

MENU

a' la carte

RAW SELECTION

Gran Crudo ^{2, 4, 14}
Oyster, Cockles, Seasonal Marinated Fish, Prawns, Langoustine
75

Local Oyster ^{12, 14}
Salted Lemon Marmalade, Tabasco and Vinaigrette
8 per one

Vegetables Pinzimonio ^{4, 7}
Cantabrian Anchovy patè, Zucchini and Basil Sauce
25

Mazara Red Prawn ^{1, 2, 7}
Basil, Prawn Head's Butter, Toasted Bread
40

Sanremo Shrimp Tartare ^{2, 7}
Buffalo Burrata, Tomato Compote
35

N25 Caviar ^{1, 4, 7}
Milk Bread, Chives, Grand Cru Crème Fraîche and Amalfi Lemon
120 x 30/g

STARTERS

Tomato Carpaccio ⁷
Oxheart Tomato, Mountain Oregano, Baked Palagiaccio Ricotta
20

Viareggio Langoustine ^{2, 3, 10}
Garlic and Amalfi Lemon
50

Misticanza Montoro ⁷
Avocado, Blood Orange and Black Rind Pecorino from Pienza
30

Tuscan Charcuterie ¹²
Finocchiona, Sheep Salami, Sella Aged Prosciutto and Wood-Smoked Ham
25

Sautéed Seafood ^{1, 4, 7, 14}
Mussels and Clams, Toasted Bread
30

Prosciutto e Melon ¹²
Sant'Illario Prosciutto, Melon, Mint
30

PASTA

Gnocchi alla Sorrentina ^{1, 3, 7}
Tomato, Buffalo Mozzarella, Basil
25

Mafaldine ^{1, 2, 4, 9}
Blue Lobster, Siccogno Datterini Tomato
25 / 100g

Fried Pasta ^{1, 7, 9, 14}
'Luciana Style', Flavoured Bread Crumb
30

Mixed Pasta Soup ^{1, 4, 8, 9}
Line-Caught Fish, Bronte Pistachio
35

Linguine ^{1, 4, 14}
Telline and Sea Anemones
45

Trottoli ^{1, 8, 14}
Genovese Basil Pesto, Squid, Confit Tomato, Pine Nuts
30

Spaghetti ^{1, 4}
Sicilian Sea Urchin
40

All prices are in euros and inclusive of 10% VAT

Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soy, 7 Milk and dairy products, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulphites, 13 Lupins, 14 Molluscs

MENU

a' la carte

PIZZA

La Forte^{1,2,4,14}
Tomato, Seafood, Herbs, Chilli Oil
30

Toscana^{1,7}
Onion, Taleggio Cheese, Oregano, Porchetta
30

Margherita^{1,7}
Tomato Selection, Mozzarella, Basil
18

Zucchine^{1,4,7}
Mozzarella, Zucchini, Zucchini Flower, Agretti, Anchovies
25

MAIN COURSE

Day Caught Fish⁴
Depending on Market Availability, Grilled or Marias Style
15 / 100g

Seafood Skewers^{2,4,14}
Squid, Datterini Tomato, Borettana Onion, BBQ Mantis Shrimp Sauce, Basil
40

Tuscan Cockerel⁶
Diavola Style
35

Aubergine^{8,9,10}
Caponata, Italian Pine Nuts and Vacche Rosse Parmesan Fondue
30

Fried Mixed Seafood^{1,2,4,14}
Amalfi Lemon, Crispy Seaweed
30

Rock Octopus^{4,9,10,14}
Black Tuscia Lentils, Taggiasca Olives Gremolada
35

Belfago Tuna Cheek^{4,9}
Braised in Barolo Wine with Crunchy Polenta
40

Fiorentina Steak⁹
Tuscan Wagyu, Amalfi Lemon with Cannellini Beans, Potatoes or Green Salad
12 / 100g

Red Mullet 'Cotoletta'^{1,14}
Salmoriglio and Amalfi Lemon
30

All prices are in euros and inclusive of 10% VAT

Allergens: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soy, 7 Milk and dairy products, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulphites, 13 Lupins, 14 Molluscs