

LUCIANA

ITALIAN HOUSE

STARTERS

Tasting plate from Italy	77
Polenta mushroom, truffle and parmesan	48
Baked beets herbs, pecan, mascarpone cheese and balsamic vinegar	46
Cheese cigars with goat yogurt and tomato	49
Sashimi tuna yogurt, cherry tomato, roasted eggplant, radish, onion, cilantro and olive powder	69
Burrata cherry tomato, basil, pumpkin seeds and balsamic vinegar	69
Beet agnolotti with goat cheese	49
Caprese mozzarella, tomato, basil, red onion, olive tapenade and olive oil	44
Sea fish tartar yogurt, pistachio, herbs and lime	61
Seared fresh red tuna (MR) on the plancha with chilli aioli	69
Hard cheese platter domestic and imported	74

BRUSCHETTE

Mascarpone tomato, basil, parmesan, olive oil and balsamic	40
Sea fish fruit, coriander, chilli aioli, lemon and olive oil	59

FOCACCIA

Classic olive oil and balsamic vinegar	42
Roasted pepper feta cheese and black olive	48
Caprese peeled tomatoes, buffalo mozzarella and pesto	48
Tartufo mushroom, mascarpone cheese and truffle oil and crème fraîche	55

SALADS

Isabella endive leaves, lettuce, seasonal fruit, walnuts and blue cheese / goat feta in honey lemon vinaigrette	69
Italian lettuce, cucumber, tomato, red onion, black olive tapenade and Italian feta cheese in olive oil and lemon	67
Caesar lettuce hearts, crispy croutons, soft-boiled egg and parmesan in Caesar dressing	66
Roman lettuce, cherry tomatoes, Reggiano mushrooms sautéed in balsamic, goat cheese, pecans and parmesan aioli	69
Venetian mixed lettuce and endive, beet, mixed sweet nuts, cubes of fried feta in honey lemon vinaigrette	69

FETTUCINE

Aglío olio pesto, cherry tomato and garlic	68
Tomato sauce with cherry tomato	64
Mushroom garlic, cream and spinach leaves	69
Rosé spinach and basil leaves	68
Diablo olive oil, butter, hot chilli, cherry tomato, kalamata olive and parsley	69
Salmon cream, green onion and garlic	74
Carbonara red tuna, coarse black pepper, parmesan, cream and egg yolk	76

RADIATORI

Rosmary oil Spinach, garlic, butter, tomato, white wine and parmesan bread crumbs	68
Cream zucchini cream, garlic, spinach, roasted cashew and white wine	71

PIZZA

Margherita italian tomato sauce and mozzarella Toppings: mushroom, onion, eggplant, spicy, olives 6 anchovy 8	68
Bianca crème fraîche, feta and mozzarella	74
Polenta cream corn, mushroom, crème fraîche, truffle and parmesan	78
Sicialian salmon cubes, crème fraîche, green onion, permezan, soft-boiled egg and balsamic	78

RISOTTO

Mushroom and parmesan	78
Italian confit garlic and cherry tomato	74

CHEF'S SPECIALS LUCIANA MODIIN

Spicy red tuna chives and spanish tomato bread	69
Corn flan cream, onion jam, white wine and sheep Camembert	78
Cheese ravioli in cream and garlic sauce	72
Ricotta and spinach ravioli cream, sundried tomato, walnuts, green onion and garlic confit	78
Sweet potato ravioli cream, sweet potato, garlic confit and spinach	76
Beet agnolotti stuffed with zon cheese, in crean and beet sauce	78
Chestnut gnocchi mushroom, balsamic, crème fraîche and parmesan	78
Sweet potato pappardella cream, spinach and white wine	71
Lasagna bechamel, date tomato sauce, mozzarella, basil, on a cherry tomato butter sauce. Served whit side salad	79

FISH

Roasted salmon fillet

campfire potato, roasted sweet potato, zucchini, beets and baked onion
118

Roasted drum fish fillet

in olive oil, served over potato gnocchi and roasted beets
126

Roasted sea bream fillet

served with potato gratin, cream and mustard
126

Red tuna steak MR

served over potato cream, green beans with red wine sauce
134

SOFT DRINKS

Coca cola / Zero	14
7up/ diet 7up	14
Mirinda	14
Nesti	14
Clear/sparkling apple cider	15
Soda	11
Mineral water small/large	13/24
San Pellegrino	13/26
Orange juice	14
Lemonade	14
Grape/peach flavored water	14
Cold coffee	18
Cold americano	14
Fruit shake	29
Crushed lemon-mint	24
Malt beer	14

HOT DRINKS

Espresso	10
Cappuccino	14/16
Americano	12
Hot Chocolate	16
Hot Cider / alcohol	16/21
Tea / mint tea	14

BEERS

On tap	
Heineken 330 ml	29
Bottled	
Corona Extra	32
Stella Artois	32
Leffe blond / Brown	32
Goldstar / Goldstar UF	32

“Un pasto senza vino
è come un giorno senza sole.”

Anthelme Brillat-Savarin