

The background of the image features a series of thin, light gray curved lines that radiate from the bottom left corner towards the top right, creating a dynamic, fan-like effect.

Pierchic

A Taste Of Pierchic

Un Assaggio di Pierchic

TARTARE DI RICCIOLA (GF, DF, R, SF)

Yellowtail tartare, marinated cherry, quinoa

FEGATINI DI POLLO (GF)

Chicken liver, polenta, red currant sauce, pear gel

RAVIOLI DEL PLIN (E)

Plin, jus, parmesan cheese

CHITARRINA ALLA PESCATORA (DF, E, SF)

Tagliolini, calamari, clam, red prawn, octopus

BRODETTO DI PESCE (DF, SF)

Marchigiano fish stew, tomato, zaffron

or

FILETTO DI MANZO & DATTERI (GF)

Beef tenderloin, parsnip, date chutney, baby carrot

TIRAMISÙ (E, V)

AED 650 PER PERSON

Available only for the whole table, minimum of 2 guests

◆ SIGNATURE DISH (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

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Black Truffle

Tartufo Nero

FONDUTA DI PATATE (GF, E) 175
Potato fondant, poached egg

TARTARE DI MANZO (SF, S, R) 270
Beef tartare, burrata cream

CARPACCIO DI MANZO (GF, R) 260
Beef carpaccio, rocket salad, parmesan cheese, truffle paste

BURRATA (GF, V) 220
Burrata cheese, tomato

GNUDI (E, V) 280
Tuscan ricotta cheese gnocchi

TAGLIOLINI (E, V) 270
Tagliolini pasta

RISOTTO (GF, V) 280
Risotto, parmesan cheese

FILETTO DI MANZO (GF) 415
Beef tenderloin, parsnip, jus

TAGLIATA DI MANZO (GF) 405
Australian angus striploin, parmesan cheese, rocket salad

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Crudi

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

TARTARE DI TONNO (GF, DF, R, SF) 160
 Bluefin tuna tartare, avocado, lemon

GRAN CRUDO (GF, DF, R, S, SF) 965
 Oysters Gillardeau no.2, langostines red mazara prawns, bluefin tuna tartare, yellowtail tartare, seabass sashimi, salmon sashimi, bluefin tuna sashimi

Caviale & Ostriche

OSCIETRA ROYAL CAVIAR (E, R, SF) 30g 770

TRADITION PRESTIGE (E, R, SF) 30g 385

BELUGA CAVIAR (E, R, SF) 30g 1,930

OYSTER (GF, DF, SF, R)
 Gillardeau No. 2 60
 Krystale No. 3 65

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Starter

Antipasti

BURRATA (GF, V) 100

Burrata cheese, tomato

PARMIGIANA DI MELANZANE (V) 90

Eggplant parmigiana, mozzarella cheese tomato sauce

FRITTO MISTO (DF, SF, E, MU) 150

Fried prawn, calamari, assorted fish, vegetables homemade ginger mayonnaise

INSALATA DI GRANCHIO (GF, DF, E, MU, SF) 185

Crab salad, cucumber gel, green apple bell pepper, crispy quinoa

CARPACCIO DI POLPO (GF, DF, SF) 110

Octopus carpaccio, tomato confit olive tapenade

CAPESANTE (GF, N, SF) 160

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

PANZANELLA (DF, VG) 75

Tuscan panzanella salad, crutons

FEGATINI DI POLLO (GF) 85

Chicken liver, polenta, red currant sauce pear gel

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Starter

Antipasti

TARTARE DI MANZO (SF, S, R) 140

Beef tartare, burrata cream

CARPACCIO DI MANZO (R, GF) 110

Beef carpaccio, rocket salad, parmesan cheese

VITELLO TONNATO (DF, E, SF) 120

Veal loin, tuna & caper sauce

ARANCINA DI RAGOUT BIANCO (E) 90

Sicilian arancina, parmesan cheese risotto white ragout

INSALATA DI MARE (GF, DF, SF) 145

Seafood salad, red prawns, squid, cuttlefish, clams, jardiniere

FIORI DI ZUCCA GRATINATI E 120

ZUCCHINE (GF, E, V)

Ricotta and parmesan filled zucchini flowers, tomato sauce

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Pasta & Risottos

Pasta & Risotti

RAVIOLI DEL PLIN ^(E) 140
Plin, jus, parmesan cheese

RAVIOLI RICOTTA & SPINACI ^(E, V) 125
Ravioli ricotta cheese & spinach, tomato sauce

PAPPARDELLE D'ANATRA ^(E) 145
Pappardelle, duck ragout

RISOTTO BURRATA & MELANZANE ^(GF, V) 120
Risotto, burrata cheese, eggplants, confit tomato

LINGUINE ALLE VONGOLE ^(DF, SF) 150
Linguine, clam, parsley

CHITARRINA ALLA PESCATORA ^(DF, E, SF) 175
Tagliolini, calamari, clam, red prawn, octopus

FUSILLI CACIO & PEPE ^(V) 125
Fusilli, pecorino cheese, black pepper

RISOTTO ALL'ASTICE ^(GF, SF) 270
Risotto, lobster ragout

**GNOCCHI RIPIENI AL
POMODORO MANTECATO** ^(E) 140
Traditional meat filled gnocchi, creamy tomato sauce

**CALAMARATA ALLA CARBONARA
DI MARE** ^(SF, E) 175
Calamarata with sea food carbonara, red prawn
and clam

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Seafood & Meat

Pesce & Carne

BRANZINO & PANZANELLA <small>(DF, SF)</small>	285
Sea bass, Tuscan panzanella salad	
ROMBO ALLA MUGNAIA <small>(SF)</small>	290
Turbot meuniere, green beans, potatoes	
SALMONE ALLO YOGURT <small>(GF, SF)</small>	195
Salmon, yogurt sauce, fennel	
BRODETTO DI PESCE <small>(DF, SF)</small>	205
Marchigiano fish stew, tomato, zaffron	
ASTICE IN SALSA VERDE <small>(GF, SF)</small>	485
Grilled Canadian lobster, green herbs sauce	
TAGLIATA DI MANZO <small>(GF)</small>	290
Australian angus striploin, parmesan cheese rocket salad	
FILETTO DI MANZO & DATTERI <small>(GF)</small>	330
Australian angus tenderloin, parsnip date chutney, baby carrot	
STINCO DI AGNELLO <small>(SE)</small>	195
Lamb shank, chickpea mousse, orange wedge	
PETTO D'ANATRA CON MILLEFOGLIE DI PATATA	215
Duck breast with potato millefeuille pomegranate sauce	

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For Sharing

Da Condividere

GRAN GRIGLIATA DI PESCE <small>(GF, DF, SF, S)</small>	1,160
Lobster, king crab, octopus, scallop, prawn langoustine, grilled eggplant	
ORATA ALL'ISOLANA <small>(GF, DF, SF)</small>	465
Sea bream Isolana style, roasted potato, tomato	
COTOLETTA ALLA MILANESE <small>(DF, E)</small>	370
Milanese veal chop, rocket salad, tomato	

Contorni

FINOCCHI <small>(GF, V)</small>	50
Fennel gratin	
BROCCOLINI <small>(GF, DF, V)</small>	50
Tender broccoli, olive oil	
PATATE <small>(DF, VG)</small>	50
Roasted potato	
CAPONATA <small>(DF, N, VG)</small>	50
Zucchini and eggplant caponata	

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