

Pierluigi

dal 1938

BAR MANAGER

Vincenzo Tropea

———— Pierluigi ————

dal 1938



APERITIVO

**PLATEAU DI OSTRICHE OSTRICHE FRANCESI
FIN DE CLAIRE "DAVIDE HERVE"
€ 5.00 CAD**

**SALMONE MARINATO ALL'ANETO, INSALATINA DI
CAMPO E CROSTINI DORATI
€ 10,00**

**BRUSCHETTA CICORIA E MOSCARDI
€ 11,00**

**ANELLI DI CALAMARI FRITTI
€ 11,00**

**VERDURINE IN TEMPURA
€ 9,00**



SIGNATURE COCKTAILS

PIERLUIGI CHAMPAGNE COCKTAIL¹ € 15,00

London Dry Gin and Vanilla Liqueur shaken with Pineapple Syrup and Lime Juice. Topped with Champagne and served in a chilled Coupette.

SICILIAN DAIQUIRI^{5/7/8} € 12,00

White Rum shaken with Mint and Sweetened Almond Milk. Served up in a chilled Nick n Nora glass or on the rocks, as you desire.

SAMBA BEAT € 12,00

Lemon and Lime infused Cachaca and Bergamot Liqueur shaken with Mango & Lime Juice. Topped with Ginger Ale and served in a chilled Collins glass.

GHILLIE DHU MULE¹ € 12,00

Scotch Whisky mixed with Fresh Ginger, Honey and Lime Juice. Topped with Ginger Ale and served in a chilled Highball glass.

DANCING IN OAXACA € 12,00

Mezcal and Tequila Blanco shaken with Agave Syrup and Lime Juice. Served up in a chilled Nick n Nora glass or on the rocks, as you desire.

MADELEN € 12,00

Tequila Blanco and Histérie Liqueur (Cranberry, cardamom and violet with passion fruit, hot pepper and tarragon) shaken with Passionfruit and Lime Juices. Topped with a few dashes of Allspice & Habanero Bitters and served in a chilled Rocks glass with a Salt Crusta.

IMPERIAL MARTINI^{1/2/4} € 15,00

Gin or Vodka, as you desire, stirred down. Served up in a chilled Coupette, garnished with Modena Balsamic Vinegar with a side of Imperial Red Prawn.

BLOODY KIWI^{1/3/12} € 12,00

London Dry Gin shaken with Kiwi Shrub, Lemon Juice and Egg White. Topped with Soda with a Ruby Port Float and served in a chilled Collins glass.

NORTHEASTERN BREAKFAST^{1/12} € 12,00

Italian Amaro and Grappa shaken with Coffee Beans and a Beer Reduction. Served up in a chilled Nick n Nora glass.

PERUVIAN MICHELADO € 12,00

Pisco mixed with homemade Basil Syrup and Lime Juice. Topped with Pink Grapefruit Soda and served in a chilled Collins glass with a Blue Salt Crusta.

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SPRITZ SELECTION

SPRITZ DEL CAPO ¹² € 10,00
Sherry mix, White Wine, Soda, Olives

BLACK COFFEE ¹² € 10,00
Infused Coffe, SweetVermouth, Banana, Vanilla, Amaro, Prosecco, Soda, Lemon

BITTERSWEET SIMPHONY ¹² € 10,00
Amaro, Bitter, Prosecco, Soda, Orange

ITALIANO ¹² € 10,00
Bergamot Rosolio, Bitter, Prosecco, Soda, Grapefruit

PEACH SPRITZ ¹² € 10,00
Lambrusco, Bitter, Dessert Wine, Soda



SPECIAL COCKTAILS

We suggest the following emotional Tour of our selection of Special Drinks. Studied by our experienced and professional team in response to the refined demands of our loyal customers, it reflects extensive research using the finest raw materials so as to present the sophisticated italian style of drinking.

