

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

Dessert Cocktails

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

Negroni Collection

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

Mocktails

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

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

White

Ancora, Pinot Grigio, <i>Lombardy, Italy 2019 (Pinot Grigio)</i>	60
Two Tracks, <i>Sauvignon Blanc, Marlborough, New Zealand 2020 (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
Da Luca, Nero D'Avola, Sicily Italy 2019 (<i>Nero D'Avola</i>)	75
Villa Wolf, Pinot Noir, <i>Pfalz Germany 2019 (Pinot Noir)</i>	80
La Linda, Malbec, <i>Viñalva Argentina 2019 (Malbec)</i>	110
Frescobaldi-Tenuta dell'Ornellaia “Le Volte”, <i>Tuscany, Italy 2018 (Merlot)</i>	150

Rosé

Adria Vini “Italia”, <i>Lombardy Italy 2019 (Pinot Grigio)</i>	60
Villa Garrel, Rosé, <i>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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