

Pierchic

by Beatrice Segoni

Scan to discover our seafood selection and
trace your fish from sea to serving.



White Truffle Menu

FONDUTA DI PATATE (E, D, V)

Potato fondant, poached egg

360

TARTARE DI MANZO (D, R)

Beef tartare, burrata cream

480

CARPACCIO DI MANZO (D, R)

Beef carpaccio, rocket salad, parmesan cheese, truffle paste

460

BURRATA (D, V)

Burrata cheese, tomato

420

GNUDI (D, E, V, LS)

Tuscan ricotta cheese gnocchi

420

TAGLIOLINI (D, E, V)

Tagliolini pasta

450

RISOTTO (D, GF, V)

Risotto, parmesan cheese

440

FILETTO DI MANZO (D, GF)

Beef tenderloin, parsnip, jus

580

TAGLIATA DI MANZO (D, GF)

Australian angus striploin, parmesan cheese, rocket salad

560

Should you have any allergies, please inform your waiter.

Crudi

Raw

TARTARE DI RICCIOLA (GF) 95
Yellowtail tartare, marinated cherry, quinoa

TARTARE DI TONNO (GF) 165
Bluefin tuna tartare, avocado, lemon

GRAN CRUDO (SF) 1,000
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) 800
30g

TRADITION PRESTIGE (D) 400
30g

BELUGA CAVIAR (D) 2,000
30g

OYSTER (SF)
Gillardeau No.2 60
Krystale No. 3 65

Antipasti

Starter

BURRATA (D, GF, V) 105
Burrata cheese, tomato

PARMIGIANA DI
MELANZANE (D, V) 85
Eggplant parmigiana, mozzarella cheese
tomato sauce

FRITTO MISTO (SF) 155
Fried prawn, calamari, assorted fish, vegetables
homemade ginger mayonnaise

INSALATA DI GRANCHIO (GF, SF) 185
Crab salad, cucumber gel, green apple
bell pepper, crispy quinoa

CARPACCIO DI POLPO (GF, SF) 110
Octopus carpaccio, tomato confit
olive tapenade

CAPELANTE (D, GF, N, SF) 155
Seared scallop, mushroom, hazelnut, green pea
carrot puree, truffle oil

PANZANELLA (V) 65
Tuscan panzanella salad, crutons

FEGATINI DI POLLO (A, D) 85
Chicken liver, polenta, red currant sauce
pear gel

TARTARE DI MANZO (D) 135
Beef tartare, burrata cream

CARPACCIO DI MANZO (D, GF) 110
Beef carpaccio, rocket salad, parmesan cheese

VITELLO TONNATO 120
Veal loin, tuna & caper sauce

ARANCINA DI RAGOUT BIANCO 90
Sicilian arancina, parmesan cheese risotto
white ragout

INSALATA DI MARE (SF, GF, LF) 195
Seafood salad, carabinero red prawns, squid,
cuttlefish, clams, jardiniere

FIORI DI ZUCCA GRATINATI E 135
ZUCCHINE (E, D, GF, V)
Ricotta and parmesan filled zucchini flowers,
tomato sauce

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(V) VEGETARIAN (A) ALCOHOL (SF) SHELLFISH (N) NUTS (D) DAIRY (GF) GLUTEN FREE (CS) CHEF'S SIGNATURE
(S) SOY (R) RAW (E) EGG (VG) VEGAN (LF) LACTOSE FREE (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE
All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax

Paſta & Riſotti

Paſta & Riſottos

RAVIOLI DEL PLIN (A, D)  Plin, cognac, jus, parmesan cheese	145	CHITARRINA ALLA PESCATORA (SF)  Tagliolini, calamari, clam, red prawn	170
RAVIOLI RICOTTA & SPINACI (D, V)  Ravioli ricotta cheese & spinach, tomato sauce	125	FUSILLI CACIO & PEPE (D, V) Fusilli, pecorino cheese, black pepper	125
PAPPARDELLE D'ANATRA (A, D)  Pappardelle, duck ragout	145	RISOTTO ALL'ASTICE (GF, SF) Risotto, lobster ragout	275
RISOTTO BURRATA & MELANZANE (D, GF, V) Risotto, burrata cheese, eggplants, confit tomato	120	GNOCCHI RIPIENI AL POMODORO MANTECATO (G, E, D) Traditional meat filled gnocchi, creamy tomato sauce	140
LINGUINE ALLE VONGOLE (SF) Linguine, clam, parsley	145		

Pesce & Carne

Seafood & Meat

BRANZINO & PANZANELLA (D) Sea bass, Tuscan panzanella salad	290	TAGLIATA DI MANZO (D, GF) Australian angus striploin, parmesan cheese rocket salad	295
ROMBO ALLA MUGNAIA (D) Turbot meuniere, green beans, potatoes	300	FILETTO DI MANZO & DATTERI (D, GF)  Australian angus tenderloin, parsnip date chutney, baby carrot	330
SALMONE ALLO YOGURT (D, GF) Salmon, yogurt sauce, fennel	195	STINCO DI AGNELLO (D) Lamb shank, chickpea mousse, orange wedge	195
BRODETTO DI PESCE (SF)  Marchigiano fish stew, tomato, zaffron	210		
ASTICE IN SALSINA VERDE (D, SF) Grilled Canadian lobster, green herbs sauce	500		

Da Condividere

For sharing

GRAN GRIGLIATA DI PESCE (GF, SF) Lobster, king crab, octopus, scallop, prawn langoustine, grilled eggplant	1,150
ORATA ALL'ISOLANA (A, GF)  Sea bream Isolana style, roasted potato, tomato	480
COTOLETTA ALLA MILANESE Milanese veal chop, rocket salad, tomato	380

Contorni

Side

FINOCCHI (D, GF, V) Fennel gratin	45
BROCCOLINI (GF, V) Tender broccoli, olive oil, lemon	45
PATATE (V) Roasted potato	45
CAPONATA (GF, N, V) Zucchini and eggplant caponata	45

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Nelle Mani Di Beatrice Menu

In Beatrice's Hands Menu

6 course blind menu from Beatrice experiences

"I want to take you with me on a journey that will delight your palate, to tell you who I am and the emotions I feel in making my dreams come true. Cooking for me is a dream that comes true only with seeing you happy at the table. I will take you between the hills and the sea of my land, with the conviction of making you joyful."

AED 850 Per Person

Available only for the whole table, minimum of 2 guests

A Taste Of Pierchic

TARTARE DI RICCIOLA (GF, LF, R)

Yellowtail tartare, marinated cherry, quinoa

FEGATINI DI POLLO (A, D)

Chicken liver, polenta, red currant sauce, pear gel

RAVIOLI DEL PLIN (A, D, E)

Plin, cognac, jus, parmesan cheese

CHITARRINA ALLA PESCATORA (E, LF, SF)

Tagliolini, calamari, clam, red prawn

BRODETTO DI PESCE (SF)

Marchigiano fish stew, tomato, zaffron

or

FILETTO DI MANZO & DATTERI (D, GF)


Beef tenderloin, parsnip, date chutney, baby carrot

TIRAMISÙ (D, E, V)

AED 650 Per Person

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