SPECIAL VODKA MARTINI ^{1/12} € 50,00
Beluga Gold Line, Noilly Prat Dry Vermouth, Orange Bitter

SPECIAL SAZERAC ¹² € 50,00
De Fussygnay XO, Vieux Pontarlier Absinthe, Sugar Cube, Peychaud's Bitter

SPECIAL TOMMY'S MARGARITA COCKTAIL € 100,00
Patron Gran Burdeos, Agave Nectar, Lime juice

SPECIAL ROB ROY ^{1/12} € 150,00
Johnnie Walker King George V, Antica Formula Vermouth, Angostura Bitter

SPECIAL CHAMPAGNE COCKTAIL ¹² € 150,00
Hennessy Paradis, Laurent Perrier Grand Siècle, Angostura Bitter, Sugar Cube

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WINE BY THE GLASS

SPARKLING

PROSECCO DOC EXTRA DRY n.v. € 8,00
Terra Virzina
Glera (Veneto)

PAS DOSÉ - Mosnel n.v. € 10,00
Chardonnay, Pinot Bianco, Pinot Nero
(Lombardia)

VINTAGE COLLECTION BRUT 2015 € 15,00
Ca' Del Bosco
Chardonnay, Pinot Bianco, Pinot Nero (Lombardia)

CHAMPAGNE

INTUITION BRUT - Legras & Haas n.v. € 15,00
Chardonnay, Pinot Nero, Pinot Meunier
(Champagne, Chouilly)

ROSÉ BRUT - Billecart Salmon n.v. € 24,00
Chardonnay, Pinot Meunier, Pinot Nero
(Champagne, Mareuil-sur-Ay)

ROSÉ WINES

LAGREIN ROSÉ - Cantina Terlano 2018 € 8,00
Lagrein (Alto Adige)

ROSÀ - Gulfi 2018 € 10,00
Nero D'Avola (Sicilia)

WHITE WINES

PINOT GRIGIO - Schiopetto 2018 € 9,00
Pinot Grigio (Friuli-Venezia Giulia)

VERMENTINO DI GALLURA LUMENERA 2017 € 9,00
Murales
Vermentino (Sardegna)

SANCERRE CUVÉE ROMBLE 2018 € 14,00
Vignoble Dauny
Sauvignon Blanc (Loira)

CHABLIS VAU-LIGNEAU 1^{ER} CRU 2017 € 16,00
Domaine De La Motte
Chardonnay (Chablis)



WINE BY THE GLASS

RED WINES

VALPOLICELLA CLASSICO Tommaso Bussola Corvina, Corvinone, Rondinella, Molinara, altre varietà (Veneto)	2018 € 10,00
BOLGHERI ROSSO - Le Macchiole Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah (Toscana)	2018 € 12,00
BARBARESCO VALEIRANO - Ada Nada Nebbiolo (Piemonte)	2016 € 15,00
VOLNAY - Domaine Vincent Latour Pinot Nero (Borgogna)	2017 € 18,00



CORAVIN WINE SELECTION BY THE GLASS

WHITE WINES

CORTON-CHARLEMAGNE GRAND CRU 2013 € 130,00

Domaine Faiveley - Chardonnay
(Borgogna, Corton-Charlemagne)

GAIA & REY - Gaja 2008 € 100,00

Chardonnay (Piemonte, Barbaresco)

POUILLY-FUMÉ SILEX - Didier Dagueneau 2006 € 90,00

Sauvignon (Loira, St Andelain)

MEURSAULT - Coche-Dury 2012 € 200,00

Chardonnay (Borgogna, Meursault)

TERLANER I° - Cantina Terlano 2013 € 70,00

Pinot Bianco, Chardonnay, Sauvignon
(Alto Adige, Terlano)

RED WINES

AMARONE DELLA VALPOLICELLA 2006 € 140,00

Romano Dal Forno

Corvina, Oseleta, Rondinella, Croatina (Veneto, Illasi)

BAROLO LA SERRA - Roberto Voerzio 2008 € 110,00

Nebbiolo (Piemonte, La Morra)

BRUNELLO DI MONTALCINO RISERVA 2008 € 180,00

Biondi Santi - Sangiovese Grosso (Toscana, Montalcino)

CHÂTEAU HAUT BRION 2008 € 160,00

Domainée Clarence Dillon

Bordeaux Blend (Bordeaux, Pessac Léognan)

CORTON - Domaine De La Romanée-Conti 2011 € 300,00

Pinot Noir (Borgogna, Vosne-Romanée)



WHISKY SINGLE MALT ¹

HIGHLAND

GLENMORANGIE 10Y.O	€ 14,00
OBAN 14Y.O	€ 16,00
DALLMORE 12Y.O	€ 25,00
MACALLAN AMBER	€ 12,00
MACALLAN SIENNA	€ 16,00
MACALLAN 12 FINE OAK	€ 25,00

