

DEGUSTAZIONE PESCE SEAFOOD TASTING MENU



Appetizer

Seafood Salad, Luciana-style Octopus Sail, Crab Toasts
(1, 2, 3, 4, 6, 7, 12, 14)

First Course

Burrata Tortelloni with Shrimp and Zucchini Blossoms
(1, 2, 3, 7, 12)

Viareggina Risotto
(2, 7, 12, 14)

Second Course

Sea Bass in Potato Millefeuille with Julienned Vegetables
(1, 4, 7, 12)

Choice of desserts

Coffee

The price of the menu is **€50.00**, beverages and liquors are not included.

The following products, if not found fresh on the market, are replaced with high-quality frozen or pre-frozen products: Shrimp, Prawns, Calamari, Cuttlefish, Langoustines, Baby Lobsters, Octopus, and Crab.
Products intended to be consumed raw or partially cooked are frozen at -20°C as required by current regulations.

FISH MENU



Raw Fish

Crudo di mare (1, 2, 3, 4, 6, 7, 12, 14) **€ 35**
(Tuna and sea bass carpaccio, Chef's tartare, two Langoustines and two oysters)

Tartare di tonno (Tuna tartare) (4, 12) **€ 18**

Tartare di ricciola (Yellowtail Amberjack Tartare) (4, 8) **€ 18**

Tartare di gambero (Red Prawn Tartare) (4, 12, 14) **€ 25**

Ostriche crude (Raw Oysters/ five per serving) (14) **€ 20**

Hot Seafood Appetizers

Insalata di Mare (Warm Cuttlefish and Octopus Salad) (12, 14) **€ 16**

Misto mare dello Chef (1, 2, 3, 4, 7, 12, 14) **€ 20**
(Luciana-style Octopus Sail, Cuttlefish in Zimino, and two seafood toasts)

Marinata (mussels, garlic, parsley, and white wine) (12, 14) **€ 17**

Pepata (mussels, garlic, oregan, pepper, deglazed with vinegar) (12, 14) **€ 17**

Polpo alla Luciana (Octopus, tomato, bell peppers, onion, vinegar) (1, 12, 14) **€ 17**

Polpo in Capitello (Octopus, potatoes, tomatoes) (12, 14) **€ 17**

Crostoni (Crab and sea bass toast) (1, 2, 3, 4, 7, 12, 14) **€ 12**

Carpaccio di spada (4, 7, 12) **€ 16**
(Swordfish carpaccio with rocket and parmesan flakes)

Seafood first courses

Crepes di agrumi (1, 2, 3, 7, 12) **€ 17**
(Crepes with ricotta and courgette in citrus and prawn cream)

Tortelloni di burrata con gamberi e fiori di zucca (1, 2, 3, 7, 12) **€ 17**
(Burrata tortelloni with prawns and courgette flowers)

Tortelloni al nero di seppia (1, 2, 3, 7, 12, 14) **€ 17**
(Burrata tortelloni mixed with cuttlefish ink and seafood)

Scialatielli alle vongole (Scialatielli with Veraci clams) (1, 12, 14) **€ 17**

Spaghetti allo Scoglio (Spaghetti with seafood) (1, 2, 12, 14) **€ 17**

Riso alla Viareggina (Viareggina rice with seafood) (2, 7, 12, 14) **€ 17**

The products listed below, if they are not found fresh on the market, are replaced by frozen or deep-frozen products of excellent quality: Prawns, Prawns, Calamari, Cuttlefish, Scampi, Scampi, Octopus and Crab.

Fishing products intended to be consumed raw or partially cooked are blast chilled at -20°C as required by current legislation.

FISH MENU



Seafood second courses

Lamellato (4, 12) **€ 33**

(Sea bass fillet with slices of porcini mushrooms (only when in season), catmint and potatoes with green pepper)

Millefoglie di branzino (1, 4, 7, 12) **€ 26**

(Sea bass fillet with potato slices and vegetable julienne)

Fagotto in Carta Fata (1, 4, 12) **€ 28**

(Fish fillet, bread cubes, olives, onion, potatoes, oregano, pepper and tomato)

Grigliata Mista (2, 4, 9, 12, 14) **€ 30**

(Langoustines, prawns, squid, fish fillet, Catalan salad and baked potatoes)

Tagliata di Tonno (4, 7, 12) **€ 26**

(Tuna Lightly pan-seared and served with rocket and parmesan flakes)

