

La CASA *di* LUIGI

R I S T O R A N T E I T A L I A N O

MENU

ANTIPASTI - STARTERS

Bruschetta al Pomodoro e Basilico 	49
Toasted Bred with Cherry Tomatoes and Fresh Basil	
Parmigiana di Melanzane della Tradizione  	59
Baked Eggplant with Tomato Sauce, Mozzarella and Parmesan Cheese	
Alici e Burrata su Crostone di Pane  	89
Premium Cantabrian Anchovies served with our homemade Toasted Bred and Fresh Burrata	
Polpo Grigliato su Crema di Patate Arrosto e Olive Taggiasche  	79
Grilled Octopus with Roast Potatoes Cream and Taggiasche Olives	
Tartare di Tonno con Avocado, Scorza di Limone e Riduzione di Soia 	79
Tuna Tartare with Lemon Zest and Soia Reduction	
Tartare di Manzo con Tuorlo d'uovo Fritto, Tartufo e Stracciata di Mozzarella   	79
Beef Tartare with Fried Egg, Truffle Flakes and Stracciata Mozzarella	
Caprese con Pomodoro e Basilico 	69
Fresh Mozzarella di Bufala with Cherry Tomatoes, Fresh Basil and Extravirgin Oil	
Polipetti alla Luciana con Crostone di Pane   	70
Stewed Octopus "Luciana Style" with Tomato Sauce, Olives and Chilli Peppers served with our homemade Toasted Bred	
Impepata di Cozze al Limone 	70
Steamed Mussels with Oil, Pepper and Lemon	
Soutee' di Vongole Veraci 	79
Sauteed Clams	
Carpaccio di Bresaola con Rucola, Pomodorini, Scaglie di Grana e Riduzione di Aceto Balsamico 	69
Bresaola Carpaccio with Rocket, Cherry Tomatoes, Grana Padano Flakes and Balsamic Reduction	

PASTA E RISOTTI PASTA AND RISOTTO

Spaghetti alle Vongole Veraci  	105
spaghetti with Clams, Garlic, Chilly Pepper and Parsley	
Linguine ai Frutti di Mare   	125
Linguine with Mixed Seafood in Tomato Sauce	
Linguine all' Astice   	135
Linguine with Lobster in Tomato Sauce	
Fettuccine alla Bolognese  	79
Fettuccine with Bolognese Sauce	
Linguine alla Puttanesca   	79
Linguine with Tomato Sauce, Garlic, Onion, Anchovies, Capers and Olives	
Rigatoni alla Norma (Siciliana)   	79
Pasta with Tomato Sauce, Fried Eggplant, Parmesan and Dry Ricotta Cheese	

Rigatoni alla Genovese  	89
Pasta with "Tradiconal Napolitan Genovese Ragù" as slow coocked Onion and Meat Sauce	
Spaghetti alla Carbonara   	79
Spaghetti with Original Carbonara Sauce with Pastorized Egg, Pecorino and Parmisan Chees, Black Pepper, and Angus Beef Cheek	

Lasagna Classica alla Bolognese    	85
Classic Lasagna with Bolognese Sauce	

Lasagna Vegetariana   	79
Vegetarian Lasagna with Mixed Vegetables, Mozzarella and Parmesan Cheese	

Ravioli di Ricotta e Spinaci con Burro e Salvia   	79
Homemade Pasta Filled with Ricotta Cheese and Spinach, in Butter and Sage Sauce	

Gnocchi Fatti in Casa alla Sorrentina    	79
Baked Homemade Gnocchi with Tomato Sauce, Mozzarella, Parmesan and Fresh Basil	

Risotto Carnaroli con Funghi Porcini e Tartufo 	89
Risotto with Porcini Mushrooms and Truffle Sauce	

CARNE - MEAT

Filetto di Manzo (200g) alla Griglia con Patate	139
Grilled Australian Beef (200g) with Roasted Potatoes	

Filetto di Manzo ai Funghi Porcini con Patate	144
Beef Tenderloin with Porcini Mushrooms Sauce and Oven Potatoes	

Tagliata di Manzo con Rucola e Grana 	119
Sliced Steak on the Grill, with Rocket and Grana Cheese Flakes	

Scaloppina di Vitello al Limone con Puree' di Patate  	109
Veal Escalope in Lemon Sauce with Mashed Potatoes	

Polpette di Vitello Casarecce al Pomodoro 	70
Meatballs in a rich Tomato Sauce	

Pollo al Forno con Patate	89
Baked Chicken with Roasted Potatoes	

PESCE - FISH

Frittura di Gamberi e Calamari   	139
Fried Squid and Shrimps	

Filetto di Salmone alla Griglia con Puree' di Patate  	144
Grilled Salmon Fillet with Mashed Potatoes	

Filetto di Branzino in Crosta di Patate e Verdure al Forno 	119
Baked Seabass Fillet in Potatoes Crust and Baked Vegetables	

Tonno alla Griglia con Cipolla Caramellata e Verdure 	115
Tuna Steak Grilled with Caramelized Onions and Baked Vegetables	

    
Gluten Celery Seafood Dairy Eggs

Some dishes in our menu may contain allergens. Please inform your waiter if you have any food allergies upon arrival.
All prices are inclusive of 5% VAT and 7% Municipality Fee

ZUPPE - SOUPS

Minestrone di Verdure Ⓒ Vegetables Soup	49
Zuppa di Pesce Ⓢ Ⓒ Fish Soup	79
Zuppa di Lenticchie Ⓒ Lentil Soup	49

