



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 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!*

## **DISHES OF THE DAY**

*Inspired by the tradition of old-fashioned trattorias, we talked out an offer of simple dishes based on seasonal ingredients, just as they used to.*

*No games, no surprises!*

*For those who aren't looking for an experience but prefer a couple of dishes!*

**To know which dishes would be find today, ask us and we will propose you something!**

STARTER	18-24€
PRIMI PIATTI	20-26€
MAIN COURSES	28-32€
DESSERT	12-14€

**The a la carte dishes are served for the whole table for a maximum of 4 people.**

**For a larger number, we recommend one of the tasting menus.**

## **BUSINESS MENU**

*Inspired for those short on time but looking for a delicious meal, with no-frills dishes that lean more toward simplicity and tradition.  
A blind and ever-changing menu, tailored to your preferences, with daily seasonal ingredients selected from the market.*

***Available from Thursday to Friday - Except bank holidays***

***The business menu is served for the entire table***

### **BUSINESS MENU**

2 courses and a little dessert

30 €

Service

4,5 €

## TASTING MENU

We'll create a tailor-made experience for you, based on your tastes and preferences. A succession of products and preparations that create challenge, play, and surprise. The starting point is always the ingredients, selected daily from the best the season has to offer, which we strive to highlight.

The menus are completely blind and vary from starter to dessert, but feel free to express your preferences!

*The tasting menu is served for the entire table.*

TASTING 4 courses 60€

TASTING 5 courses 70€

TASTING 6 courses 85€

TASTING Up to 7.... from 98 €

According daily availability

Service 4,5 €

### WINE PARING

The tasting itinerary includes half a portion for each type of wine, which will be paired with dishes

3 wines	26 €
4 wines	35 €
5 wines	44 €

## EXTRA

Cheeses	6 € - 16 €
Sorbet	5 € - 8 €

## CAFFETTERIA

Espresso	3 €
Decaf Coffee	3 €
Espresso macchiato	3,5 €
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.