



Pierchic

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Dinner Menu

Available from 1 to 17 May 2026
Three-course dinner | AED 250 per person
(Choice of One Starter, One Main and One Dessert)

STARTERS

CAPELANTE ^(GF, N, SF)

Seared scallop, mushroom, hazelnut
green pea, carrot puree, truffle oil

CARPACCIO DI POLPO ^(GF, SF)

Octopus carpaccio, tomato confit, olive tapenade

PARMIGIANA DI MELANZANE ^(V)

Eggplant parmigiana, mozzarella cheese, tomato sauce

MAINS

GNOCCHI RIPIENI AL POMODORO MANTECATO ^(E)

Traditional meat filled gnocchi, creamy tomato sauce

BRANZINO & PANZANELLA ^(DF, SF)

Sea bass, Tuscan panzanella salad

FILETTO DI MANZO & DATTERI ^(GF)

Australian angus tenderloin, parsnip, date chutney, baby carrot

RAVIOLI RICOTTA SPINACI ^(E, V)

Ravioli ricotta cheese & spinach, tomato sauce

DESSERTS

TIRAMISÙ ^(E, V)

Sponge cake, coffee, mascarpone cheese
eggs, cream, cocoa powder

PANNACOTTA AI FRUTTI DI BOSCO ^(V)

Italian pannacotta, mixed berries

BONGO FIORENTINO ^(E, V)

Profiterole with chocolate sauce

أسبوع دبي للمطاعم
DUBAI RESTAURANT WEEK

1 - 17 MAY 2026

(DF) DAIRY FREE (E) EGG (GF) GLUTEN FREE (MU) MUSTARD (N) NUTS (S) SOY
(SE) SESAME (SF) SEAFOOD (R) RAW (V) VEGETARIAN (VG) VEGAN (LS) LOCALLY SOURCED (CS) CERTIFIED SUSTAINABLE

If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs.

Be advised that food prepared here may contain or may have come in to contact with allergens.