

MENU

ANTIPASTI

Pan de Masa Madre Sourdough Bread	3.00€
Burratina Affumicata Smoked burrata served on a bed of semi-pickled zucchini	14.00€
Mortadella e Brioche Pistachio mortadella served with sourdough brioche bread	9.00€
Fritelle di Melanzane Eggplant fritters served with our special sauce (yogurt, cucumber and mint)	12.00€
Crocchette di Luigi's Gambas Prawn croquettes served with chili sauce	9.00€
Mozzarella in Carrozza Fried mozzarella on crispy bread, with a tomato base and pesto sauce	9.00€
Parmigiana di Melanzane Layers of fried eggplant, alternating with tomato sauce, mozzarella and grated Parmesan cheese, finished with fresh basil	11.00€



INSALATE E CARPACCIO

Carpaccio di Salmone Marinato alla Arancia Salmon carpaccio marinated in orange sauce, served with caramelized onion and capers	16.00€
Carpaccio de Picaña Slow-cooked picanha carpaccio served with arugula and Parmesan shavings	16.00€
Insalata Caprese Slices of ripe tomato, fresh mozzarella and basil leaves, dressed with extra virgin olive oil	12.00€
Vitello Tonnato Thin slices of slow-cooked veal served with homemade tuna, anchovy and caper sauce	14.00€



PRIMI PIATTI

Mezza Luna

17.50€

Half-moon shaped stuffed pasta filled 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, salted ricotta and fresh basil

Pappardelle alla Bolognese Originale

14.50€

Fresh pappardelle (mixed beef and pork) with authentic slow-cooked Bolognese ragù made with meat, tomatoes and vegetables

Spaghetti Carbonara

15.50€

Spaghetti with a creamy pasteurized egg yolk sauce, crispy guanciale, Pecorino cheese and freshly ground black pepper

Spaghetti Forma di Pecorino

17.50€

Spaghetti tossed inside a wheel of Pecorino cheese with a creamy sauce

Rigatoni Luigi

17.50€

Rigatoni with our signature seafood sauce and sautéed king prawns

Spaghetti alla Nerano

13.50€

Spaghetti with fried zucchini, Provolone cheese and fresh basil

Fusili a la Boscaiola

14.50€

Fresh fusilli in a creamy tomato sauce with mushrooms, peas, beef and minced Iberian pancetta

Ravioli Relleno

18.50€

Ravioli stuffed with slow-cooked beef cheeks, served with a sauce made from their own cooking juices

Gnocchi al Pesto

11.50€

Potato gnocchi with pesto sauce (gluten-free)

Tagliatelle salmone e vodka

16.00€

Fresh homemade tagliatelle with salmon flambéed in vodka, cooked with cream and tomato sauce

Risotto Mare e Tierra

14.00€

Creamy risotto with sautéed prawns and a selection of wild mushrooms (gluten-free)



PIZZAS

Pizza Capricciosa

18.00€

Tomato, mozzarella, cooked ham, mushrooms, artichokes, olives and Pecorino cheese

Pizza Carbonara

15.00€

Creamy Pecorino base with mozzarella, crispy guanciale and pasteurized egg yolk

Pizza al Crudo di Parma

18.00€

Tomato, mozzarella, 18-month aged Parma ham, cherry tomatoes and fresh arugula

Pizza Diavolina

16.00€

Tomato, mozzarella and ventricina (spicy Italian salami)

Pizza Margherita

13.00€

Tomato, mozzarella and fresh basil

Pizza Marinara

15.00€

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

Pizza Mortadella e Tartufo

19.00€

Ricotta, mozzarella and truffle base, topped with pistachio mortadella

Pizza Quattro Formagi

15.00€

Creamy blend of four melted Italian cheeses: Gorgonzola, Taleggio, Grana Padano and mozzarella

Pizza Pulled Pork BBQ

16.00€

White base with mozzarella, tender pulled pork, caramelized onion, confit cherry tomatoes and barbecue sauce

Pizza Luigi's

18.00€

Fresh cow's milk ricotta base with mozzarella, diced crispy potatoes, poached egg and strips of 18-month aged Parma ham

Pizza Vegetariana

14.00€

Tomato, mozzarella and a selection of fresh seasonal vegetables

Pizza Hawaiana

15.00€

Tomato and mozzarella base with cooked ham (prosciutto cotto) and pineapple



SECONDI PIATTI

Polpette della Nonna 16.00€

Homemade meatballs in a traditional slow-cooked tomato sauce, served with French fries

Alette di Pollo alla Cacciatora 12.00€

Chicken wings slow-cooked with tomato, wine, garlic and Italian herbs

Milanesa di Pollo 18.00€

Breaded chicken fillet stuffed with ham and served with tomato sauce 12.00€

Lasagna Classica

Layers of fresh pasta with Bolognese ragù, béchamel sauce and melted cheese

DOLCI

Millefoglie Scomposta 9.00€

Crispy mille-feuille with pastry cream, toffee sauce and lime zest

Torttino 9.00€

Warm chocolate lava cake with a molten center, served with crème anglaise and vanilla ice cream

