

ANTIPASTI

Sourdough Bread - 3.00€

Burratina Affumicata - 14.00€

Smoked burrata on a bed of lightly pickled zucchini

Mortadella e Brioche - 9.00€

Pistachio mortadella served with sourdough brioche bread

Fritelle di Melanzane - 12.00€

Eggplant balls with special sauce (yogurt, cucumber and mint)

Crocchete di Luigi Trufata - 9.00€

Truffle béchamel croquette with provolone cheese

Mozzarella in Carrozza - 9.00€

Fried mozzarella on crispy bread, with tomato base and pesto sauce

Parmigiana di Melanzane - 11.00€

Layers of fried eggplant with tomato sauce, mozzarella and grated parmesan, finished with fresh basil

INSALATE E CARPACCIO

Carpaccio di Salmone Marinato in Secco - 16.00€

Salmon carpaccio with lemon burrata sauce and arugula

Cesar Salad Carpaccio - 16.00€

Caesar salad with cured beef carpaccio, parmesan shavings, smoked sardine and mini croutons

Insalata Caprese - 12.00€

Sliced ripe tomato, fresh mozzarella and basil leaves, dressed with extra virgin olive oil

Vitello Tonnato alla Antica - 14.00€

Thin slices of cold cooked veal with a creamy tuna sauce

SECONDI

Polpette della Nonna - 16.00€

Homemade meatballs in traditional slow cooked sauce with fries

Alette di Pollo alla Cacciatora - 12.00€

Chicken wings stewed with tomato, wine, garlic and Italian herbs

Milanesa di Pollo - 18.00€

Breaded chicken with ham filling and tomato sauce

Lasagna Classica - 12.00€

Layers of fresh pasta with bolognese ragù, béchamel and melted cheese

PRIMI PIATTI

Mezza Luna - 17.50€

Half moon filled pasta with a delicate creamy spinach and ricotta filling, served with butter and sage sauce

Fusili alla Norma - 13.50€

Fusilli with tomato sauce, fried eggplant, ricotta salata and fresh basil

Pappardelle alla Bolognese Originale - 14.50€

Fresh pappardelle with authentic slow cooked beef ragù, tomato and vegetables

Spaghetti Carbonara - 15.50€

Pasta with creamy egg yolk sauce, crispy guanciale, pecorino cheese and black pepper

Spaghetti Forma di Parmigiano - 17.50€

Pasta tossed in a parmesan wheel with creamy truffle sauce

Rigatoni Luigi - 17.50€

Rigatoni with special seafood sauce and sautéed king prawns

Spaghetti alla Nerano - 13.50€

Spaghetti with fried zucchini, provolone cheese and basil

Fusili alla Boscaiola - 14.50€

Fusilli with mushrooms, peas, pancetta and creamy sauce with a touch of tomato

Tortello Ripieno - 18.50€

Filled pasta with braised beef cheeks, served with its own sauce

Gnocchi al Pesto - 11.50€

Potato gnocchi with pesto sauce

PIZZAS

Pizza Capricciosa - 18.00€

Tomato, mozzarella, cooked ham, mushrooms, artichokes, olives and pecorino

Pizza Carbonara - 15.00€

Creamy pecorino base, mozzarella, crispy guanciale and egg yolk

Pizza al Crudo di Parma - 18.00€

Tomato, mozzarella, Parma ham aged 18 months, cherry tomato and arugula

Pizza Diavolina - 16.00€

Tomato, mozzarella and spicy Italian salami

Pizza Margherita - 13.00€

Tomato, mozzarella and basil

Pizza Marinara - 15.00€

Tomato, garlic, oregano, extra virgin olive oil and basil

Pizza Mortadella e Tartufo - 19.00€

Ricotta base, mozzarella, truffle and pistachio mortadella

Pizza Quattro Formaggi - 15.00€

Creamy mix of four Italian cheeses (gorgonzola, taleggio, grana padano and mozzarella)

Pizza Bolognese - 16.00€

Bolognese ragù base, mozzarella, grana padano and fresh ricotta

Pizza Luigi's - 18.00€

Ricotta base, mozzarella, diced fries, poached egg and Parma ham aged 18 months

Pizza Vegetariana - 14.00€

Tomato, mozzarella and seasonal fresh vegetables

DOLCI

Millefoglie Scomposta - 9.00€

Crispy millefeuille with pastry cream, toffee and lime zest

Tortino - 9.00€

Warm chocolate coulant with a molten center, served with custard sauce and vanilla ice cream

Timamisu Classico - 8.00€

Coffee soaked sponge, smooth mascarpone cream and cocoa powder

Gelato - 6.00€

Artisan Italian ice cream with assorted flavors

Torta di Formaggio Cremosa - 8.00€

Creamy cheesecake with a crunchy base

Dolce di Funghi - 9.00€

Chocolate sponge with raspberry mousse