fresh Strawberries and Mint

MENÙ 2

€ 110,00

Salmon Tartare with crunchy Corn Grains, Toasted Sesame Seeds and Passion Fruit Sauce

Prawn "Catalana Salad" Pierluigi Style

Fusilloni di Gragnano with Seared Baby Squid Ragoût and Peas

Sea Bream Fillet "alla Cacciatora" with Vignarola Veggies

Ricotta Cheese Cake with Almonds and Sour Cherries Sauce

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MENÚ 3

€ 100,00

Lemon-marinated beef Carpaccio with wild green salad and apple vinegar dressing

Pennone Pasta with Asparagus, Saffron and Black Truffle from Norcia

Stuffed Chicken with Olives, marinated Zucchini and peppers sauce.

Seven-layer chocolate tarte with Hazelnut sauce

MENÚ 4

€ 100,00

Burrata Cheese from Andria and Saba sauce

Pacchero Pasta “alla Gricia”, with creamy Fava Beans

Slow cooked Veal Loin, in “Salsa Tonnata” with wild salad in Vinegar sauce

Pineapple Carpaccio with Vanilla Ice Cream and Caramelized Orange shavings

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VEGETARIAN MENÙ

€ 90,00

Gazpacho with Traditional Garnish Bouquet

Cavatelli Pasta with Basil pesto, potatoes and beans

Eggplant Parmigiana on a bed of fresh Datterini tomato and basil

Fruttini Gelato

DRINKS

APERITIF (not included)

Italian-style Fried Tempura of baby squid and vegetables Tempura with:

Flûte of Franciacorta Pas Dosè Mosnel	€ 10,00
Flûte of Champagne Brut Premier Louis Roederer	€ 15,00

Following are proposals of some pairings with White and Red wines
to taste with the selected Menu.

Each proposal includes both white and red wines, in order to satisfy diverse preferences
of all of our clients.

The cost is calculated per person, and the consumption is considered one bottle every two people.

Our Wine list is composed of more than 2400 labels and remains at your disposition,
should you prefer choosing wines different from those proposed here.

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WINE SELECTIONS

RED WINE

“Colle Amato”
Uve: Nero Buono
Az. Pietra Pinta
(Lazio)

WHITE WINE

“Costa Vecchia”
Uve: Blend Malvasia
Chardonnay Sauvignon
Az. Pietra Pinta
(Lazio)

€ 20,00

RED WINE

Morellino di Scansano Riserva
“Purosangue”
Uve: Sangiovese
Az. Terenzi (Toscana)

WHITE WINE

Soave “La Rocca”
Uve: Garganega
Az. Pieropan

€ 35,00

RED WINE

Volnay “Cuvée Nathan”
Uve: Pinot Nero
Az. Domaine Vincent Latour
(Borgogna)

WHITE WINE

Chablis “Vauligneau”
Uve: Chardonnay
Az. Domaine de La Motte
(Borgogna)

€ 70,00

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RESERVATIONS AND PAYMENT METHODS

The Menu selection should be communicated as soon as possible to the following email: info@pierluigi.it, in order to allow us to review it and respond with all of the necessary information.

The confirmation of the reservation must be made within seven (7) days of the event's date, complete with specific inherent related matters and possible allergies or particular requests for its setting-up.

The confirmation of the reservation requires an advanced payment equal to 50% of the entire amount.

Any food and/or beverage products that are different from or extra to those originally ordered and confirmed for the event, will be charged as extra consumption.

For events with less than fourteen (14) people, it is possible to use the "A La Carte" Menu.

Confirmation of the acknowledged reservation, with the specifics of the event, will be sent to you via email info@peirluigi.it from our Administration.

In case you require an invoice, please specify all of the data necessary for its emission.

The following are our bank coordinates:

PIERLUIGI SRL

Banca Credem

IBAN IT23U0303203201010000212787

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