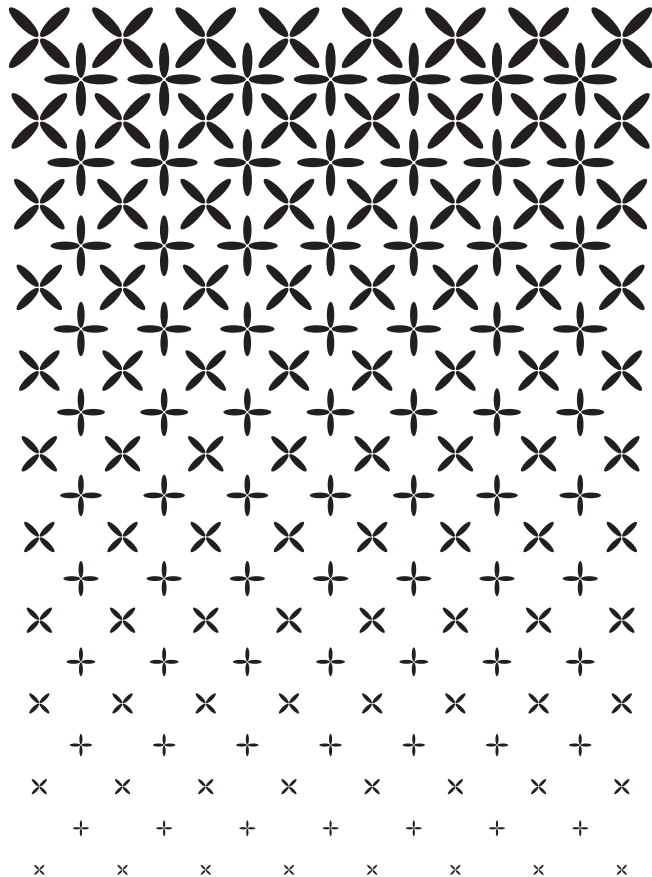




MODERN TRATTORIA
RUSTIC SOUL



ANTIPASTI E INSALATI

> CIABATTA BREAD & PESTO BUTTER \$5 <

LA SALUMERIA \$29

BURRATA, BAKED TOMATO, PROSCIUTTO AND GENOVESE SALAMI

CARCIOFI LUCCA \$18 [Ⓟ]

