



• EXECUTIVE • CHEF

Matteo Nava

Patrick Moise

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SINCE ——— 1982

AI PIANI RESTAURANT

✿ FROM FRANCO'S COUNTER ✿

SPECIAL OYSTERS 36€

Half dz
N

BELON 00 OYSTERS 42€

Half dz
N

SARDINIAN FIORE CHEESE 12€

G

SEA TRUFFLE 21€

Half dz
N

BAERII CAVIAR HOUSE CAVIAR

30 gr 66€

50 gr 110€

100 gr 220€

A, D, G

BREAD, BUTTER & ANCHOVIES 18€

*Cantabrian anchovies 'Ortiz Oro Selection'
& artisanal churned butter*

A, D, G

WHISKY-CURED SCOTTISH SMOKED SALMON 23€

Wild smoked Sockeye salmon served with berry mustards

D, J

BOTTARGA SALAD 25€

Bottarga Salad with mullet roe and celery

D, J





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APPETIZERS

MIXED RAW SEAFOOD	26€
** A, B, D	
CARPACCIO OF THE CATCH OF THE DAY	22€
** D	
RAW ANCHOVIES WITH BASIL	15€
** A,D	
RED MULLET FILLETS WITH CANDIED ORANGE PEEL	24€
A, D	
CHARCOAL-GRILLED OCTOPUS & TOMATO	28€
** N	
SALT COD CROQUETTE & COD MAYONNAISE WITH CARAMELIZED RED ONION	16€
A, D, G	
LOCAL CALAMARI SAUTÉ	23€
A, I, N	
SPICED GRILLED ANCHOVIES	15€
A	
ROASTED BLUEFIN TUNA WITH THYME, MINT & ROSEMARY WITH LIGHT MUSTARD MAYONNAISE	25€
C, D, G, J	
FRIED ANCHOVIES & ARTICHOKES	23€
A, D	





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FIRST COURSES

BROCCOLI & STINGRAY SOUP WITH SARDINIAN FREGULA A, C, D, I	28€
SPAGHETTI WITH GARLIC, OIL, CHILI & CANTABRIAN ANCHOVIES WITH BREADCRUMBS & ORANGE ZEST A, D	23€
LINGUINE WITH CRAB A, B, I	25€
‘VICIDOMINI’ PACCHERI WITH WHITE FISH, FRESH TOMATO AND TAGGIASCA OLIVES <i>Cooking time 18’</i> A, D, I	28€
1980’S ‘CASCINA OSCHIENA’ RISOTTO WITH SCAMPI CREAM B, G, I	30€
"CASADORA" FETTUCCINE WITH SCORPION-FRISH AND TOMATO (SPICY) A, C, D, I	30€
SARDINIAN FREGULA WITH MIXED SEAFOOD B, C, D, I, N	35€





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✿ MAIN COURSES – FISH ✿

AI PIANI FISH SOUP 120€

For Two People

A, B, I, D, N

**BRAISED AMBERJACK WITH
ROSEMARY ON MASHED POTATOES** 35€

A, D, G, I

**GRILLED CALAMARI WITH MANGO
VINEGAR** 30€

** N

CHARCOAL-GRILLED COD & ARTICHOKES 35€

** D

**CHARCOAL-GRILLED AMBERJACK RIB
SERVED WITH GRILLED ENDIVE** 40€

D

**CHARCOAL-GRILLED SWEET & SOUR TUNA
BELLY SERVED WITH WILD FRESH SALAD
DRESSED WITH RASPBERRY VINEGAR** 40€

D, F

**BLUEFIN TUNA FILLET WITH GREEN
PEPPER SAUCE** 35€

D, J, G

GRATIN OF RED MULLET & CALAMARI 35€

A, D, I, N





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✿ CATCH OF THE DAY ✿

FRIED SCORPIONFISH OR SEA BASS 11€

Per 100 gr
* A, D

SPICY 'DIAVOLA' SCORPIONFISH 11€

Per 100 gr
* A, D

SEA BASS IN SALT CRUST 11€

Per 100 gr
* D

CATCH OF THE DAY 11€

Per 100 gr
* D

SCAMPI 15€

Per 100 gr
* ** B

RED PRAWNS 15€

Per 100 gr
* ** B





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• LOBSTER & SHELLFISH •

ATLANTIC LOBSTER 15€

Catalan style available

Per 100 gr

* B or B, I

MEDITERRANEAN LOBSTER 20€

Catalan style available

Per 100 gr

* B or B, I

SPINY LOBSTER 20€

Catalan style available

Per 100 gr

* B or B, I





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SIDE DISHES



WILD SALAD WITH RASPBERRY VINEGAR 13€

SAUTÉED CHICORY 12€

GRILLED BELGIAN ENDIVE
WITH CANTABRIAN ANCHOVIES 18€

D

MIXED GRILLED VEGETABLES 14€

GRILLED RADICCHIO 12€

FRIED ARTICHOKES 13€

A

TOMATO CARPACCIO WITH BASIL &
MARINATED SHALLOT 12€

GRATIN POTATOES 5€

A





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DESSERTS

SARDINIAN PECORINO WITH HONEY 12€
G

ZABAIONE ICE CREAM WITH MARSALA 12€
Homemade Zabaione Ice Cream Affogato with Marsala
'Francesco Intorcia 2004'
C, G

SEADAS 15€
Sardinian dessert
A, C, G

THE ORIGINAL 'TIRAMISU ESPRESSO AI PIANI' 12€
A, C, G

RICOTTA & ORANGE CAKE 'BY CESARE' 10€
C, G

TURBO 8€
Homemade zabaione ice cream with espresso coffee
C, G

**WILD STRAWBERRIES WITH
CARAMELIZED CUSTARD CREAM** 15€
A, C, G

LEMON SORBET OR 'SGROPPINO' 10€





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• ALLERGENS INFORMATION •

All dishes may contain allergens as per EU Regulation 1169/2011. Each preparation is marked with a letter referring to the allergen legend below.

* The price of these products may vary according to size and market prices.

** These products are subjected to a sanitization process with lowering of the temperature. EC Regulation 853/2004. In some periods of the year the product can be frozen at the origin.

LEGEND:

- A - CEREALS CONTAINING GLUTEN
- B - CRUSTACEANS AND PRODUCTS THEREOF
- C - EGGS AND PRODUCTS THEREOF
- D - FISH AND PRODUCTS THEREOF
- E - PEANUTS AND PRODUCTS THEREOF
- F - SOYBEANS AND PRODUCTS THEREOF
- G - MILK, LACTOSE AND PRODUCTS THEREOF
- H - NUTS AND PRODUCTS THEREOF
- I - CELERY AND PRODUCTS THEREOF
- J - MUSTARD AND PRODUCTS THEREOF
- K - SESAME SEEDS
- L - SULPHUR DIOXIDE AND SULPHITES (>10MG/KG OR >10MG/L)
- M - LUPIN AND PRODUCTS THEREOF
- N - MOLLUSCS AND PRODUCTS THEREOF





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• WINE, LIQUEURS & SPIRITS •

OUR WINE LIST INCLUDES **OVER 500** CAREFULLY SELECTED LABELS.

AT THE END OF THE LIST, YOU WILL ALSO FIND A SECTION
DEDICATED TO LIQUEURS AND SPIRITS, CHOSEN FROM THE BEST
SELECTIONS IN THE WORLD.



Executive Chefs

Matteo Nava & Patrick Moise

The market and the creativity of the Chefs can vary
the menu proposals.

