



# Pesce Briaco

Wine Restaurant

*We wouldn't be able to do anything were it not for our suppliers.  
Hand picked and fresh products are a must for expressing our philosophy.  
That's why we're endlessly grateful to all who helps us reach the best results every day:*

**Paolo Parisi** (eggs and smoked pork cheeks)

**La Signora Lia** (vegetables, greens, fragrant herbs and flowers)

**La Signora Marcella** (vegetables and herbs)

**Calafata** and other bio-farmers from Lucca (vegetables)

**Michelangelo Masoni** (hand-picked meat)

**Beppe la M.** (supply of local fish)

**Moreno and La Cooperativa Mare Nostrum** (fresh fish from the local haul)

**Tony from Croco e Smilace** (saffron)

*...we thank all our suppliers that help us with such love.*

**Thank You**

PESCEBRIACO.IT

# For starters...



<b>FOIE GRAS DI MARE</b> <i>Liver of an angler with crusty toast and apple salsa</i>	16
<b>DALLA TRADIZIONE</b> <i>Codfish mousse and stewed leek on fresh polenta</i>	18
<b>INSALATA DELLA SALUTE</b> <i>Steamed cuttlefish, shrimp, ray and mullet with fruits and vegetables</i>	25
<b>SIAM TUTTI COLTELLACCI</b> <i>Razor clams with asparagus and spices</i>	16
<b>TORNANDO DAL MERCATO... L'ANTIPASTO</b> <i>Starters of the day. Only what we found at the morning market today!</i>	18
<b>CRUDITÀ E ACIDITÀ</b> <i>A taste of the sea (raw seafood), with fruit and vegetable petals</i>	30
<b>GRAN CRUDO</b> <i>Crudità e Acidità with added langoustines</i>	50
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<b>INSALATA LIA</b> <i>Signora Lia picked herbs and flowers for us. Fragrant and light!</i>	14
<b>FLAN VEGETARIANO</b> <i>Leek pie under chickpea and rosemary cream</i>	14
<b>UOVO, PARMIGIANO, TARTUFO NERO</b> <i>Egg 61/20, coupled with Parmesan and truffle fondue. Wonderful delicacy!</i>	20
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<b>IL CULATELLO</b> <i>Tender Italian prosciutto Culatello di Zibello with our Grissini</i>	18
<b>CRUDO DI MANZO</b> <i>Chopped raw beef with mustard seeds</i>	16

# *And then...*



<b>LO ZAFFERANO E LA PASTA FRESCA ESSICCATA</b>	22
<i>Fresh tagliolini with local saffron, goatfish and green beans</i>	
<b>IL NERO E LA SEPPIA</b>	19
<i>Risotto with marinated squid and ginger</i>	
<b>TORNANDO DAL MERCATO... LA PASTA</b>	18
<i>Pasta of the day, made from products we found at the morning market</i>	
<b>CARBONARA DI MARE</b>	19
<i>Seafood spaghetti flavored with egg, pork bacon and Parmigiano cheese</i>	
<b>LO GNOCO</b>	16
<i>Our potato gnocchi with Burrata cheese and tomatoes with green pea mousse</i>	
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<b>IL MARE IN UN SACCHETTO</b>	26
<i>Catch of the day with vegetables, baked en papillote</i>	
<b>TORNANDO DAL MERCATO... LA NOSTRA ZUPPA</b>	27
<i>You won't find this version of Cacciucco Italian fish stew anywhere else!</i>	
<b>PESCE NERO</b>	32
<i>Slice of grouper with creamy mashed potatoes and mushroom sauce</i>	
<b>LA TEMPURA</b>	30
<i>Local shrimp tempura with Lia's salad and our spring mayonnaise</i>	
<b>BOLLITO DI MARE</b>	30
<i>Steamed Seafood with a different cooking time for each fish</i>	
<b>BOLLITO DI CROSTACEI</b>	60
<b>CONIGLIO AI CARCIOFI</b>	20
<i>Rabbit with artichokes. Because we remember it from when we were kids</i>	
<b>CINGHIALE IN UMIDO IN TRE COTTURE</b>	20
<i>Wild Boar Trio. Because it ravished our wonderful garden!</i>	

# TASTING MENU

TASTING MENU IN 10 COURSES	100
BACK FROM MARKET IN 7 COURSES	75
TO OUR TASTES IN 4 COURSES	45

*The Tasting Menu prices are per one person  
In order to be able to serve you quickly  
and without anything in the way of the cooking process,  
we serve the Tasting Menu for the whole table*

## WINE COURSES

3 glasses	20
5 glasses	35



## ~ The Team ~

DIRECTOR AND CHEF SOMMELIER

ANDREA MAGGI & DMITRY RUDAKOV

### THE KITCHEN

Executive Chef: MAURIZIO MARSILI  
Chef de Cousine: ALESSANDRO LUCCHINELLI  
Sous Chef: ELISA CECCHI  
Sous Chef: NICOLA DI BENE

### THE DINING ROOM

Modern Host: ANDREA MAGGI  
Chef de Rang: DAVIDE BUCHIGNANI  
Commis de Rang: ARIANNA GIUSTI