SPEYSIDE

CRAGGANMORE 12 Y.O	€ 12,00
GLENFIDDICH 12.YO	€ 12,00
GLENFIDDICH 18Y.O	€ 18,00
GLENLIVET 15Y.O	€ 16,00

ISLAY

ARDBEG 10Y.O	€ 14,00
BOWMORE 12Y.O	€ 14,00
LAGAVULLIN 16Y.O	€ 14,00
LAPRHOAIG 10Y.O	€ 14,00
PORT ASKAIG 19Y.O	€ 20,00
CAOL ILA 18Y.O	€ 20,00

SKYE

TALISKER 10Y.O	€ 14,00
TALISKER 18Y.O	€ 18,00

ORKNEY

HIGHLAND PARK 12Y.O	€ 14,00
HIGHLAND PARK 18Y.O	€ 20,00



WHISKY & WHISKEY ¹

IRISH

JAMESON	€ 10,00
BLACK BUSH	€ 10,00

BLENDED

CHIVAS 12Y.O	€ 10,00
CHIVAS 18Y.O	€ 16,00
JOHNNIE WALKER&SON ODISSEY	€ 250,00
JOHNNIE WALKER KING GEORGE V	€ 100,00
JOHNNIE WALKER BLACK	€ 12,00
JOHNNIE WALKER BLUE	€ 50,00
JOHNNIE WALKER GOLD	€ 20,00

AMERICAN WHISKEY

JACK DANIEL'S SINGLE BARREL	€ 14,00
KNOBB CREEK BOURBON	€ 15,00
KNOBB CREEK RYE	€ 16,00
MAKERS MARK	€ 10,00
BULLEIT BOURBON	€ 12,00
BULLEIT RYE	€ 14,00
BULLEIT 10Y.O	€ 18,00
HUDSON BABY RYE	€ 25,00
HUDSON BABY BOURBON	€ 25,00

CANADIAN WHISKY

CROWN ROYAL	€ 12,00
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JAPANESE

NIKKA FROM THE BARREL	€ 14,00
NIKKA TAKETSURU NO AGE	€ 17,00
NIKKA MIYAGIKYO NO AGE	€ 20,00
HIBIKI	€ 25,00



SAMAROLI COLLECTION ¹

Silvano Samaroli was a legendary whisky bottler, who believed in quality and excellence. He founded the Samaroli bottling and importing company in 1968 in Rome, and became one of the first bottlers to purposefully promote cask strength whiskey. Blending tradition and innovation together, his bottlings have become among the most sought after by whiskey enthusiasts around the world.

SCOTCH WHISKY

1985 GLEN GRANT	€ 32,00
1984 COAL ILA, COILLTEAN	€ 55,00
1989 HIGHLAND PARK, COILLTEAN	€ 30,00
1996 GLEN DULLAN	€ 25,00
1968-45th ANNIVERSARY BUNNAHABHAIN SINGLE MALT	€ 210,00
1967 TOMINTOUL SINGLE MALT	€ 115,00
1973 GLEN GRANT SHERRYWOOD SINGLE MALT	€ 110,00
1974 INFINITY BUNNAHABHAIN SHERRY CASK SINGLE MALT	€ 230,00
1983 LINKWOOD NATURAL STRENGHT SINGLE MALT	€ 115,00
1992 GLEN GRANT	€ 45,00
1992 SHERRY SINGLE MALT	€ 45,00
1993 SPEYSIDE SINGLE MALT	€ 35,00
1995 TORMORE SINGLE MALT	€ 40,00
1996 GLENTAUCHERS SINGLE MALT	€ 35,00
2001 ALI LOAC SINGLE MALT	€ 33,00
2008 NOAGE COVEE 18-51 YEAR, COILLTEAN	€ 200,00
2009 MACDUFF SINGLE MALT	€ 20,00

RUM

1993 JAMAICA CASK STRENGTH RUM	€ 55,00
1998 BARBADOS RUM	€ 30,00
2005 CARIBBEAN RUM	€ 20,00
1990 DEMERARA VERSAILLES RUM	€ 45,00
1992 JAMAICA RUM	€ 30,00
1998 YHEMON RUM GUADALUPE	€ 22,00


RUM

CUBAN	
HAVANA 7 AÑOS	€ 12,00
PUERTO RICAN	
BACARDI SUPERIOR	€ 15,00
BERMUDIAN	
GOSLING BLACK SEAL	€ 12,00
ANGUILLAN	
PYRAT XO RESERVE	€ 14,00
JAMAICAN	
SEA WYNDE	€ 30,00
WRAY&NEPHEW	€ 14,00
GUATEMALAN	
ZACAPA 23 SOLERA	€ 14,00
ZACAPA ROYAL	€ 100,00
NICARAGUAN	
FLOR DE CANA 7	€ 14,00
FLOR DE CANA EXTRA SECO	€ 12,00
VENEZUELAN	
DIPLOMATICO RESERVE	€ 16,00
PANAMANIAN	
PANAMA 21	€ 20,00
MARTINIQUAN	
RHUM JM XO	€ 14,00
HAITIAN	
CASIMIR CLAIRIN	€ 12,00
SAJOUS CLAIRIN	€ 12,00