INSALATONE - SALAD

Insalata di Polipo Ⓢ Ⓒ Octopus Salad with Potatoes, Olives, Celery, Parsley and Onion	65
Insalata di Slamone Ⓢ Ⓓ Smoked Salmon, Avocado, Lattuce, Baked Bread Courtons and Grana Padana Flakes	65
Insalata Greca Ⓓ Mixed Salad, Tomatoes, Olives, Red Onions, Feta Cheese	65
Caesar Salad Ⓓ Chicken, Lettuce, Courtons, Grana Padana Flakes and Cesar Dressing	65

CONTORNI SIDE DISHES

Patate al Forno Oven Potatoes	35
Patate Fritte French Fries	35
Puree' di Patate Mashed Potatoes	35
Verdure al Forno Baked Vegetables	35
Insalata Mista Mixed Salad	35

DOLCI - DESSERT

Tiramisu' della Casa Ⓔ Ⓓ Homemade Tiramisu'	40
Torta dello Chef Ⓒ Ⓔ Ⓓ Homemade Cake	40
Millefoglie con Crema Chantilly e Fragoline Ⓒ Ⓔ Ⓓ Millefeuille with Chantilly Cream and Strawberry	40
Pannacotta al Caramello o Cioccolato Ⓓ	40
Sorbetto al Limone Ⓓ	40
Affogato al Caffè Ⓓ	29

PIZZE - PIZZA

Margherita Dop Ⓒ Ⓓ Tomato Sauce, Mozzarella, Basil, Oil	69
Bufalina Ⓒ Ⓓ Tomato Sauce, Bufala Mozzarella, Basil ,Oil	79
Diavola Ⓒ Ⓓ Tomato Sauce, Spicy Beef Salami, Mozzarella, Basil, Chili	85
Marinara Ⓒ Tomato Sauce, Garlic, Oregano, Basil, Oil	59
Capricciosa Ⓒ Ⓓ Tomato Sauce, Spicy Beef Salami, Mushrooms, Olives, Artichokes, Mozzarella	85
Provola e Pepe Ⓒ Ⓓ Tomato Sauce, Provola Cheese, Black Pepper, Oil and Basil	75
Cosacca Ⓒ Ⓓ Tomato Sauce, Pecorino Cheese, Oil and Basil	65
Napoletana Ⓒ Ⓓ Ⓢ Tomato Sauce, Mozzarella, Anchovies, Olives and Cappers	75
Tonno e Cipolla Ⓒ Ⓓ Ⓢ Tomato Sauce, Mozzarella, Tuna and Red Onion	85
Siciliana Ⓒ Ⓓ tomato sauce, olives, anchovies cappers and oregano	75
Quattro Formaggi Ⓒ Ⓓ A Blend of Four Cheeses: Gorgonzola, Mozzarella	79
Vegetariana Ⓒ Ⓓ Mozzarella, Zucchini, Eggplant, Peppers, Olives and Cherry Tomatoes	79
Americana Ⓒ Ⓓ Mozzarella, Wrustel and French Fries	85
Italiana Ⓒ Ⓓ Mozzarella, Rocket, Cherry Tomatoes, Grana Flakes	79
Bresaola Ⓒ Ⓓ Tomato Sauce, Mozzarella, Bresaola, Rocket and Cherry Tomatoes	85
Tartufo Ⓒ Ⓓ Mozzarella, Porcini Mushrooms, Truffle Sauce and Truffle Flakes	90
Nutella Pizza Ⓒ Pizza with Nutella Creamy and Powdered Sugar	49

SPECIALI - SPECIALS

Nonno Luigi Ⓒ Ⓓ Tomato Sauce, Bufalo Mozzarella, Fried Meatballs and Ricotta Cheese Flakes	90
Nonna Ida Ⓒ Ⓓ Boarder Filled with Ricotta Cheese, Genovese Ragu and Provola Cheese	90

Ⓒ
Gluten

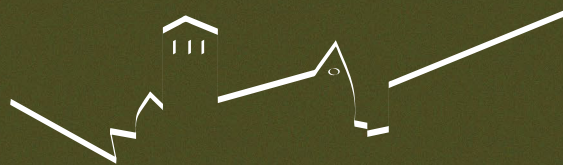
Ⓒ
Celery

Ⓢ
Seafood

Ⓓ
Dairy

Ⓔ
Eggs

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BAR MENU

SOFT DRINK

Coca Cola / Coca Cola Zero	17
Sprite	15
Fanta	15
Non Alcoholic Beer	28
Fever-Tree Tonic Water	22
Fever-Tree Pink Grapefruit	22
Tever-Tree Ginger Beer	22

MINERAL WATER

500ml / 1lt

Acqua Panna	22/32
San Pellegrino	22/32

COFFEE TIME

Espresso Italiano	19
Double Espresso	22
Espresso Macchiato (Per Favore)	22
Americano	22
Double Espresso Macchiato	25
Cappuccino	25
Latte	25
Spanish Latte	31
Hot Chocolate	36
English Breakfast Tea	25
Green Tea	31
Chamomile Tea	25

MOCKTAILS & JUICES

MOCKTAILS

Virgin Mojito Fresh Lime Juice, Sugar, Mint and Ginger Ale	39
Blackberries Mule Lime Juice, Honey, Fresh Mint, Blackberries, Ginger Ale	39
Gin Tonic Non Alcoholic London Dry Gin, Tonic Water	39
Virgin Colada Coconut Milk, Pineapple Juice, Lime Juice	39
Virgin Daiquiri Chilled Lemon, Sugar, Strawberries, Lemon Juice	39

JUICES

Fresh Orange Juice	29
Fresh Watermelon Juice	29
Fresh Pineapple Juice	29
Fresh Homemade Lemonade	31

SMOOTHIES

Superfruit Mango, Banana, Apple, Yogurt	29
Tropical Mango, Pineapple, Banana e Yogurt	29
Mixed Red Fruit Berries, Orange Juice, Banana, Yogurt and Honey	29

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