Timamisù Classico 8.00€

Coffee-soaked ladyfingers layered with smooth mascarpone cream and dusted with cocoa powder

Gelato 6.00€

Vanilla, chocolate or pistachio

Torta di Formaggio Cremosa 8.00€

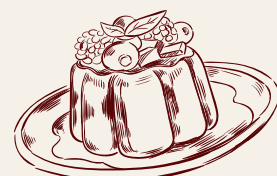
Creamy cheesecake with a crunchy biscuit base

Dolce di Funghi 9.00€

Chocolate sponge cake with raspberry mousse

Tarta di Formaggio Cremosa al Pistacho 9.00€

Creamy pistachio cheesecake





SET MENUS

LUIGI'S MENU 24,95€

Includes any 2 dishes from the menu

Add an extra dish for €1.00

Available only if all guests at the table choose the menu

Additional dishes are not available for takeaway

Drinks and desserts are not included

Available every day of the week

COCKTAIL MENU 33,00€

Includes any 2 dishes from the menu and one signature cocktail

Add an extra dish for €1.00

Only available if all guests at the table choose the menu

Additional dishes are not available for takeaway

Drinks and desserts are not included

Available every day of the week

KIDS' MENU 17,95€

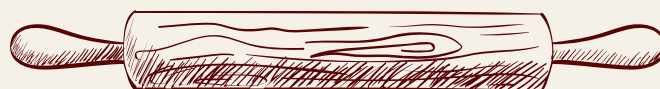
Choose between Spaghetti Rossi | Spaghetti with ham, cream and cheese or Pizza Margherita | Pizza Hawaiana

Includes a choice of dessert: Gelato or Tortino

Available for children up to 11 years old

Available every day of the week

Drinks are not included



TERRACE WEEKDAY MENU

14,95€

Includes 3 dishes of your choice, one drink (soft drink, beer or house wine) and coffee, tea or dessert

Available on the terrace only and on weekdays. Signature cocktails are not included
Available only if all guests at the table order the menu. Additional dishes are not available for takeaway

Dishes to choose from:

Mortadella | Pistachio mortadella

Fritelle di Melanzane (2 uds) | Eggplant fritters served with our special sauce (yogurt, cucumber and mint)

Crocchette di Luigi's Gambas (2 uds) | Prawn croquettes served with chili sauce

Polpette della Nonna | Homemade meatballs in a traditional slow-cooked tomato sauce, served with French fries

Alette di Pollo alla Cacciatora | Chicken wings slow-cooked with tomato, wine, garlic and Italian herbs

Milanese di Pollo | Breaded chicken fillet stuffed with ham and served with tomato sauce

Carpaccio di Salmone Marinato alla Arancia | Salmon carpaccio marinated in orange sauce, served with caramelized onion and capers

Carpaccio de Picaña | Slow-cooked picanha carpaccio served with arugula and Parmesan shavings

Insalata Caprese | Slices of ripe tomato, fresh mozzarella and basil leaves, dressed with extra virgin olive oil

Vitello Tonnato alla Antica | Thin slices of slow-cooked veal served with homemade tuna, anchovy and caper sauce

Fusili alla Norma | Fusilli with tomato sauce, fried eggplant, salted ricotta and fresh basil

Pappardelle alla Bolognese | Fresh pappardelle (mixed beef and pork) with authentic slow-cooked Bolognese ragù made with meat, tomatoes and vegetables

Spaghetti Carbonara | Spaghetti with a creamy pasteurized egg yolk sauce, crispy guanciale, Pecorino Romano and freshly ground black pepper

Spaghetti alla Nerano | Spaghetti with fried zucchini, Provolone cheese and fresh basil

Fusili alla Boscaiola | Fresh fusilli in a creamy tomato sauce with mushrooms, peas, beef and minced Iberian pancetta

Gnocchi al pesto | Potato gnocchi with pesto sauce (gluten-free)

Pizza Margherita | Tomato, mozzarella and fresh basil

Pizza Carbonara | Creamy Pecorino base with mozzarella, crispy guanciale and pasteurized egg yolk

Pizza Diavolina | Tomato, mozzarella and ventricina (spicy Italian salami)

Pizza Marinara | Tomato, garlic, oregano, extra virgin olive oil and fresh basil

Pizza Vegetariana | Tomato, mozzarella and a selection of fresh seasonal vegetables

TERRACE MENU

18,95€

Includes 3 dishes of your choice, one drink (soft drink, beer or house wine) and coffee, tea or dessert

Available on the terrace only and on weekends and public holidays. Signature cocktails are not included. Available only if all guests at the table order the menu. Additional dishes are not available for takeaway

