

# Pierchic

by Beatrice Segoni

# Truffle Menu

## UOVO FRITTO <sup>(GF, V)</sup>

Fried egg  
150

## TARTARE DI MANZO <sup>(D)</sup>

Beef tartare  
260

## CARPACCIO DI MANZO <sup>(D, GF)</sup>

Beef carpaccio  
240

## BURRATA <sup>(D, GF, V)</sup>

Burrata cheese  
190

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## GNUDI <sup>(D, V)</sup>

Cheese gnocchi  
280

## TAGLIOLINI <sup>(D, V)</sup>

Tagliolini pasta  
250

## RISOTTO <sup>(D, GF, V)</sup>

Risotto, parmesan cheese  
260

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## FILETTO DI MANZO <sup>(D, GF)</sup>

Beef tenderloin  
390

## TAGLIATA DI MANZO <sup>(D, GF)</sup>

Striploin  
400

Should you have any allergies, please inform your waiter.

# A Taste Of Pierchic

Chef Beatrice Segoni has curated this culinary journey  
to cast you to the Italian coast by way of Pierchic.

## TARTARE DI RICCIOLA <sup>(GF, A)</sup>

Yellowtail tartare, cherry, quinoa

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## CRUDO DI BRANZINO <sup>(GF)</sup>

Sea bass, tomato, vinegar

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## FEGATINI DI POLLO <sup>(GF, A, D)</sup>

Chicken liver, polenta, red currant, pear

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## PLIN DI FARAONA <sup>(D, A)</sup>

Guinea fowl, parmesan

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## CHITARRINA ALLA PESCATORA <sup>(SF)</sup>

Calamari, clam, red prawn, mussel

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## BRODETTO DI PESCE <sup>(SF)</sup>

Traditional fish stew

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## STINCO DI AGNELLO <sup>(D)</sup>

Lamb shank, hummus


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## TIRAMISÙ <sup>(A, V, D)</sup>

AED 580 Per Person

Available only for the whole table, minimum of 2 guests

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(V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY (GF) GLUTEN FREE  CHEF'S SIGNATURE  
All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax

## Crudi

### Raw

TARTARE DI RICCIOLA (GF, A) Yellowtail tartare, cherry, quinoa	95	TARTARE DI TONNO (GF) Tuna tartare, avocado, lemon	165
CRUDO DI BRANZINO (GF) Sea bass, tomato, vinegar	85	INSALATA DI GRANCHIO (GF, SF) Crab salad, cucumber, green apple bell pepper, mayonnaise	190

GRAN CRUDO (SF) 1000  
Oysters Gillardeau no.2, langoustines, red mazara prawns, bluefin tuna tartare  
yellowtail tartare, sea bass sashimi, salmon sashimi, bluefin tuna sashimi

## Caviale & Ostriche

### Caviar & Oysters


OSCIETRA ROYAL CAVIAR (D) 30g	800	BELUGA CAVIAR (D) 30g	2000
TRADITION PRESTIGE (D) 30g	400	OYSTER (SF) Gillardeau No.2	60

## Antipasti

### Starter


BURRATA (GF, D, V) Burrata cheese, tomato	95	FEGATINI DI POLLO (GF, A, D)  Chicken liver, polenta, red currant, pear	90
FRITTO MISTO (SF) Fried prawn, calamari, assorted fish, vegetables	165	TARTARE DI MANZO (D) Beef tartare, burrata, olive	140
POLPO GRIGLIATO (GF) Grilled octopus, lentil	160	CARPACCIO DI MANZO (GF, D) Beef carpaccio, rocket salad, parmesan cheese	105
CAPELANTE (SF, N, GF, D) Seared scallop, mushroom, ginger, carrot hazelnut	155	VITELLO TONNATO Veal loin, tuna, caper	130
PARMIGIANA DI MELANZANE (V, D)  Eggplant parmigiana	85		

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## Paſta & Risotti

### Paſta & Risottos

PLIN DI FARAONA (A, D) 	145	LINGUINE ALLE VONGOLE (SF)	160
Guinea fowl, parmesan		Clam	
RAVIOLI RICOTTA & SPINACI (V, D) 	120	CHITARRINA ALLA PESCATORA (SF) 	165
Ricotta cheese, spinach, tomato		Calamari, clam, red prawn, mussel	
PAPPARDELLE D'ANATRA (A, D) 	145	FUSILLI CACIO & PEPE (V, D)	120
Duck ragout		Pecorino cheese, black pepper	
RISOTTO AI FUNGHI (GF, D)	140	RISOTTO ALL'ASTICE (GF, SF)	260
Mushrooms, balsamic jus		Lobſter ragout	

## Pesce & Carne

### Seafood & Meat

BRANZINO E PANZANELLA (D)	290	ASTICE IN SALSA VERDE (SF, D)	500
Sea bass, panzanella		Grilled Canadian lobſter, green herb sauce	
SOGLIOLA ALLA SICILIANA	295	TAGLIATA DI MANZO (GF, D)	320
Dover sole, eggplant, tomato, olive		Striploin, parmesan cheese, rocket salad	
SALMONE ALLO YOGURT (SF, D)	270	FILETTO, PASTINACA DATTERI (GF, D) 	295
Salmon, yogurt, fennel		Beef tenderloin, parsnip, date, baby carrot	
BRODETTO DI PESCE (SF) 	210	STINCO DI AGNELLO (GF, D)	190
Traditional fish ſtew		Lamb shank, hummus	

## Da Condividere

For sharing


GRAN GRIGLIATA DI PESCE (GF, SF)	1150
Lobſter, king crab, octopus, scallop, prawn langouſtine, grilled eggplant	
ORATA ALL'ISOLANA (GF, A) 	420
Sea bream Isolana ſtyle	
COTOLETTA ALLA MILANESE	310
Milanese veal chop, rocket salad, tomato	
FIorentINA (GF)	600
T-bone ſteak Fiorentina ſtyle	

## Contorni

Side

FINOCCHI (GF, V)	45
Fennel gratin	
BROCCOLI ROMANI (GF, V)	45
Romanesco broccoli, olive oil, lemon	
PATATE (V)	45
Roasted potato	
VERDURE GRIGLIATE (GF, V)	45
Mixed grilled vegetables	

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