

# 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)

**Baby Squid Salad with Chickpea Cream, Chicory and Anchovies**

**Pacchero Pasta with Marinara Sauce, Red Mullet Ragout and Sicilian Broccoletti**

**Amberjack Fillet in Olive Crust, with Seasonal Vegetable Caponata  
and Sweet-and-Sour Sauce**

**Mandarin Flavoured Panna Cotta with an Almond Crumble**

## MENÙ 2

€ 110,00

**Amberjack Tartare with Orange Gazpacho, Fennel Leaks, and Black Olives**

**Prawn "Catalana Salad" Pierluigi Style**

**Cavatelli Short Pasta with Roman Cacio Cheese, Wild Octopus and freshly Ground Black Pepper**

**Seabream Fillet with Fresh Herbs, Artichokes and Wild Clams**

**Wild Berrie Cheese Cake**

**Pierluigi**  
dal 1938



**MENÚ 3**

**€ 100,00**

**Fried Artichoke “ Giudia Style”, Potato Cake and Bagna Cauda Sauce**

**Pumpkin Risotto with Chiodini Mushrooms and Black Truffle**

**Beef Cheek Braised in Amarone Wine, Celeriac Purée and small Green Peppers**

**Tiramisú Pierluigi**

**MENÚ 4**

**€ 95,00**

**Lemon-marinated beef Carpaccio with Wild Green Salad and Apple Vinegar dressing**

**Mezze Maniche Pasta with Artichokes, Mint and melted Pecorino Cheese**

**Medallion of Cinta Senese Pig, Pistachio and Chestnut Sauce**

**Pineapple Carpaccio with Vanilla Ice Cream and Caramelized Orange shavings**

**Pierluigi**  
dal 1938



## VEGETARIAN MENÚ

€ 90,00

Radicchio Flan with Robiola Fondue and Walnuts

Fusilloni Pasta, Asparagus and Saffron

Eggplant Parmigiana on a bed of fresh Datterini tomato and Basil

Seven-layer chocolate Tarte with Vanilla Ice Cream and Mandarin Sauce

## 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.

Pierluigi  
dal 1938



## 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

Soente  
Uve: Viognier  
Az. Famiglia Cotarella

€ 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

---

Pierluigi  
dal 1938



## RESERVATIONS AND PAYMENT METHODS

The Menu selection should be communicated as soon as possible to the following email: [info@pierluigi.it](mailto: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](mailto: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

Pierluigi  
dal 1938