Dishes to choose from:

Mortadella | Pistachio mortadella

Fritelle di Melanzane (2 uds) | Eggplant fritters served with our special sauce (yogurt, cucumber and mint)

Crocchette di Luigi's Gambas (2 uds) | Prawn croquettes served with chili sauce

Polpette della Nonna | Homemade meatballs in a traditional slow-cooked tomato sauce, served with French fries

Alette di Pollo alla Cacciatora | Chicken wings slow-cooked with tomato, wine, garlic and Italian herbs

Milanese di Pollo | Breaded chicken fillet stuffed with ham and served with tomato sauce

Carpaccio di Salmone Marinato alla Arancia | Salmon carpaccio marinated in orange sauce, served with caramelized onion and capers

Carpaccio de Picaña | Slow-cooked picanha carpaccio served with arugula and Parmesan shavings

Insalata Caprese | Slices of ripe tomato, fresh mozzarella and basil leaves, dressed with extra virgin olive oil

Vitello Tonnato alla Antica | Thin slices of slow-cooked veal served with homemade tuna, anchovy and caper sauce

Fusili alla Norma | Fusilli with tomato sauce, fried eggplant, salted ricotta and fresh basil

Pappardelle alla Bolognese | Fresh pappardelle (mixed beef and pork) with authentic slow-cooked Bolognese ragù made with meat, tomatoes and vegetables

Spaghetti Carbonara | Spaghetti with a creamy pasteurized egg yolk sauce, crispy guanciale, Pecorino Romano and freshly ground black pepper

Spaghetti alla Nerano | Spaghetti with fried zucchini, Provolone cheese and fresh basil

Fusili alla Boscaiola | Fresh fusilli in a creamy tomato sauce with mushrooms, peas, beef and minced Iberian pancetta

Gnocchi al pesto | Potato gnocchi with pesto sauce (gluten-free)

Pizza Margherita | Tomato, mozzarella and fresh basil

Pizza Carbonara | Creamy Pecorino base with mozzarella, crispy guanciale and pasteurized egg yolk

Pizza Diavolina | Tomato, mozzarella and ventricina (spicy Italian salami)

Pizza Marinara | Tomato, garlic, oregano, extra virgin olive oil and fresh basil

Pizza Vegetariana | Tomato, mozzarella and a selection of fresh seasonal vegetables

DRINKS

COCKTAILS

Sole di Sicilia	12.00€
Bergamot rum, fresh lemon and freshly squeezed orange	
Brezza di Capri	12.00€
Gin, Savoia Orancio, basil, fresh lime and apple	
Lagotto Romagnolo	12.00€
Vodka, Paragon and pink grapefruit	
Limonata Verde 0.0	12.00€
Alcohol-free gin, basil, fresh lemon and apple	
Arancia Fresca 0.0.	12.00€
Alcohol-free Spritz, blood orange, hibiscus, lime and blueberry	
Tinto de verano	4.95€
With passion fruit foam	
Spritz de vino	4.95€
White wine with soda and lime foam	
Aperol Spritz	7.50€
Negroni	11.00€

VINO ROSSO

Tollo	18.00€ 3.95€ glass
Il Gufo Merlot Varietale D'Italia	
Opere	21.00€ 4.95€ glass
Lambrusco	
Piera	21.00€
Rosso Santa Maria	
Curatolo	28.00€
Paccamora Nero D'Avola Bio	
Ceci	32.00€
Lambrusco Terre Verdiane Amabile Rosso	



VINOS BIANCO



Tollo

IL Gufo Chardonnay Varietale D'Italia

18.00€ | 3.95€ glass

Piera

Bianco Santa Maria

21.00€ | 4.95€ glass

Curatolo

Paccamora Grillo Bianco Doc Sicilia

28.00€

Trento

Cocilio



30.00€

VINOS ROSATO

Ceci

Lambrusco Terre Verdiane Rosato Amabile

30.00€

Tollo

Rocca Ventosa Ceraiole D'Abruzzo

18.00€

BIBITE



Coca-Cola	3.20€
Coca-Cola Zero	3.20€
Coca-Cola Zero Zero	3.20€
Aquarius Orange	3.20€
Aquarius Lemon	3.20€
Fanta Orange	3.20€
Fanta Lemon	3.20€
Sprite	3.20€
Fuze Tea	3.20€
Juices	3.25€
Orange, Pineapple and Peach	
Still Water	2.90€
Sparkling Water	3.20€



BIRRA



Aguila Dorada	3.95€
Aguila SF	4.25€
Aguila 0,0	3.95€
Heineken Original	4.25€
Radler	3.95€

CAFFE E INFUSIONI

Red Tea	3.50€
Rooibos Tea	3.50€
Green Tea	3.50€
Chamomile Tea	3.50€
Coffee with Milk	2.50€
Espresso	2.20€
Americano	2.20€
Macchiato	2.40€