

Piero II

antipasti

STRACCIATELLA 32

Eggplant marmalade, tomato jam and water.

FRITTURA 48

*Fried squids, Dublin Bay prawns, cod, red mullet, zucchini, red onion.
Small shrimps . Uva mustard.*

MACKEREL A LA VENITIE NNE 32

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

VITELLO TONNATO 36

Traditional.

BLUE LOBSTER 45

*Diced ;
limone verde, green beans.*

crudo

RED TUNA FROM THE MEDITERRANEAN SEA 45

Cut raw ; colatura sauce, razor clams, cauliflower ; seasoning Maltais.

BEEF CARPACCIO

A la Cipriani. 38

*Ice cream of 60 months aged parmesan cheese, hints of balsamic vinegar ;
fig, bell pepper. 45*

SMALL ARTICHOKE S 28

Cut cuttlefish, Sketchup.

LANGOUSTINES 50

Red beetroot perfumed with mustard from Cremona, crystallized mulberries.

WILD SEA BASS 40

With pure sea salt, coated with a carrot juice, slow-simmered rhubarb with gorgonzola cheese.

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.

PANZANELLA 28

*Tomatoes with basil, cucumber, cebette onions, black olives.
Tomato soup . crunchy bread.*

AUTUMN VEGETABLES 38

Cooked in a casserole.

PISTOU SOUP 32

à la Marco, served cold.

fish

OCTOPUS 43

Luciana's stew, stuffed small artichokes.

LANGOUSTINES 58

*Roasted in a butter flavoured with Amarelli liquorice, Paris mushrooms, pointy cabbage.
Riso in cognen.*

WILD SEA BASS 55

Seasoning Bellessima, braised fennel.

meat

VEAL 58

Saltimbocca, polenta à la romaine.

VEAL SWEETBREADS À LA TURINOISE 64

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

PIGEON 55

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

All meats come from France. Net prices

pasta & risotto

SPAGHETTI

Bottarga and lemon. 39

Cacio e pepe. 25

FRESH PAPPARDELLE WITH VERBENA 52

Blue lobster.

PLIN-PLIN 32

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

THREE COLOURS CANNELLONI 35

Stuffed with white meats, watercress sabayon.

PAGLIA E FIENO 28

Lemon, gorgonzola cheese, nduja sausage.

CARNAROLI RISOTTO WITH 40 MONTHS OLD PARMESAN CHEESE

With cèpe mushrooms. 43

Spiced with saffron ; gremolata. 42

POTATO TAGLIATELLA 36

*With farm mussels, roma tomatoes ;
ice cream of Mozzarella cheese flavoured with tarragon.*

BOTTONI VERDE 40

Ricotta cheese spiced with star anise, emulsified fresh grape juice.

fromages

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

served with : seasonal salads, mustard di Cremona, caramelized nuts.

All meats come from France. Net prices

desserts

BABA SOAKED IN NOCINO 25

*jujubes.
Whipped cream with nougatine.*

DACQUOISE OF SANTA TÉA OLIVE OIL 27

with black olives, semi-candied orange slices.

ROYAL GALA APPLE 25

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

GÉNOIS 27

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

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, straciatella cheese sorbet.

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 Vigano**

**For the wine
Paolo Volpe**