



PIERRE



Trattoria Sartoriale

*“To invite people to dine with us
is to make ourselves responsible for their well-being
for as long as they are under our roofs.”*

J.A. Brillat-Savarin

The idea was to remove the written dishes and leave room for the ingredients, instinct, and the moment...

*We don't want to scare you, but rather surprise you!
We only ask for curiosity and an openness to be guided...*

That's why we always accommodate those who sit at the table, creating a tailored experience.

Hence the desire to offer "BLIND" menus.

THE MENU IS
DEAD.
LONG LIVE THE
CUISINE OF THE
MOMENT!

Taken from the Manifesto della Cucina del Momento.

If you're curious, request a copy!



BUSINESS MENU

A tailor-made and blind menu, designed for those short on time but still wanting to indulge in a delicious meal, with dishes that embrace simplicity and Italian tradition.

No frills, lots of substance!

Available from Thursday to Friday - Except bank holidays

The business menu is served for the entire table

BUSINESS MENU

2 courses and a small dessert

30 €

Service

5 €

TASTING MENU

*A tailor-made "blind" experience based on your necessity and tastes.
The starting points are always ingredients, which we strive to highlight by playing
with combinations, textures, and contrasts.*

*The idea is to offer a complete menu, from starter to dessert.
But feel free to express your preferences and objections!*

The tasting menu is served for the entire table.

The number of dishes may depending on availability and restrictions

TASTING 4 courses 60 €

TASTING 5 courses 72 €

TASTING 6 courses 84 €

TASTING Up to 6... +12 €
According daily availability

Service 5 €

WINE PARING

The tasting menu includes a half-portion
of each wine paired with a dish.

3 wines	27 €
4 wines	36 €
5 wines	45 €
Over...	+9 €

EXTRA

Cheeses	8 € - 16 €
Sorbet	7 € - 9 €

CAFFETTERIA

Espresso	3 €
Espresso macchiato	3,5 €
Cappuccino	4 €
Caffè corretto	4 €
Barley Coffee	3 €
Tea and Herbal Tea	6 €
Water	3 €

BITTERS AND LIQUEURS

Grappe	6 € - 8 €
Distillati	7 € - 10 €
Amari	5 € - 8 €
Whisky	8 € - 12 €
Rum	8 € - 12 €



The first Italian contemporary sartorial trattoria

Pierre is a unique place where each dish is the result of significant research.

It is a **trattoria** because it is an easy-going place, where you can have pleasant and relaxed moments in a fully Italian style. In fact, the intent is to bring Italy to life, with the wonderful recipes it offers and its small artisan producers who deserve to be recognised.

It is **tailor-made** because the dishes are sewn stitch by stitch, accurately, matching the customer's preferences with the selected ingredients. The first selection takes place from nature and the seasons, then from the chef who prepares simple and delicious dishes thanks to the best ingredients. The inspiration comes from the innkeeper's of the past, who went to the market daily and suggested dishes based on their findings.

It is **contemporary** because it brings together several generations, amalgamating knowledge, techniques, balances and exchanging ideas, but above all enjoying good food and good wine.



Dear guest, please inform the staff of any food allergies or intolerances.

List of allergens

- 1 Cereals containing gluten - wheat (such as spelt and khorasan wheat), rye, barley, oats.
- 2 Crustaceans, e.g., crabs, prawns, lobsters
- 3 Eggs
- 4 Fish
- 5 Peanuts
- 6 Soybeans
- 7 Milk
- 8 Nuts
- 9 Celery
- 10 Mustard
- 11 Sesame seeds
- 12 Sulphur dioxide and sulphites
- 13 Lupin
- 14 Molluscs, e.g., mussels, oysters, squid, snails

In this restaurant, fish products served raw and gastronomic preparations based on raw fish are subjected to preventive sanitary freezing treatment pursuant to Reg. 853/04.

For the best yield of our products, their physical state can be changed through rapid blast chilling and frozen storage.

We serve refined drinking water corresponding to the requirements established by Legislative Decree. 31/01 Legislative Decree 174/2004 Legislative Decree 25/12 free from preservatives, micro particles and chlorine, thanks to specific microfiltration systems.