

# Pi Greco

Tra il profumo della brezza marina  
e la grande bellezza delle mura del centro storico:  
Pi Greco.

All our dishes are obtained by through a careful analysis  
of the ingredient and their combination.  
To guarantee flavor and equilibrium of our studies,  
variations are not recommended.

Lo Chef  
Maria Rosaria Peluso

## Cocktails

Tropical (Analcoholic, tropical fruit)	6,00€
Spritz (Aperol, Prosecco Valdobbiadene ExtraDry, Soda)	7,00€
Campari Spritz (Campari, Prosecco Valdobbiadene ExtraDry, Soda)	7,00€
Americano (Campari, Vermouth Berto, Soda)	8,00€
<u>GIN TONIC</u> (Tonic Water Mediterranean Fever-Tree)	
Tanqueray	8,00€
Bombay	8,00€
Roku	8,00€
Hendrick's	10,00€
Duna	10,00€

## Entrées...

Selection of raw Shellfish and largefish [fish, crustacean]	25,00€
Oysters [shellfish]	pz/6,00€
Raw *Tuna tartare, egg sauce with wild fennel flowers, tomato and crunchy bread [fish, gluten, egg]	18,00€
Crunchy Ricotta cheese with Fresh Otranto shrimps, Pistachio nuts and honey [nuts, milk, crustacean]	15,00€
Catalan style octopus and cream of potatoes and ginger mousse [shellfish, milk]	16,00€
Chickpeas hummus and raw vegetables [sesame]	13,00€

## First courses

"Carla Latini" Spaghetti with sea urchins - if available [shellfish, crustacean, gluten, celery]	25,00€
Fresh long egg pasta with mint, sword fish, eggplant and amaranth pop corn [peanuts, fish, crustacean, gluten, celery]	19,00€
Carnaroli Risotto creamed with Franciacorta, shrimps and lime (at least 2 people) [milk, shellfish, fish, crustacean, celery]	20,00€
Fresh homemade pasta with mussels, beans and iced sheep's cheese [milk, shellfish, fish, crustacean, gluten, celer]	18,00€

## ...main seafood entrées

Roasted *red tuna with shiso, sweet and sour onion and vegetables [fish]	20,00€
Codfish cooked at low temperature with cream of chickpeas, olives, pinenuts and lemon [fish, nut, celery]	20,00€
Daily fresh Seadf (Recommended cooking: roasted) [fish]	6,50€/hg
Red King prawns, Crawfish (Recommended cooking: roasted) [crustacean]	10,00€/hg
Lobster (if available) [crustacean, egg]	market price based/Kg

## Dessert

Our desserts are completely homemade

Pistachio mousse, vanilla and raspberry [nuts, milk, egg]	8,00€
Almond cake with lemon served with fruit ice-cream [nuts, milk, egg] - Lactose free	8,00€
Tiramisù served with hot coffee [milk, gluten, egg]	8,00€
Fruit sorbet	4,00€

## Beverage

Acqua Panna naturale or Acqua San Pellegrino frizzante 0,75 L (Still or Sparkling water 0,75L)	3,00€
Coca Cola o Coca Cola Zero	3,50€
Birra Artigianale - Birrificio B94 November Ray (English Pale Ale – Vol. 4,5% - 0,75l )	8,00€
Birra Artigianale - Birrificio B94 Dellacava (Biere Blanche; – Vol. 5% - 0,75l )	8,00€
Birra Artigianale - Birrificio B94 Terrarossa (Extra Special Bitter; – Vol. 5% - 0,75l )	8,00€
Coffee	2,00€
Cover	3,00€

\* To guarantee the freshness and highest quality to the consumer,  
all our fish and products can be subjected to temperature reduction to/below -18°C.

All the ingredients used in our restaurant are natural and genuine,  
chosen through our experience to give the highest quality and flavor to our dishes.  
However it's important that anybody is (or could be) intolerant/allergic to any food or ingredient must communicate to our Staff.