ARTICHOKES WITH PARSLEY, LEMON AND GARLIC

ARANCINI DI OSSOBUCCO \$15

CREAMY RICE SPHERES WITH MOZZARELLA CHEESE FILLING NEAPOLITAN TOMATO SAUCE AND OSSOBUCCO BEEF

INSALATA CAPRESE \$18

TOMATOES, FRESH MOZZARELLA AND BASIL PESTO

POLENTA FRITTI AL TARTUFO \$10

CREAMY FRIED POLENTA WITH TRUFFLED PARMIGIANO CREAM

INSALATA CESARE \$19

CLASSIC SALAD WITH CHICKEN, ROMAINE LETTUCE, PARMIGIANO REGGIANO CHEESE, BACON, ITALIAN BREADCRUMBS AND CREAMY DRESSING

CARPACCIO DI MANZO \$20

THIN BEEF SLICES WITH FRESH MUSHROOMS, TOMATO PARMIGIANO REGGIANO CHEESE, ARUGULA AND CREAMY BASIL DRESSING

CARPACCIO DI POLPO \$20

OCTOPUS SLICES WITH CITRUS AND CREAMY LEMON DRESSING CAPERS AND RED ONION

VONGOLE E CIABATTA \$19

CLAMS IN WHITE WINE BUTTER, GARLIC AND PARSLEY

FRITTO MISTO \$17

TEMPURA OF SHRIMP, SQUID AND VEGETABLES WITH TARTAR SAUCE

CREAMY TOMATO SOUP \$12

SOUP WITH CRISPY CIABATTA, GOAT CHEESE, ROASTED TOMATOES MUSHROOMS AND ALMONDS

FRESH OYSTERS SELECTION (DOZEN / HALF DOZEN) MP

+ GNOCCHI +

GNOCCHI AL PESTO RUSTICO \$20 | [Ⓟ] +\$2

HOMEMADE POTATO GNOCCHI WITH BASIL PESTO AND FRESH RICOTTA

GNOCCHI ALLA SORRENTINA \$19

HOMEMADE POTATO GNOCCHI WITH NEAPOLITAN TOMATO SAUCE, MOZZARELLA, BASIL PESTO AND PARMESAN CREAM AU GRATIN

GNOCCHI DI ZUCCA \$19

HOMEMADE PUMPKIN GNOCCHI IN FOUR CHEESE FONDUE

PASTA



FETUCCINI AGLIO, OLIO E ARAGOSTA \$37

LONG PASTA WITH OLIVE OIL, GARLIC, SHRIMPS AND LOBSTER

RIGATONI ALLA NORMA \$19 | [Ⓟ] +\$2

SHORT PASTA WITH AUBERGINE, TOMATO, RICOTTA AND FRESH GOAT CHEESE

RIGATONI THE ALFREDO CARBONARA \$23

CREAMY SHORT PASTA WITH BACON AND PARMESAN CHEESE

PACCHERI ALLA BOLOGNESE \$23

SHORT PASTA IN EXTRA LARGE SIZE, WITH NEAPOLITAN TOMATO SAUCE AND MEAT

LINGUINI CACIO E PEPE \$24

LONG PASTA WITH LIGHT CREAMY PARMESAN CHEESE AND PECORINO ROMANO, FRESH BLACK PEPPER

LINGUINI AL FILETTO DI POMODORO \$18 | [Ⓟ] +\$2

LONG PASTA WITH FRESH TOMATO PIECES, SAUTEED IN OLIVE OIL AND GARLIC

LINGUINI VONGOLE \$25

LONG PASTA WITH CLAMS IN WHITE WINE, GARLIC AND OLIVE OIL

LINGUINI FRUTTO DI MARE \$31

LONG PASTA WITH SHRIMP, SQUID, CLAMS, CAPERS AND OLIVES, IN NEAPOLITAN TOMATO SAUCE

SPAGHETTI ALFREDO E PROSCIUTTO \$24

CREAMY LONG PASTA WITH PARMESAN CHEESE, PROSCIUTTO, BREAD CRUMBS AND TRUFFLE

PASTA DI GRAGNANO I.G.P ALLA ROUTTA (min 2 p) \$29

CHEESE WHEEL CREAMY PASTA "ALLA MINUTE"
(ASK FOR AVAILABILITY)

LASAGNA BOLOGNESE \$23

HOMEMADE PASTA SHEETS WITH MEAT, NEAPOLITAN TOMATO SAUCE, BECHAMEL SAUCE AND MOZZARELLA GRATIN

TORTELLONI FUNGHI PORCINI \$25

PASTA FILLED WITH MUSHROOMS IN TRUFFLED PARMIGIANO REGGIANO CREAM

MEZZALUNA BOSCO \$23

PASTA FILLED WITH GOAT CHEESE IN PINK CREAM WITH CHERRY TOMATOES

PASTA OPTIONS TO CHANGE

WE RECOMMEND OUR PLATES AS THEY COME. BUT IF YOU WOULD LIKE TO CHANGE THE TYPE OF PASTA, YOU CAN CHOOSE BETWEEN FETUCCINI, LINGUINI, SPAGUETTI, RIGATONI FOR ANY PASTA.

AVAILABLE SPAGHETTI GLUTEN FREE +3

PIZZA TRADIZIONALI



MARGHERITA \$15 | ①+\$2
TOMATO SAUCE, MOZZARELLA

MARGHERITA NAPOLITANA \$20
TOMATO SAUCE, FRESH MOZZARELLA "FIOR DI LATTE", BASIL

QUATTRO STAGIONI \$18
TOMATO SAUCE, MOZZARELLA, HAM, MUSHROOMS,
ARTICHOKE, KALAMATA OLIVES

CAPRESE \$19 | ①+\$2
TOMATO SAUCE, MOZZARELLA, FRESH TOMATO,
GENOVESE PESTO

AMERICAN PEPPERONI \$19
TOMATO SAUCE, MOZZARELLA, AMERICAN PEPPERONI

PROSCIUTTO FUNGHI \$18
TOMATO SAUCE, MOZZARELLA, MUSHROOMS, HAM

BAHAMAS \$18
TOMATO SAUCE, MOZZARELLA, BACON, PINEAPPLE, SWEET CORN

CARNIVOR \$22
TOMATO SAUCE, MOZZARELLA, ITALIAN SAUSAGE,
PEPPERONI, BACON, SALAMI

FOCACCIA CLÁSICA \$9
FINE FOCACCIA, OLIVE OIL, PARMESAN CHEESE, HERBS

PIZZA STRAORDINARIA



IMPERIALE DELUXE \$32
BURRATA, TRUFFLE OIL, TOMATO SAUCE, MOZZARELLA, ARUGULA,
PROSCIUTTO, STRACCIATELLA, PARMIGIANO REGGIANO CHEESE

LA CENTRALE \$22
TOMATO SAUCE, MOZZARELLA, ITALIAN SAUSAGE, GOAT CHEESE,
FRIED ONION, STRACCIATELLA

ITALIOSA \$25
PORCINI AND PORTOBELLO MUSHROOMS CREAM,
MOZZARELLA, CROUTONS, PARMIGIANO REGGIANO CHEESE,
STRACCIATELLA, TRUFFLE OIL

