



• EXECUTIVE •
CHEFS

Matteo Nava

Patrick Moise

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SINCE 1982

AI PIANI RESTAURANT

♦ FROM FRANCO'S COUNTER ♦

SPECIAL OYSTERS 36€

Half dz

N

SARDINIAN FIORE CHEESE 15€

G

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€

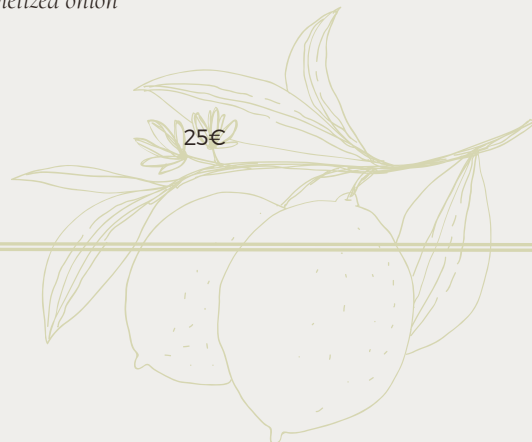
Wild smoked Sockeye salmon served with caramelized onion

D

BOTTARGA SALAD 25€

Bottarga Salad with mullet roe and celery

D, I





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APPETIZERS

MIXED RAW SEAFOOD	30€
** A, B, D	
CARPACCIO OF THE CATCH OF THE DAY	23€
** D	
RAW ANCHOVIES WITH BASIL	16€
** 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€
I, N	
SPLICED GRILLED ANCHOVIES	15€
D	
ROASTED BLUEFIN TUNA WITH THYME, MINT & ROSEMARY WITH LIGHT MUSTARD MAYONNAISE	25€
C, D, G, J	
FRIED ANCHOVIES	20€
A, D	





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FIRST COURSES

SPAGHETTI WITH GARLIC, OIL, CHILI
& CANTABRIAN ANCHOVIES
WITH BREADCRUMBS & ORANGE ZEST

A, D

LINGUINE WITH CRAB 30€

** A, B, I

'VICIDOMINI' PACCHERI 30€
WITH WHITE FISH, FRESH TOMATO
AND TAGGIASCA OLIVES

Cooking time 18'

A, D, I

1980'S 'CASCINA OSCHIENA' RISOTTO 30€
WITH SCAMPI CREAM

B, G, I

"CASADORA" FETTUCCHINE 30€
WITH SCORPION-FRISH AND TOMATO
(SPICY)

A, C, D, I

SARDINIAN FREGULA
WITH MIXED SEAFOOD

A, B, C, D, I, N

35€





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◆ MAIN COURSES – FISH ◆

**LOW TEMPERATURE AMBERJACK
GLAZED WITH CITRUS SERVED
WITH SAUTED SCAROLA** 35€
D, H, J

**GRILLED CALAMARI
WITH MANGO VINEGAR** 30€
** N

**CHARCOAL-GRILLED COD
WITH MARINARA SAUCE** 35€
** D, I

**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, I, J

**CHARCOAL-GRILLED BLUEFIN TUNA
WITH AROMATIC HERBS SAUCE & FRIES** 40€
D, G, F, I, J

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

* D

SEA BASS IN SALT CRUST 11€

Per 100 gr

* D

CATCH OF THE DAY 11€

Per 100 gr

* D

SCAMPI 15€

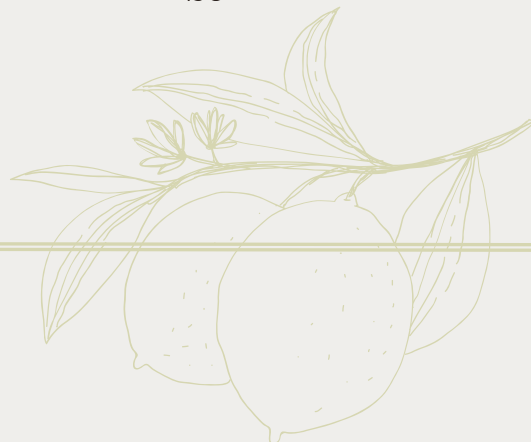
Per 100 gr

*** 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



SAUTÉED CHICORY 12€

GRILLED BELGIAN ENDIVE
WITH CANTABRIAN ANCHOVIES 20€

D

MIXED GRILLED VEGETABLES 14€

GRILLED RADICCHIO 14€

TOMATO CARPACCIO WITH BASIL
& MARINATED SHALLOT 14€

GRATIN POTATOES 5€

A





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DESSERTS

✿ **SARDINIAN PECORINO WITH HONEY** 15€
G

ZABAIONE ICE CREAM WITH MARSALA 12€
*Homemade Zabaione Ice Cream Affogato with Marsala
'Francesco Intorcica 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 coffe
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





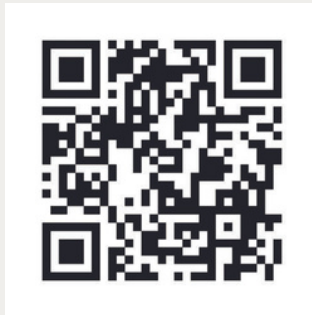
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AI PIANI RESTAURANT

♦ 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.

