

Pierchic

by Beatrice Segoni

Italy by the sea

*From her days in fashion, Beatrice has channelled creativity, sophistication and the art of refinement into the culinary world. Her passion for food eventually led her from her quaint restaurant in the village of Porto Recanati to 14 years at Florence's renowned Borgo San Jacopo, during which it earned a Michelin Star. At Pierchic, Chef Beatrice only has one wish for her patrons: "I hope every guest that tastes my food realises that I cook with all my heart. The success of any restaurant comes from the passion that the chef puts into every single dish" **Beatrice Segoni***

Signature Cocktails

Sicilia <i>Bacardi Superior Rum, Pineapple Juice, Lemon Juice, Homemade Red Wine Syrup</i>	80
Saronno <i>Amaretto Disaronno, Homemade Rooibos Tea Syrup, Lemon Juice</i>	80
Termoli <i>Tanqueray Gin, Cynar, Cherry Liqueur, Dom Benedictine, Drambuie Served In A Smoked Martini Glass</i>	80
Padua <i>Russian Standard Platinum Vodka, Aperol, Homemade Hibiscus Syrup, Lime Juice, Thyme</i>	80
Bologna <i>Sailor Jerry Spiced Rum, Falernum Bitter, Amarena Syrup, Fresh Orange And Maracuja Juice Topped Raspberry Foam</i>	80
Capri <i>Homemade Limoncello, Triple Sec, Passion Fruit Puree, Homemade Date Syrup, Champagne Foam</i>	80
Venezia <i>Russian Standard Platinum Vodka, Homemade Strawberry & Basil Syrup, Raspberry Caviar Topped Prosecco</i>	85
Trentino <i>Tequila Jose Cuervo Silver, Apricot Brandy, Lychee Liqueur, Butterfly Tea, Fresh Apple Juice And Agave</i>	80
Toscana <i>Hendrick's Gin, St. Germain, Fresh Ginger, Lemon And Mint</i>	80
Aperol Ghiacciato <i>Frozen Aperol With Mandarin Juice And Prosecco Superior</i>	110

Dessert Cocktails

Torino <i>Bulleit Bourbon Whisky, Cream De Cacao, Elderflower Liqueur, Fresh Lime And Pasteurised Egg White</i>	80
Trieste <i>Espresso Martini With Chocolate Ice Block And Gold Leaf</i>	130
Livorno <i>Vodka Infused Thyme, Vanilla And Lapsang Tea, Galliano, Double Cream, Lemon Juice, Pasteurised Egg White</i>	130
Corbetta <i>Fernet Branca, Dark Chocolate Mozart, Homemade Coffee Syrup, Whipped Cream Layer With Cinnamon Powder</i>	85

Negroni Collection

Negroni Al Caffè <i>Tanqueray, Campari, Carpano, Coffee Syrup</i>	95	Negroni Mezcal <i>Handcraft Mezcal, Antica Formula, Martini Rosso</i>	115
Negroni Bianco <i>Tanqueray, Martini Extra Dry, Cocchi</i>	95	Negroni Choya <i>Tanqueray, Antica Formula, Choya</i>	125
Negroni Con Velluto <i>Tanqueray 10, Carpano, Rinomato, Lime & Orange Foam</i>	105	Negroni Boulevardier Affumicato <i>Laphroig, Cynar, Martini Rosso</i>	95

Mocktails

Basilico Lemonade <i>Basil & Lemon Syrup And Soda</i>	50
Persiano <i>Homemade Date Syrup, Mango Puree, Grapefruit Juice, Lemon, Cardamom</i>	50
Avocado Smash <i>Avocado, Lemon, Homemade Sage Syrup, Lemon Salt Solution, Fresh Ginger</i>	50
Brasile <i>Earl Grey Tea, Passion Fruit, Orgeat Syrup, Red Pepper, Mint And Ginger Ale</i>	50
Viola Di Mare <i>Blue Tea, Kaffir Lime, Lemongrass And Soda</i>	50

Wine By Glass

Sparkling

Veuve Clicquot, Brut, Champagne, France <i>(Chardonnay, Pinot Noir, Pinot Meunier)</i>	125
Veuve Clicquot Rosé Champagne, France <i>(Chardonnay, Pinot Noir, Pinot Meunier)</i>	160
Gancia, Prosecco Extra Dry, Veneto, Italy <i>(Glera)</i>	70
Bisol “Jeio” Prosecco Superiore Brut, Veneto, Italy <i>(Glera)</i>	90

White

Ancora, Pinot Grigio, <i>Lombardy, Italy 2019 (Pinot Grigio)</i>	60
Two Tracks, <i>Sauvignon Blanc, Marlborough, New Zealand 2019 (Sauvignon)</i>	75
Domaine Laroche, Chablis, <i>Burgundy, France 2019 (Chardonnay)</i>	120
Alois Lageder, Gewürztraminer, <i>Alto Adige, Italy 2019 (Gewürztraminer)</i>	145

Red

Santa Carolina “ Estrellas ”, <i>Rapel Valley, Chile 2018 (Carmenere)</i>	60
Villa Wolf, Pinot Noir, <i>Pfalz Germany 2019 (Pinot Noir)</i>	80
La Linda, Malbec, <i>Viñalba Argentina 2019 (Malbec)</i>	110
Frescobaldi-Tenuta dell’Ornellaia “Le Volte”, <i>Tuscany, Italy 2018 (Merlot)</i>	150
Château Rahoul, Graves, <i>Bordeaux , France 2010</i> <i>(Cab. Franc, Merlot, Petit Verdot, Cab. Sauvignon)</i>	200

Rosé

Adria Vini “Italia”, <i>Lombardy Italy 2019 (Pinot Grigio)</i>	60
Villa Garrel, <i>Rosé, Rhône Valley, France 2018 (Grenache, Cinsault, Syrah)</i>	70

Dessert Wine

Araldica “ Palazzina ” Passito, <i>Piedmont, Italy 2014 (Muscat)</i>	60
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