

Appetizers

Eggplant Parmigiana (v) 9.50

Fried eggplant, rustic tomato sauce, parmesan cheese, buffalo mozzarella

The Arancini (v) 8.50

Mushrooms porcini, carnaroli rice, baby mozzarella, truffle sauce

Vitello Tonato 13.50

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

Mushrooms and Guanciale 11.50

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

The Charcuterie

Gusto d' Italia

Cold Cuts and Cheese (for 2 persons) 22.50

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

The Italian Heritage 13.50

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

The Raw Material

Classic Beef Carpaccio 14.50

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

Sea Bass Carpaccio 13.50

Citrus salad, pickled kritamo, dried chilli flakes, "Bagna Cauda" foam

Salads

Burrata (v) 10.50

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

Caprese (v) 9.50

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

Arugula (v) 8.00

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

Fennel and Bresaola 8.50

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.

Soup

Green Gazpacho 7.50

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

Cannellini Bean Soup 8.50

Cannellini beans, prosciutto, spinach, carrots, celery

Pasta

Luigi's Pasta 11.50

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

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

Shrimp's and Zucchini Linguini 14.50

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

Black Tagliatelle Bottarga 13.50

Bottarga from Mesolagi region, butter, lemon

Bottura Style Fusilli al Pesto 10.50

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

Penne Mozzarella di Buffalo 12.50

Melting buffalo mozzarella, black cherry tomatoes, basil, extra virgin olive oil

Rigatoni Carbonara 11.50

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

Homemade Stuffed Pasta

Oxtail Ravioli 11.50

Braised oxtail, tomato Crudaiolla, beef jus, sundried tomato pesto, pecorino Romano

Agnolotti Bolognese 11.50

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

Risotto

Beetroot (v) 12.50

Beetroot, radicchio, goat cheese

Mushrooms (v) 14.50

Porcini and black truffle

Pizza

Buffalo Mozzarella and Coppa 12.00

Buffalo Mozzarella, coppa, black pepper, tomato sauce

Prosciutto and Pecorino Romano 12.00

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

Biancaneve (v) 10.50

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

Peperoni 11.00

Mozzarella fior di latte campana, salami peperoni, tomato sauce

Ricotta and Pesto Sauce (v) 10.50

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

Calzone Napoletano 11.00

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

Margherita (v) 9.50

San Marzano tomatoes, mozzarella fior di latte campana, grated parmigiano, tomato sauce

Salziccia e Friarelli 12.00

Buffalo mozzarella, smoked provolone, pork sausage, broccoli rabe

Eggplant and Caramelized Onion (v) 10.50

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

Quattro Formaggio (v) 11.00

Gorgonzola dolce, buffalo mozzarella, parmigiano Reggiano, pecorino Romano

Main Course

Veal Chop "Parmigiana" 24.00

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

"Black" Chicken Cooked Two Ways 18.50

Cacciatore style chicken thigh, slow cooked breast, mascarpone polenta

Organic Fed Sea Bass "Aqua Pazza" 21.00

Organic fed sea bass Anax Maris, onion, anchovies, capers, Kalamata olives, white wine, chili flakes, cherry tomatoes, Salicornia cress

Tagliata di Manzo 27.50

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

Vegetarian "Manestra" and Taleggio cheese (v) 14.50

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

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