TEQUILA¹²

GRAN PATRON BOURDEOS	€ 75,00
GRAN PATRON PLATINUM	€ 30,00
DON JULIO BLANCO	€ 16,00
DON JULIO 1942 EXTRA ANEJO	€ 35,00
FORTALEZA BLANCO	€ 25,00
FORTALEZA ANEJO	€ 30,00
FORTALEZA REPOSADO	€ 35,00
CASA DRAGONES JOVEN	€ 70,00
PATRON SILVER	€ 15,00
PATRON REPOSADO	€ 18,00
PATRON ANEJO	€ 20,00
CASAMIGOS BLANCO	€ 16,00
CASAMIGOS REPOSADO	€ 16,00

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MEZCAL

VIDA	€ 12,00
NUESTRA SOLEDAD	€ 14,00
ALIPUS SAN JUAN	€ 14,00



CACHACA

AVUA PRATA	€ 16,00
AVUA AMBURANA	€ 14,00



VODKA^{1/10}

GREY GOOSE	€ 15,00
BELUGA GOLD LINE	€ 40,00
BELVEDERE	€ 16,00
CIROC	€ 16,00
CHOPIN	€ 16,00
KONIK'S TALE	€ 16,00
KAUFFMAN	€ 20,00
KETEL ONE	€ 16,00
STOLICHNAYA ELIT	€ 16,00
TITO'S	€ 16,00



GIN^{1/9/11}

SIPSMITH	€ 15,00
HAYMAN'S OLD TOM	€ 12,00
HEINDRICK'S	€ 16,00
DEATH'S DOOR	€ 14,00
MONKEY 47	€ 16,00
PLYMOUTH	€ 15,00
TANQUERAY TEN	€ 14,00
TANQUERAY LOVAGE	€ 18,00
ELEPHANT	€ 20,00
VII HILLS	€ 14,00
STAR OF BOMBAY	€ 15,00



VERMOUTH

ITALIAN RED

ANTICA FORMULA	€ 11,00
COCCHI STORICO VERMOUTH DI TORINO	€ 11,00
COCCHI DOPO TEATRO	€ 11,00
COCCHI RISERVA VENARIA	€ 12,00
GRAN LUSSO MARTINI	€ 12,00
MARTINI RISERVA SPECIALE RUBINO	€ 10,00
VERMO'	€ 11,00

ITALIAN WHITE

MARTINI BIANCO	€ 10,00
MARTINI RISERVA SPECIALE AMBRATO	€ 10,00

ITALIAN DRY

MARTINI EXTRA DRY	€ 10,00
MULASSANO EXTRA DRY	€ 10,00
OSCAR QUAGLIARINI VERMOUTH SECCO	€ 10,00

FRENCH DRY

NOILLY PRATT DRY	€ 10,00
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BITTER

CAMPARI	€ 10,00
GAGLIARDO	€ 10,00
MARTINI BITTER	€ 10,00



COGNAC

RICHARD HENNESSY	€ 350,00
HENNESSY PARADISE	€ 150,00
DELAMAIN X.O. PREMIER CRU	€ 16,00
A. DE FUSSIGNY SELECTION VS	€ 15,00
A. DE FUSSIGNY X.O.	€ 30,00



ARMAGNAC

LES GRAND ASSEMBLAGES 12 ANS	€ 15,00
LES GRAND ASSEMBLAGES 20 ANS	€ 20,00
1974 DOMAINE SARTOULAT	€ 35,00



BRANDY

CARDENAL MENDOZA	€ 12,00
CAPOVILLA (WINE SPIRIT)	€ 14,00



CALVADOS

LE COMPTE 5 ANS	€ 12,00
LE COMPTE 12 ANS	€ 16,00
LE COMPTE MILLÉSIMÉ 1982	€ 55,00



SHERRY

PEDRO XIMENEX ALVEAR 1998	€ 14,00
TIO PEPE GONZALES	€ 10,00
LUSTAU PEDRO XIMENEZ	€ 12,00



PORTO

SANDEMAN RUBY	€ 10,00
FONSECA GUIMARAENS VINTAGE 20 Y.O.	€ 16,00
GRAHAM'S 40 Y.O.	€ 40,00



BEER ¹

LA 150° BIONDA - MENABREA 0,33 CL	€ 6,00
RE ALE IPA - BIRRA DEL BORGO 0,33 CL	€ 10,00
RE ALE EXTRA APA - BIRRA DEL BORGO 0,33 CL	€ 12,00



