

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

Veal Tonnato Light tuna sauce, caper berries and sweet & sour onions	30
Veal Carpaccio Piedmont hazelnuts, buffalo stracciatella	28
Langoustine Tartare* Burrata sauce, artichokes, lemon	36
Grilled octopus * Chickpea purée, rosemary extra virgin olive oil	30
Double-Cooked Artichoke Fondue of Provolone del Monaco cheese and nocerino spring onion	26
Eggplant Parmigiana 24-month-aged Parmigiano Reggiano fondue and fresh basil	24

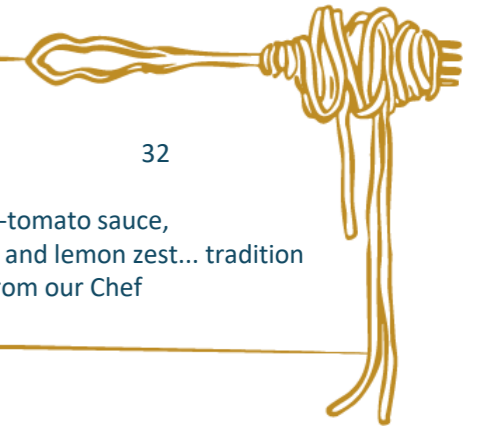
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Grilled Squid* Lemon and potato cream, artichoke	38
Veal Milanese* Crispy crust, served with fresh arugula and cherry tomatoes	45
Grilled Prussian heifer tagliata* Eggplant Capri scapece, sweet & sour	42
Turbot fillet* Greco di tufo sauce, green asparagus tips	42
Baby Chicken Roasted, with sautéed kale and red pepper sauce	34

Cover charge 5

For any information about allergens and ingredients, please consult the specific documentation available on request from the service staff.
Dishes marked with * are or may be frozen at origin by the producer or blast chilled on site according to the procedures described in the HACCP plan pursuant to Reg. EC 852/04.
Fish intended to be consumed raw has been subjected to preventive remediation treatment in accordance with regulation EC 853 Annex III Section VIII Chapter 3 letter D Point 3.
All prices are in euros.

Spaghetti al pomodoro



Il Classico	28	Luce «Style»	32
Spaghetti with red date tomatoes and fresh basil... simple, classic, Capri		Spaghetti with four-tomato sauce, caciocotta cheese and lemon zest... tradition with a fresh twist from our Chef	

Pastas, risotti and soups

Homemade tagliolini lemon and langoustine* Lemon Capri sauce and raw langoustine	40
Paccheri with Turbot Yellow datterino tomato sauce, olives, capers, bread crumble	38
Broken candele pasta, Genovese Style * Slow-cooked Montoro onions and beef sauce, aged Parmigiano Reggiano	32
Rigatoni alla carbonara Cinta Senese guanciale, pecorino romano scorzanera	32
Linguine alla Nerano Fried zucchini, Provolone del Monaco and fresh basil	30

Contorni

Sautéed Escarole
Raisins, pine nuts, black olives
14

Mixed Field Greens
Walnuts, citrus dressing
12

Vegetable Caponata
Sweet & sour vegetables,
green olives
12

Roasted baby potatoes
Rosemary, extra virgin olive oil
12

Green asparagus
Sautéed
12