IMPERIALE \$26
TOMATO SAUCE, MOZZARELLA, ARUGULA, PROSCIUTTO,
STRACCIATELLA, PARMIGIANO REGGIANO CHEESE

VEGGIE \$18 | ①+\$2
TOMATO SAUCE, MOZZARELLA, AUBERGINE, CARROT,
ZUCCHINI, ONION, KALAMATA OLIVES, CHERRY TOMATO

MIAMI VICE \$22
TOMATO SAUCE, MOZZARELLA, MUSHROOMS,
HAM, STRACCIATELLA, TRUFFLE OIL

AZZURRA \$23
PARMIGIANO CREAM, GORGONZOLA CHEESE, GOLDEN ONION,
ALMONDS, PEAR, TRUFFLED HONEY

FOCACCIA LUCCA \$21
PARMIGIANO REGGIANO CREAM, PROSCIUTTO, HERBS, ARUGULA,
OREGANO, PARMESAN CHEESE, OLIVE OIL

> **CIABATTA BREAD & PESTO BUTTER \$5** <



INGREDIENTI ADDIZIONALE \$3
MUSHROOMS, ARTICHOKE, ONION, MOZZARELLA,
GENOVESE PESTO, OLIVES, GOAT CHEESE, PINEAPPLE,
CHERRY TOMATOES, ANCHOVIES, GARLIC CREAM



INGREDIENTI PREMIUM ADDIZIONALE \$5
CHICKEN, PROSCIUTTO, STRACCIATELLA, PEPPERONI, BACON
HAM, ITALIAN SAUSAGE, FRESH MOZZARELLA, TRUFFLE OIL



① VEGAN OPTION

SECONDI PIATTI



CATCH OF THE DAY A LA LIVORNESA \$33
WITH TOMATOES AND CAPERS

SALMON AL LIMONE \$35
NORWEGIAN SALMON / CITRIC BUTTER

OUTSIDE SKIRT ALLA GENOVESE \$48
GRILLED SKIRT SERVED WITH GENOVESE CHIMICHURRI

BEEF OSSOBUCCO \$39
CLASSIC STEWED ITALIAN BEEF CUT WITH CACCIO E PEPE RISOTTO

WHOLE LOBSTER MP
GARLIC BUTTER VINAIGRETTE/ CAPERS AIOLI

CHICKEN MILANESE ALLA PARMIGIANA \$28
CRISPY CHICKEN FILLET WITH
NEAPOLITAN TOMATO SAUCE AND MOZZARELLA

EXTRAS

GREEN SALAD \$9
CESAR SALAD SMALL \$11
EXTRA BURRATA \$16

CONTORNI

RUSTIC MASHED POTATOES
FRENCH FRIES 
RISOTTO MILANESE
PASTA (WITH CREAM, BUTTER OR NAPOLI )

**** EACH MAIN DISH INCLUDES A CONTORNI ****

RISOTTO



FUNGI \$26
CREAMY ARBORIO RICE WITH MUSHROOMS MIX

CAPRESE \$23
CREAMY ARBORIO RICE WITH TOMATOES,
BASIL AND MOZZARELLA

DOLCI



CANNOLLI LUCCA \$11
CRISPY CONE FILLED WITH SWEET RICOTTA

CANNOLLI NUTELLA \$11
CRISPY CONE FILLED WITH NUTELLA AND PASTRY CREAM

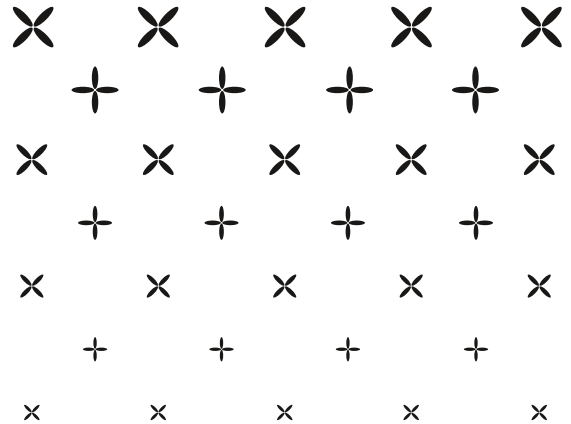
TIRAMISU \$12
TRADITIONAL SWEET LADYFINGER COOKIES WITH COFFEE, COCOA
AND MASCARPONE

PANNACOTTA DI PIÑA COLADA \$10
ITALIAN MILK CREAM FLAN WITH COCONUT

PANNACOTTA DI FRUTTA ROSSA \$10
ITALIAN MILK FLAN WITH BERRIES

NUTELLA PIZZA \$18
COCOA DOUGH WITH MARSHMALLOW, SWEET RICOTTA,
OREO POWDER AND CAPN 'CRUNCH

VEGAN NOT-TELLA PIZZA \$19
COCOA DOUGH, OREO POWDER, VEGAN CHOCOLATE SPREAD
AND CAPN 'CRUNCH



MENU BAMBINI



MINI CHEESEBURGERS \$15

FISH AND CHIPS \$16

PENNE RIGATE BOLOGNESE \$11

PIZZA MARGHERITA \$11

 VEGAN OPTION