Tonno in Carpione (1, 4, 12) **€ 28**

(Tuna Floured, fried and baked again, served with caramelized onion and vegetable julienne)

Fritto di calamari (Fried calamari) (1, 12, 14) **€ 20**

Fritto misto (Mixed fried food / squid and prawns) (1, 2, 12, 14) **€ 23**

Grigliata mista (Grilled prawns with grilled vegetables) (2, 12) **€ 32**

Scampata (2, 9, 12) **€ 40**

(Steamed Langoustines with fresh leafy fruit and Catalan salad)

Astice (2, 9) **€ 40**

(Steamed lobster with fresh leafy fruit and Catalan salad)

Cascata di crostacei (2, 9, 12) **€ 50**

(Two Langoustines, two prawns and half a lobster with fresh fruit and Catalan salad)

Matalotta (1, 4, 12) **€ 25**

(Sea bass fillet marinated in a pan and served on a slice of bread)

Pesce pescato al sale (Fish caught in salt crust) (4) **7 €/100gr**

Pesce allevato al sale (Farmed fish in salt crust) (4, 12) **5 €/100gr**

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Fishing products intended to be consumed raw or partially cooked are blast chilled at -20°C as required by current legislation.

DEGUSTAZIONE CARNE MEAT TASTING MENU



Appetizer

Raw ham, liver crostini, bruschetta with spinach and beans, and tomato
bruschetta
(1, 4, 9)

First Course

Potato tortelloni with Lorenzo's ragù (1, 3, 9, 12)

Second Course

Sliced pork and sausage with baked potatoes

Choice of dessert

Coffee

The price of the menu is **€ 35.00** with drinks and liqueurs separately

MEAT MENU



Meat appetizers

Chianina tartare (9) **€ 16**

Carpaccio Angus (Smoked Angus carpaccio with rocket and parmesan flakes) (7) **€ 18**

Formaggi di Pienza e affettati di Cinta (1, 7) **€ 18**
(Cheeses from Pienza and cold cuts of Cinta Senese)

Contadino (1) **€ 10**
(bruschetta with tomato, bruschetta with beans and spinach and polenta with mushrooms)

Sapori Toscani (1, 3, 4, 7, 8, 9) **€ 11**
(raw ham, salami, mortadella, liver and tomato crostini, Pecorino of Pienza, vegetable flan and polenta with mushrooms)

Meat first courses

Tortelli Burrata alla Carrettiera (Burrata tortelloni with Carrettiera sauce) (1, 3, 7) **€ 14**

Riso prosciutto e Parmigiano (Rice with Parma ham and Parmesan) (7) **€ 14**

Riso ai funghi Porcini (Rice with porcini mushrooms) (only when in season) (7) **€ 15**

Rigatoni alla Norma (basil, tomato, aubergines and salted ricotta) (1, 7) **€ 13**

Rigatoni al ragù di Lorenzo (Rigatoni with Lorenzo's ragù) (1, 3, 9, 12) **€ 13**
(hand-pulled beef stew with olives)

Maccheroncini al chianti (Chianti maccheroncini with white meat ragù) (1, 3, 7, 9, 12) **€ 13**

Tortelli di patate al ragù o al ragù di Lorenzo (1, 2, 7, 9, 12) **€ 15**
(Potatoes tortelli with classic ragù or Lorenzo's ragù)

Meat second courses

Fiorentina **6 €/100gr**

Costata steak **5 €/100g**

Tagliata manzo (Beef "Tagliata" with Colonnata lard and roast potatoes) **€ 25**

Tagliata di Cinta Senese **€ 27**
(Sliced Cinta Senese pork with baked potatoes and vegetable julienne)

Tagliata di Scamerita (Sliced pork with baked potatoes and caramelized onion) **€ 15**

Filetto di manzo (Grilled beef fillet - approximately 250g) **€ 25**

Filetto al pepe verde (Beef fillet with green pepper /with or without cream) (7) **€ 25**

SIDE AND SALADS



Side Dishes

Patate al forno (Baked potatoes) € 6

Patate fritte (French fries) € 6

Insalata mista (Various salads) € 6

Cannellini (Cannellini beans) € 6

Julienne d'ortaggi (Vegetable julienne) € 7

Verdure grigliate (Grilled vegetables) € 7

Funghi porcini fritti (Fried mushrooms - only when in season) (1) € 11

Salad

Caprese: tomato, mozzarella, basil, oregano and oil (7) € 10

Ciociarà: lettuce, scamorza, champignons, lemon, salt, pepper and oil (7) € 13

Paesana: aubergines, olives, lettuce, mozzarella, salt, pepper and oil (7) € 13

Toscanina: rocket, lettuce, Tuscan caciotta, pear, lemon, salt, pepper and oil (7) € 13

