

*daLuigi*

## Antipasti

**Bruschetta** 17.00

Focaccia bread served with 4 toppings: black olive tapenade, cherry tomato and basil, chicken liver pate & ricotta and parmesan flakes

**Italian antipasto** 22.50

Traditional antipasto with variety of cured meats and cheeses, served with homemade pickles

**Eggplant Parmigiana** 16.00

Fried Eggplant, rustic tomato sauce, parmesan cheese, mozzarella

**Calamari** 19.00

Calamari, squid ink, zucchini, cherry tomatoes, fennel, green peas and fava puree

## Grudo

**Classic beef carpaccio** 21.00

Beef Carpaccio, arugula salad, parmesan, mustard sauce, tomato, summer black truffle

**Tuna Tartar** 21.00

Red tuna tartar, avocado puree, green apple, kewpie style mayonnaise, salmon caviar, nasturtium, baguette crisps, extra virgin olive oil

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COSTA NAVARINO, NAVARINO DUNES, MESSINIA, GREECE

Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ ΕΑΝ ΔΕΝ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ ΣΤΟΙΧΕΙΟ (ΑΠΟΔΕΙΞΗ - ΤΙΜΟΛΟΓΙΟ).  
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE).

Vegetarian (V)  
We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.  
Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.  
Prices are in euros € and include all applicable taxes.

## Insalate

### Melon and Prosciutto 16.00

Baby spinach, prosciutto, figs, compressed honeydew melon, glassy pecan nuts, honey and white balsamic vinaigrette

### Burrata 17.00

Compressed watermelon, burrata cheese, pickled beets, orange, mixed lettuce, raspberry vinegar, extra virgin olive oil

### Caprese 16.00

San Marzano and kumato tomatoes, buffalo mozzarella, pine nuts, basil, extra virgin olive oil

### Arugula 16.00

Arugula leaves, brown lentils, sundried tomato, asparagus, goat cheese, extra virgin olive oil and lemon

### Panzanella 16.00

Vine ripped tomatoes, cucumber, red onion, ciabatta croutons, mozzarella, caper berries, red wine vinegar, extra Virgin olive oil, basil

## Pasta e Risotti

### Spaghetti alla chitarra all' Amatriciana 14.50

With tomato, cured pork cheek & pecorino romano cheese

### Linguine con gamberi e pettini (v) 22.00

With shrimps, scallops, tomato, garlic confit, basil, flavored with grappa

### Ravioli di ricotta e spinaci (v) 15.00

Ravioli filled with ricotta cheese and spinach, fresh tomato sauce with basil & garlic

### Rigatoni alla Carbonara 15.00

Cooked the traditional way with eggs, pecorino romano and parmesan, cured pork cheek and black pepper

### Tagliatelle al pomodoro (v) 12.50

Fresh pasta with fresh tomato sauce flavored with basil

### Risotto porcini (v) 19.00

Porcini Mushroom risotto scented with truffle oil & parsley

### Risotto asparagus (v) 21.00

Risotto with asparagus, shrimp carpaccio served with sweet and sour marinated ginger slices

## Secondi

### Straccetti di manzo 27.00

Beef fillet 'straccetti' with rucola salad, cherry tomato, Parmigiano

### Orata in padella (v) 26.00

Dorado fillet. Served with carrot puree flavored with spearmint, eggplant, cherry tomato confit and gremolata

### Pollo con finocchi e arancia 24.00

Chicken breast with roasted peppers, milk sauce served with Sicilian fennel salad and orange fillets

### Tagliata di manzo 29.00

Cut of beef rib eye with saute crushed potato flavored with fresh oregano, peas, cherry tomato confit and local sea salt

## Pizze

### Margherita (v) 13.75

Mozzarella, tomato sauce and basil

### Biancaneve (v) 15.50

Mozzarella, cream cheese, porcini mushrooms and garlic drizzled with truffle oil

### Scamorza and Salame 15.00

Mozzarella, tomato fillets, smoked scamorza cheese, salami

### Peperoni 15.50

Mozzarella, tomato sauce, salami peperoni

### Ricotta and pesto sauce (v) 13.50

Mozzarella, tomato, ricotta cheese and basil pesto sauce

### Prosciutto and Pecorino Romano 15.00

Arugula, Parma prosciutto, cherry tomato, Pecorino Romano

### Calzone Diavola 15.00

Mozzarella, Tomato sauce, spicy pepperoni, mushrooms, chili flakes

### Buffalo mozzarella and Coppa 15.00

Buffalo Mozzarella, Coppa, black pepper

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