

Piero II

antipasti

STRACCIATELLA 32

Quince paste, blond raisins, rocket salad.

FRITTURA 48

*Fried squids, jumbo prawns, cod, red mullet, Hokkaido squash, red onion.
Small shrimps . Uva mustard.*

MACKEREL A LA VENITIE NNE 32

*Grilled and marinated with tangy onions, pomegranate, fennel.
Crème prise flavoured with lemon thyme.*

VITELLO TONNATO 36

Traditional.

crudo

SCALLOP 38

Velvety soup with radicchio and clementine juice.

BEEF CARPACCIO

A la Cipriani. 38

Tangy cèpe mushrooms, duck foie gras, ice cream of 40 months aged parmesan cheese. 45

CUTTLEFISH AND RAZOR CLAMS 32

Puntarella à la Romaine.

LANGOUSTINES 50

Red beetroot perfumed with mustard from Cremona, broccoli.

GILT-HEAD BREAM AND COCKLES 40

wild seaweeds from the coasts of Le Croisic, artichoke from Bretagne, red meat turnip.

charcuteries

MORTADELLA, PROSCIUTTO DI PARMA, CULATELLO, GUANCIALE, FINOCCHIONA. 38

served with : seasonal salad leaves, brioche perfumed with mustard di Cremona.

All meats come from France. Net prices

vegetal

WILD MUSHROOMS 45

Black cabbage from Toscana and red onions.

SCAROLE SALAD AND GRENAILLE POTATOES WITH TAGGIASCHE OLIVES 28

Slow-simmered with butter, sabayon alla provola.

AUTUMN VEGETABLES 38

Cooked in a casserole.

MINISTRONE 25

A la Marco.

fish

OCTOPUS 43

Luciana's stew.

LANGOUSTINES 58

*Roasted in a butter flavoured with Amarelli liquorice, Paris mushrooms, spinach leaves.
Riso in cognen.*

WILD SEA BASS 55

Mussels cream with razor clams, white beans, leeks.

meat

VEAL 58

Saltimbocca, Trastevere polenta.

VEAL SWEETBREADS À LA TURINOISE 55

Marsala cheese cream, green olives, cèpe mushrooms and hazelnuts.

PIGEON 55

*The fillets are thinly cut, homemade chestnut flour spaghetti,
grilled red kuri squash.*

fromages

BLUE VINED GORGONZOLA, 40 MONTHS AGED PARMESAN, STAGIONATO AND FRESCO PECORINO, CACIOCAVALLO. 28

served with : seasonal salads, fresh fruits, caramelized nuts.

All meats come from France. Net prices

pasta & risotto

SPAGHETTI

Bottarga and lemon. 39

Cacio e pepe. 25

ORECHIETTE 39

Sea urchin bisque, cime di rapa.

PLIN-PLIN 32

Stuffed with sweet onions and ham from Parma, toasted hazelnuts.

OPENED LASAGNE 38

Veal bolognaise sauce with snails.

PAGLIA E FIENO 28

Lemon, gorgonzola cheese, nduja sausage.

CARNAROLI RISOTTO

Pizzaiola, scallop. 48

Spiced with saffron ; gremolata. 42

MALTAGLIATI DI PATATE 25

With meat juice and celery ; watercress chantilly.

BOTTONI VERDE 40

Roasted ricotta cheese spiced with star anise, emulsified apple juice.

white truffle from Alba

ALBESE

*Round of farm veal thin slices,
fresh parmesan cheese cream, lamb's lettuce salad.*

SABAYON FLAVOURED WITH MARSALA WINE

Chestnut velvety soup, scallops.

PLIN-PLIN

Stuffed with castelmagno cheese, melted butter with apples.

RISOTTO CARNAROLI

*Flavoured with 40 months aged parmesan cheese,
hazelnut paste and black cardamom.*

POTATO TAGLIATELLE

Chiffonnade of farm poultry Ivoire.

CRÈME BRÛLÉE SIRIO MACCIONI

Granita Moscato d'Asti / limoncello, persimmon velvety soup.

prices according to the current market

All meats come from France. Net prices

desserts

BABA SOAKED IN NOCINO 23

*caramelized pineapple.
Whipped cream with nougatine.*

DACQUOISE OF SANTA TÉA OLIVE OIL 23

with black olives, semi-candied orange slices.

ROYAL GALA APPLE 23

*segments roasted in the oven with maple syrup, fresh pomegranate,
Amarelli liquorice ice cream.*

QUINCE MACARONADE 23

pareseuse cream flavoured with fresh ginger, lemon sorbet.

CHESTNUT 23

frozen chestnut crémeux, mulberry cristal de vent and coulis.

BITTER ALMOND PANNA-COTTA 23

toasted hazelnuts from the Piémont region, stracciatella cheese sorbet.

GÉNOIS 28

*Guanaja chocolate ice cream, Caraïbes chocolate ganache, Genova cake, mousseline cream ;
cocoa tuile.*

TIRAMISU PIERO TT 28

classic revisited.

HOMEMADE ICE CREAMS AND SORBETS 20

HOMEMADE PIERRE GAGNAIRE'S CHOCOLATE TABLETTE 24

(150g)

Piero^{TT}

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**To welcome you
Raffaele Maione**

**In the kitchen
Marco Vignano**

**For the wine
Paolo Volpe**