Canarina: heart of palm, tuna in oil, corn, lettuce, mushrooms, lemon, salt, pepper and oil (12) € 17

*Please note that spinach and chips are frozen products

PIZZA MENU



Pizzas

Margherita **€ 8**

(tomato, mozzarella) (1, 7)

Prosciutto cotto **€ 10**

(tomato, mozzarella and cooked ham) (1, 7)

Prosciutto crudo **€ 12**

(tomato, mozzarella and raw ham) (1, 7)

Salsiccia **€ 10**

(tomato, mozzarella and sausage) (1, 7, 10)

Funghi Champignon **€ 10**

(tomato, mozzarella and mushrooms) (1, 7)

Funghi Porcini **€ 16**

(only when in season) (1, 7)

Mascarpone and speck **€ 12**

(tomato, mozzarella, mascarpone and speck) (1, 7)

Prosciutto e Funghi **€ 12**

(tomato, mozzarella, cooked ham and champignon mushrooms) (1, 7)

Cooked ham and wurstel **€ 12**

(tomato, mozzarella, cooked ham and wurstel) (1, 7, 10)

4 formaggi **€ 11**

(tomato, mozzarella and mix of cheeses) (1, 3, 4, 5, 6, 7, 8, 9, 10)

Marinara **€ 7**

(tomato, garlic and parsley) (1)

Romana **€ 10**

(tomato, mozzarella and anchovies) (1, 4, 7)

Contadina **€ 10**

(tomato, onion and artichokes) (1, 12)

Norma **€ 10**

(tomato, aubergine, parmesan and basil) (1, 7)

Ortolana **€ 14**

(tomato, mozzarella, aubergines, courgettes, peppers, spinach, mushrooms)
(1, 7)

Campagnola **€ 10**

(tomato, mozzarella, salami and onion) (1, 7)

PIZZA MENU



Pizzas

Napoli **€ 10**

(tomato, mozzarella, anchovies and capers) (1, 4, 7)

Arrabbiata **€ 10**

(tomato, mozzarella, salami and chilli pepper) (1, 7)

Dinamite **€ 12**

(tomato, mozzarella, spicy salami, sausage, peppers, chilli) (1, 7)

Mangiafuoco **€ 12**

(tomato, mozzarella, spicy salami, dried tomatoes, chilli pepper) (1, 7, 12)

Maialona **€ 15**

(tomato, mozzarella, cooked ham, sausage, sausage and spicy salami) (1, 7, 10)

Giusy **€ 12**

(tomato, mozzarella, cooked ham, sausage, mushrooms) (1, 7, 10)

Rocca **€ 12**

(tomato, mozzarella, artichokes, frankfurters, mushrooms) (1, 7, 10, 12)

4 stagioni **€ 13**

(tomato, mozzarella, cooked ham, mushrooms, olives and artichokes) (1, 7, 12)

Mediterranea **€ 14**

(tomato, mozzarella, prawn tails, grilled courgettes, garlic, price) (1, 2, 7, 12)

Balda **€ 11**

(tomato, mozzarella, aubergines and gorgonzola) (1, 7)

Frutti di mare **€ 15**

(tomato, mussels, seafood salad, garlic, parsley) (1, 12, 14)

Macedone **€ 12**

(tomato, mozzarella, aubergines, Grecian olives, flakes of Parmesan) (1, 7)

Tagliere 2 o 3 gusti (Cutting board with 2 or 3 flavors) **€ 25**

PIZZA MENU



White pizzas

Covaccino all'olio (Covaccino with oil) (1) € 4

Covaccino prosciutto cotto (Covaccino with cooked ham) (1) € 7

Covaccino prosciutto crudo (Covaccino with raw ham) (1) € 9

Bianca Rustica € 12

(mozzarella, sliced tomato, speck, scamorza, lettuce and raw tomato sauce) (1, 7)

Curiosa € 12

(mozzarella, smoked scamorza, Grecian olives, vegetable julienne) (1, 7)

Pesto pizza € 10

(mozzarella, stracchino, pesto) (1, 7, 8)