AFTER DINNER

AMARI	€ 8,00
LIMONCELLO	€ 8,00
SAMBUCA	€ 8,00



DESSERT WINE

APIANAE MOSCATO - NORANTE '12	€ 10,00
BAROLO CHINATO - COCCHI	€ 15,00
BEN RYÉ PASSITO - DONNA FUGATA '15	€ 12,00
BUKKURAM - DE BARTOLI '12	€ 15,00
MALVASIA DELLE LIPARI - HAUNER '15	€ 10,00
MOSCATO D'ASTI NATURALE - SARACCO '16	€ 8,00
MOSCATO ROSA - HAAS '16	€ 15,00
MUFFATO DELLA SALA - ANTINORI '11	€ 12,00
MUFFO - SERGIO MOTTURA '11	€ 12,00
PICOLIT - RONCHI DI CIALLA '11	€ 14,00
RECIOTO TB - BUSSOLA '06	€ 22,00
RECIOTO - BUSSOLA '11	€ 13,00
TORCOLATO - MACULAN '12	€ 12,00
VIN SANTO - DONATO	€ 8,00
FOREIGN	
CHÂTEAU LAMOTHE SAUTERNES - FRANCE '12	€ 15,00
CHÂTEAU D'YQUEM '08 - FRANCE (By the Glass)	€ 60,00
KRACHER BEERENAUSLESE - AUSTRIA '13	€ 12,00
OREMUS TOKAJI 3 PUTTONYOS - HUNGARY	€ 10,00



GRAPPE

AMARONE DAL FORNO - CAPOVILLA	€ 14,00
CARMIGNANO - COLLINE S. BIAGIO	€ 12,00
DARMAGI - GAJA	€ 15,00
FIAMMIFERO 72° - LEVI	€ 22,00
GAIA & REY - GAJA	€ 15,00
GENTILE ALLA CAMOMILLA - LEVI	€ 12,00
LA PROIBITA - SCHIAVO	€ 13,00
LUCE - POLI	€ 12,00
MOSCATO GIALLO - CAPOVILLA	€ 10,00
ORNELLAIA - ORNELLAIA	€ 15,00
PAOLO BERTA '96 - BERTA	€ 22,00
PICOLIT - NONINO	€ 22,00
QS QUINTARELLI - SCHIAVO	€ 15,00
RIBOLLA GIALLA GRAVNER - CAPOVILLA	€ 14,00
ROCCANIVO - BERTA	€ 12,00
SASSICAIA - SAN GUIDO	€ 15,00
SPERSS - GAJA	€ 15,00
STRAVECCHIA - SAN LEONARDO	€ 12,00
TIGNANELLO - ANTINORI	€ 14,00



NON-ALCOHOLIC

FRUIT JUICES

PINEAPPLE	€ 6,00
ORANGE	€ 6,00
APPLE	€ 6,00
BLUEBERRY	€ 6,00
CRANBERRY	€ 6,00
PEACH	€ 6,00

SOFT DRINKS

COCA COLA CLASSIC / ZERO	€ 6,00
FANTA	€ 6,00
SPRITE	€ 6,00
CLUB SODA	€ 6,00
GINGER ALE	€ 6,00
GINGER BEER	€ 6,00
LEMONADE	€ 6,00
TONIC WATER	€ 6,00

COFFEE

ESPRESSO	€ 5,00
DOUBLE COFFEE	€ 7,00
CAPPUCCINO	€ 7,00
AMERICAN COFFEE	€ 6,00
DECAFFEINATED COFFEE	€ 5,00
BARLEY COFFEE	€ 5,00

TEA - INFUSION

JAPANESE GREEN TEA GYOKURO	€ 8,00
CHINA GREEN TEA XI HU LONG JING ZEJIANG	€ 8,00
CHINA BLACK TEA QJ HONG GONG FU ANHUI	€ 8,00
DIGESTIVE INFUSION	€ 8,00

WATER

VALVERDE SPARKLING	€ 5,00
VALVERDE STILL	€ 5,00
VALVERDE SPARKLING 1/2	€ 3,50
VALVERDE STILL 1/2	€ 3,50

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, (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.

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