



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).

 Denotes vegetarian

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.

Antipasti

Radicchio and Gorgonzola 13.00

Poached Radicchio in Navarino Icons Extra Virgin Olive Oil,
Gorgonzola cheese, pecans, pickled pears

Eggplant Parmigiana 13.50

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

Arancini 10.50

Saffron rice arancini, green peas, sundried tomato dip

Gusto d' Italia

Cold Cuts & 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

Classic Beef Carpaccio 18.50

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

Insalate

Burrata 15.50

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

Caprese 14.50

Buffalo mozzarella 125gr, San Marzano and kumato tomatoes, pine nuts, basil,
Navarino Icons Extra Virgin Olive Oil

Arugula 14.00

Arugula leaves, brown lentils, sundried tomato, asparagus, pickled red onion,
goat cheese, Navarino Icons Extra Virgin Olive Oil, lemon

San Daniele Prosciutto Salad 15.00

Mesclun salad with prosciutto, radicchio, cassius, cherry tomatoes,
honey-balsamic vinegar dressing

Zuppe

Minestrone 8.50
Classic vegetables soup

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.

Penne Burrata 14.00
Burrata, oven roasted tomato sauce, black cherry tomatoes, basil, Navarino Icons Extra Virgin Olive Oil

Pappardelle Lamb Ragout 18.00
Handmade pappardelle with lamb ragout, fresh herbs and cherry tomatoes

Rigatoni Carbonara 14.00
Cooked the traditional Italian way with egg yolk, Pecorino Romano, guanciale

Linguini Gamberi 21.00
Shrimps, zucchini, white wine, fish stock, basil, cherry tomatoes

Agnolotti Bolognaise 14.50
Homemade agnolotti filled with minced beef stew, cherry tomato sauce, basil

Risotti

Pumpkin and Duck 18.50
Roast pumpkin, confit duck risotto, spiced pumpkin seed granola,
pecorino Romano cheese

Mushrooms 17.50
Porcini, black truffle

Pizza

Buffalo Mozzarella & Coppa 14.50
Buffalo Mozzarella, coppa, black pepper, tomato sauce

Prosciutto & Pecorino Romano 14.50
Mozzarella fior di latte campana, arugula, prosciutto Di Parma, cherry tomato,
Pecorino Romano, tomato sauce

Biancaneve 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

Calzone Napoletano 15.00
Ricotta, mozzarella fior di latte campana, spicy peperoni,
grated Parmigiano Reggiano, chili flakes, tomato sauce

Margherita 13.50
San Marzano tomato, mozzarella fior di latte campana, grated Parmigiano Reggiano, tomato sauce

Salsiccia & Friarelli 13.50
Buffalo mozzarella, smoked provolone, pork sausage, broccoli rabe

Eggplant & Caramelized Onion 13.00
Buffalo mozzarella, roasted eggplant, caramelized onion, caper, tomato sauce

Quattro Formaggi 13.50
Gorgonzola dolce, buffalo mozzarella, Parmigiano Reggiano, Pecorino Romano

Secondi Piati

Ossobuco Milanese 27.50
Slow cooked veal ossobuco, risotto ala Milanese, fresh rosemary

"Black" Chicken 24.00
Half grilled black chicken, vegetables caponata style, grilled asparagus

Vegetarian "Manestra" & Taleggio cheese 19.00
Orzo pasta, eggplant, zucchini, taleggio cheese, Navarino Icons Extra Virgin Olive Oil

Sea Bass 27.00
Sea Bass fillet, pasta fregola, lemon dill emulsion

Tagliata di Manzo 29.00
Sliced beef tenderloin, cherry tomato confit, arugula salad, Navarino Icons Extra Virgin Olive Oil,
aged balsamic vinegar, local sea salt

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