Pane Arabo € 11

(shell bread with mozzarella, raw ham, salad and sliced tomato all cooked in the oven) (1, 7)

Biancaneve € 7

(mozzarella) (1, 7)

Biancaneve al cotto € 9

(mozzarella and cooked ham) (1, 7)

Biancaneve al crudo € 11

(mozzarella and raw ham) (1, 7)

PIZZA MENU



Calzoni

Raviolone vegetariano **€ 13**
(mozzarella, spinach, fresh ricotta) (1, 7)

Disco 45 giri **€ 17**
(double calzone with mozzarella, sausage, cooked ham, onion, peppers) (1, 7)

Calzone **€ 10**
(mozzarella and cooked ham) (1, 7)

Calzone farcito **€ 14**
(tomato, mozzarella, ham, mushrooms, frankfurters) (1, 7, 10)

Calzone Tarantino **€ 11**
(mozzarella, anchovies, Greek olives) (1, 4, 7)

Calzerotto 4 formaggi **€ 11**
(Sock with 4 cheeses) (1, 3, 4, 5, 6, 7, 8, 9, 10)

Addition requests:

Single-dose burrata 125 g **€ 3**

Bufala mozzarella 125g **€ 3**

Possibility of choosing between classic dough and Etruscan dough (with added bran)

*Each of our pizzas contains oregano as a basic seasoning

MENU BABY

(ONLY FOR CHILDREN UP TO 8
YEARS)



BABY MEAT MENU (baby portion)

Appetizer

Sapori toscani (1, 4, 9) € 7
(raw ham, salami and liver croutons)

First dishes

Penne al pomodoro, all'olio o al ragù (1, 9) € 6
(Penne with tomato or oil or butter or ragù)

Tortellini panna e prosciutto o al ragù (1, 3, 7, 9) € 7,50
(Tortellini with cream and ham or with meat sauce)

Second courses

Fettina di manzo ai ferri (Grilled beef slice) € 10

Cotoletta (Chicken cutlet) (1, 3, 7) € 10

BABY FISH MENU (baby portion)

Appetizer

Insalatina calda di mare (Warm seafood salad) (12, 14) € 9

Marinata di cozze (Marinated mussels) (12, 14) € 9

First dishes

Riso alla Viareggina (Rice with seafood) (2, 7, 12, 14) € 10

Spaghetti alle vongole (Spaghetti with clams) (1, 12, 14) € 10

Second courses

Filetto alla Mugnaia (Sea bass fillet Mugnaia style) (1, 4, 7) € 13

Fritto di calamari (Fried calamari) (1, 12, 14) € 13

Side Dishes

Patate al forno - Patate fritte - Insalata mista € 4
(Baked potatoes - French fries - Various salads)

INFORMATION TO CUSTOMERS REGARDING THE PRESENCE IN FOOD OF INGREDIENTS OR PROCESSING AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES

We inform our customers that some dishes and drinks, prepared and served in this establishment, contain ingredients or adjuvants considered allergens. List of ingredients or adjuvants considered allergens used in this exercise and present in Annex II - "Substances or products that cause allergies or intolerances".

Reg - 1169/2011 (EU TICK THOSE PRESENT)

1 (x)	Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut or their hybridized strains) and derived products
2 (x)	Crustaceans and derived products
3 (x)	Eggs and derived products
4 (x)	Fish and derived products
5 (x)	Peanuts and derived products
6 (x)	Soy and derived products
7 (x)	Milk and derived products (including lactose)
8 (x)	Nuts: almonds (<i>Amigdalus Communis</i>), hazelnuts (<i>Corylus Avellana</i>), common walnuts (<i>Juglans Regia</i>), cashew nuts (<i>Anacardium Occidentale</i>), pecans (<i>Caryaillinoiensis [Wangenh] K. Koch</i>), Brazil nuts (<i>Bertholleta Excelsa</i>), pistachios (<i>Pistacia Vera</i>), Queensland walnuts (<i>Macadania Ternifolia</i>) and derived products
9 (x)	Celery and derived products
10 (x)	Mustard and derived products
11 (x)	Sesame seeds and derived products
12 (x)	Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or mg/l expressed as So2
13 (x)	Lupine and lupine products
14 (x)	Shellfish and shellfish products

We invite interested parties to request any information on allergenic ingredients used for the individual dishes/drinks proposed in the menu/price list from the service staff.