

Antipasti

Mushrooms and Guanciale 13.50

Forest mushroom ragout, guanciale, one-hour cooked egg, yogurt, flat bread

Eggplant Parmigiana (v) 13.00

Fried eggplant, rustic tomato sauce, Parmesan Reggiano, buffalo mozzarella

The Arancini (v) 10.50

Mushrooms porcini, carnaroli rice, baby mozzarella, truffle sauce

Vitello Tonnato 15.00

Veal loin, tuna sauce, capers, cured lemon peel, extra virgin olive oil

Salumi

Gusto d' Italia

Cold Cuts and Cheese (for 2 persons) 25.00

Pecorino al tartufo, gorgonzola dolce extra cremoso, Grana Padano, taleggio, prosciutto, mortadella al tartufo, bresaola, salami Gran Zia, homemade pickles, grilled sour dough bread, various marmalade

The Italian Heritage (for 1 person) 15.50

Prosciutto San Daniele, burrata, toasted brioche, garlic, tomato, extra virgin olive oil

Crudo

Sea Bass Carpaccio 17.50

Citrus salad, pickled kalamansi, chilli oil, "Bagna Cauda" foam

Classic Beef Carpaccio 18.50

Beef carpaccio, arugula salad, Parmesan shavings, mustard sauce, tomato, black truffle

Insalato

Burrata (v) 15.50

Burrata cheese 125gr, hazelnut and pistachio Romesco sauce, cherry tomatoes, chicory

Caprese (v) 14.50

Buffalo mozzarella 125gr, San Marzano and kumato tomatoes, pine nuts, basil, extra virgin olive oil

Arugula (v) 14.00

Arugula leaves, brown lentils, sundried tomato, asparagus, pickled red onion, goat cheese, extra virgin olive oil, lemon

Fennel and Bresaola 15.00

Mesclun and fennel salad, bresaola, pink grapefruit supreme, honey and bergamot vinaigrette

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.

Zuppe

Green Gazpacho 8.50

Cucumber, celery, green peppers, spinach, walnuts, sourdough bread, yogurt, marinated local sardines

Cannellini Bean Soup 8.50

Cannellini beans, prosciutto, spinach, carrots, celery

Pasta

Luigi's Pasta 15.50

Homemade Capunti pasta, spicy Calabrian sausage ragù, oregano, chili flakes

Da Luigi restaurant is named after Mr. Luigi Giffone,
an Italian architect, who inspired us for this recipe.

Shrimp's and Zucchini Linguini 18.50

Shrimps, zucchini, white wine, fish stock, basil, cherry tomatoes

Black Tagliatelle Bottarga 16.00

Bottarga from Mesologi region, butter, lemon

Bottura Style Fusilli al Pesto 13.00

Basil and mint pesto, potato, string beans, lavender and "Poor Man's" Parmesan

Penne Burrata 14.00

Burrata, oven roasted tomato sauce, black cherry tomatoes, basil, extra virgin olive oil

Rigatoni Carbonara 14.00

Cooked the traditional Italian way with egg yolk, Pecorino Romano, guanciale

Pasta Ripiena

Oxtail Ravioli 14.00

Braised oxtail, tomato crudaiola, beef jus, sundried tomato pesto, Pecorino Romano

Agnolotti Bolognese 14.50

Homemade agnolotti filled with minced beef stew, cherry tomato sauce, basil

Risotti

Beetroot (v) 15.00

Beetroot, radicchio, goat cheese

Mushrooms (v) 17.50

Porcini and black truffle

Pizza

Buffalo Mozzarella and Coppa 14.50

Buffalo Mozzarella, coppa, black pepper, tomato sauce

Prosciutto and Pecorino Romano 14.50

Mozzarella fior di latte campana, arugula, prosciutto Di Parma, cherry tomato, Pecorino Romano, tomato sauce

Biancaneve (v) 14.00

Buffalo mozzarella, cream cheese, porcini mushrooms and garlic drizzled with truffle oil

Peperoni 14.00

Mozzarella fior di latte campana, salami peperoni, tomato sauce

Ricotta and Pesto Sauce (v) 13.00

Mozzarella fior di latte campana, sundried tomato, ricotta cheese and basil pesto sauce

Calzone Napoletano 15.00

Ricotta, mozzarella fior di latte campana, spicy peperoni, grated Parmigiano Reggiano, chili flakes, tomato sauce

Margherita (v) 12.50

San Marzano tomatoe, mozzarella fior di latte campana, grated Parmigiano Reggiano, tomato sauce

Salsiccia e Friarelli 13.00

Buffalo mozzarella, smoked provolone, pork sausage, broccoli rabe

Eggplant and Caramelized Onion (v) 13.00

Buffalo mozzarella, roasted eggplant, caramelized onion, caper, tomato sauce

Quattro Formaggi (v) 13.50

Gorgonzola dolce, buffalo mozzarella, Parmigiano Reggiano, Pecorino Romano

Secondi Piati

Veal Chop "Parmigiana" 28.00

Breaded and pounded veal chop, rustic tomato sauce, buffalo mozzarella

"Black" Chicken 23.00

Half grilled black chicken, vegetables caponata style, grilled asparagus

Sea Bass 24.00

Sea bass fillet, safran and fennel emulsion, baby potatoes and cherry tomatoes confit, fresh zucchini salad, lime, extra virgin olive oil

Tagliata di Manzo 29.00

Sliced beef tenderloin, cherry tomato confit, arugula salad, extra virgin olive oil, aged balsamic vinegar, local sea salt

Vegetarian "Manestra" and Taleggio cheese (v) 19.00

Orzo pasta, eggplant, zucchini, taleggio cheese, extra virgin olive oil

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