

Allergens

- 1.Cereals containing gluten
- 2.Crustaceans and products based on crustaceans
- 3.Eggs and products based on eggs
- 4.Fish and products based on fish
- 5.Peanuts and products based on peanuts
- 6.Soybeans and products based on soybeans
- 7.Milk and products based on milk (including lactose)
- 8.Nuts
- 9.Celery and products based on celery
- 10.Mustard and products based on mustard
- 11.Sesame seeds and products based on sesame seeds
- 12.Sulphur dioxide and sulphites
- 13.Lupin and products based on lupin
- 14.Molluscs and products based on molluscs

Menu



Antipasti

Caprese Salad Seasonal tomatoes, buffalo mozzarella from Campania and fresh basil	22
Veal Tonnato Slow cooked veal, light tuna sauce, caper berries and sweet and sour onion bits	28
Eggplant Parmigiana 24 months aged parmigiano fondue and fresh basil	24
Lobster salad Fresh vegetables and light chilled tomato sauce	42
Beef Carpaccio* Hazelnuts, black truffle and buffalo stracciatella	36
Mediterranean Amberjack Tartare* Light gazpacho and tomato dice	32
Crispy fried calamary* Lemon mayo	30
«Totani» local squids with potatoes Sautéed in a casserole with fresh basil	32

Secondi

Beef cheek* Braised with potato millefeuille and baby spinach	40
Young roasted chicken Sautéed broccoli rabe and red pepper glaze	35
Prime beef fillet Green peppercorn sauce, potato purée	48
Catch of the day* With his sauce and king oyster mushrooms	38
Grilled squid* Zucchini cream and fresh mint dressing	35
Seared octopus* With sautéed escarole	38

Coperto 5

Per qualsiasi informazione su sostanze e allergeni è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale di servizio.
I piatti contrassegnati con * sono o possono essere congelati o surgelati all'origine dal produttore oppure sono sottoposti in loco ad abbattimento a temperatura negativa come descritto nelle procedure del piano autocontrollo ai sensi del Reg. CE 852/04. Il pesce destinato ad essere consumato crudo è stato sottoposto a trattamento di bonifica preventiva conforme alle prescrizioni del regolamento CE853 All III sez VIII Cap 3 lett D Punto 3. I prezzi indicati si intendono in euro.

Spaghetti al pomodoro

Il Classico Spaghetti with red date tomatoes and fresh basil... simplicity at its finest	28	Luce «Style» Spaghetti with 4 tomatoes sauce, buffalo caciocotta cheese and lemon zest... tradition with a fresh twist from our chef	32
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More pasta

Linguine alla Nerano Zucchini, provolone del monaco and fresh basil	30
Fusillone alla Genovese Slow braised Montoro onion and beef, 24 month aged Parmigiano Reggiano	32
Gnocchetti with pumpkin cream and gorgonzola Homemade and finished with toasted almonds	32
Risotto* (min. 2 pers.) Fresh mushrooms and prawns from Porto santo spirito	p. p. 38
Linguine with lobster Shelled, with fresh cherry tomatoes and basil	48
Truffle tagliolini Homemade with black truffle	45

Contorni

Sautéed Escarole 14	Vegetables casserole 22	Rosemary Ratte Potatoes 12
Field Greens 10		Eggplant Bits in Tomato Sauce 12