

Pierluigi

dal 1938



RAW SEAFOOD PLATTER

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

Langoustine ^{2/4}
€ 12,00 each 100gr

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

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



CARPACCIO AND TARTARE

Amberjack Carpaccio ^{4/8}
with Spicy Olive Oil,
Black Truffle and Pistachio
€ 24,00

Scallop Carpaccio ^{4/8/14}
on Horseradish Foam, Grated Bottarga
with Apple and Nuts Crumble
€ 25,00

Red Mullet Tartare, Diced Mango, ⁴
Cucumber and Pomegranate Dressing
€ 25,00

Imperial Prawns Carpaccio (*) ^{2/4/14}
with Oysters Mayonnaise, Raspberry Bites
and Puntarelle Salad
€ 27,00

Amberjack Tartare ⁴
with Orange Gazpacho,
Fennel Leaks, and Black Olives
€ 25,00

Tuna Tartare, Broccoli Crystals, ^{4/7/5}
Sea Urchins Mayonnaise
and Burrata Cheese
€ 25,00

Salmon Tartare, ^{4/8}
Mandarin and Pistachios
€ 23,00

Gran Crudo “Pierluigi” ^{2/4/14}
(Composition of assorted Carpacci 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 Allergenicities

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APPETISERS

Sauteèd Scampi “ Pizzaiola” Style ^{2/4/9}

€ 14,00 each 100gr

Imperial Red Prawns “Ajo e Olio” Style ^{2/4/9}

€ 14,00 each 100gr

Prawns “Catalana Salad Pierluigi” Style (*) ^{2/4/12}

€ 25,00

Black Truffle Breaded Scallops, Pumpkin Cream and Chiodini Mushrooms ^{1/4}

€ 25,00

Roasted Squid, white Broad Beans Puree and Wild Chicory ^{4/13/14}

€ 26,00

“Soppressata” of Wild Octopus with Mesclun Salad and Apple Vinegar (*) ^{4/14}

€ 23,00

Fassona Beef Tartare seasoned with traditional Garnish Bouquet ^{3/10}

€ 26,00

Passion for Artichoke: “Romana and Giudia” Style, Burrata Cheese and Fillet of Anchovies ⁷

€ 23,00

Marinated Beef Carpaccio ¹⁰

€ 20,00

Fried Zucchini Flowers stuffed with Buffalo Mozzarella and Anchovies ^{1/4/5/7}

€ 5,00 each

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

€ 18,00

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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

Paccheri di Gragnano with “Seafood Amatriciana”(*) ^{1/2/4/7/9/14}
€ 26,00

Vermicelli Pasta with Wild Clams and Salicornia ^{1/4/14}
€ 25,00

Monachelle Pasta with Codfish, Chickpea Cream and Wild Fennel Crumbs ^{1/4/9}
€ 26,00

Pumpkin Risotto with Wild Octopus and Grated Bottarga ^{4/9/14}
€ 28,00

Traditional Soup with Roman Broccoli, Fettuccine Bites and Ray Fish ^{1/4/9}
€ 24,00

Mezze Maniche Pasta with Artichokes, Mint and Burrata Cheese ^{1/7/9}
€ 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 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 (*)

€ 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

Wild Seabass Fillet with Artichokes and Wild Clams ^{4/9/14}
€ 35,00

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

“Yellow Fin” Tuna Steak with Julienne Vegetable and Sweet-and-Sour Dressing ⁴
€ 32,00

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

Rack of Lamb roasted with Fresh Herbs, Potato and Pioppini Mushrooms ^{1/9/10}
€ 32,00

Braised Veal Cheek with Nebbiolo wine, Chestnuts Puré and Roman Broccoli ^{7/8/9}
€ 30,00

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VEGETABLE DISHES

Baked Eggplant Parmigiana with Fresh Basil and Datterino Tomato Coulis ^{7/9}

€ 15,00

Assortment of Grilled Seasonal Vegetables

€ 15,00

Sauteed or Steamed Seasonal Vegetables with Lemon

€ 12,00

Cocotte of Wild Fennel "Au Gratin" ⁷

€ 12,00

Roasted or Fried Potatoes ⁵

€ 12,00

Mixed Salad with Pears, Pomegranate and Pecorino Cheese of Pienza ⁷

€ 14,00

Buffalo Mozzarella and Fresh Datterino Tomato ⁷

€ 16,00

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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	