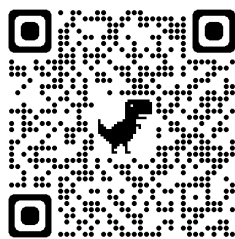


LUCIFERO

RESTAURANT & COCKTAIL



A Real Cuisine.

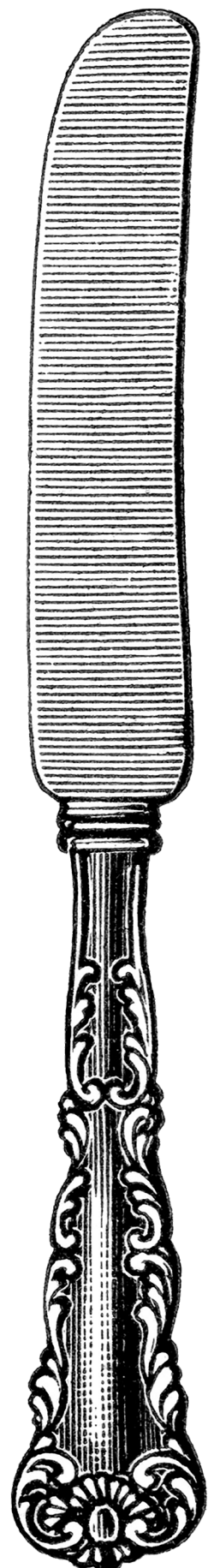
FROM THE SEA TRADITIONAL ITALIAN CUISINE WE HAVE SELECTED THE BEST LOCAL RECIPES OF FISH, SHELLFISH AND SEAFOOD. FOR WHO PREFERS TO TASTE THE CUISINE OF THE INSIDE OF TUSCANY, WE PROPOSE A SELECTION OF CLASSIC DISHES OF MEAT.

IN OUR RESTAURANT WE ONLY SERVE FRESH FOODS AND SEASONAL PRODUCTS OF FIRST QUALITY. OUR CUISINE IS ALWAYS PREPARED AT THE MOMENT.

WE GENTLY ASK YOU TO BE PATIENCE IN CASE OF DELAY IN THE PREPARATION OR SERVICE.

THANK YOU, AND ENJOY YOUR MEAL!

ANY ALLERGIES, INTOLERANCES, AND/OR PERSONAL PREFERENCES MUST BE COMMUNICATED TO THE STAFF AT THE TIME OF ORDERING. THE LIST OF ALLERGENS IN THE DISHES IS AVAILABLE UPON REQUEST FROM OUR STAFF. INFORMATION ON BOTH ALLERGENS AND FOOD STORAGE IS ALSO PROVIDED ON THE BACK OF THE MENU.



LUCIFERO

RESTAURANT & COCKTAIL

◆ Starters ◆

TASTING OF THE MAISON € 20,00

A delicious dish to get to know each other better:
3 tastings of our kitchen
for those who like to taste different flavors

TUNA TARTARE € 17,00

On fruit base served with sauces

OCTOPUS IN RED WINE € 19,00

Slightly spiced tentacles
served on cereal bread crostini

MARINATED SALMON WITH CITRUS FRUITS € 18,00

On seasonal salad, served with sweet and sour
sauce and Lime mayonnaise

CREAM OF CANNELLINI BEANS AND CURLS OF SQUID WITH SAGE € 15,00

Flavored with rosemary oil and bread with herbs

◆ Pasta ◆

SEAFOOD TOMATO BREAD SOUP €17,00

A Tuscan recipe reimaged with Shellfish bisque
A tasty and surprising dish,
the specialty of our cuisine

THE "LINGUINA" WITH SQUID INK AND BLONDE SHRIMPS € 21,00

"Linguine", with arugula's Pesto
and blonde Shrimp of Viareggio

RISO D'A-MARE € 20,00

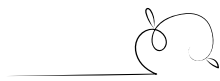
Carnaroli Risotto, Fish broth,
Seafood, Squid and Prawns
a classic of Italian cuisine

"AMATRICIANA DI MARE" € 18,00

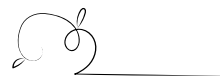
Fresh Linguine with Swordfish, Guanciale,
Cherry Tomatoes and dusting with Pecorino

"PACCHERI" WITH THE SCENT OF SOUTH € 18,00

Freshly seared Tuna "dadolata" with Taggiasca olives,
dried cherry tomatoes and capers



I Classici di Lucifero



GRAN TIRRENO 900

The Grand Plateau Cruditè:
Tartare, Carpacci and Crustaceans
to taste the unique flavor
of fish caught in our seas

€ 50,00



◆ SHARING THE GRAN TIRRENO 900 ◆

The Grand Plateau
to be shared in two

€ 58,00

THE 3 MARIACHI

A beautiful Trio of Tartare
with unexpected flavors
for a unique journey
through the fish of our coast

€ 26,00



CRUSTACEAN PLATEAU

Cruditè of Scampi, Mazzancolle,
Slipper Lobster and Shrimps

€ 29,00

LUCIFERO'S CLASSIC, THE CATALANA, THE LITTLE TASTING MENÙ, AND MIXO ARE EXCLUDED FROM THE FORK DISCOUNTS

◆ Side Dishes ◆

Flavored vegetable
patties of season

9,00 €

Green/Mixed Salad
or Ovenbaked Potatoes

6/7,00 €

Seasonal Ovenbaked
Vegetables

9,00 €

◆ Drinks ◆

SOFT DRINK
4/5,00 €

GLASS OF WINE
7/9,00 €

STILL/SPARKLING WATER
3,00 €

CAOFFEE
2/4,00 €

SERVICE CHARGED
3,00 €

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LUCIFERO

RESTAURANT & COCKTAIL

◆ *Fish* ◆

- HOT PUFF PASTRY OF OMBRINA AND POTATOES** € 21,00
Served on Aubergine's cream, Burrata and Black Truffle
- MONKFISH SLICE AND BACON** € 19,00
Served on cream of legumes and accompanied by sandy potatoes
- BAKED SEA BASS FILLET** € 19,00
In potato and zucchini crust, with cherry tomatoes, capers, leek and olives
- OCTOPUS TENTACLES IN DOUBLE COOKING** € 21,00
Seared and sauteed Octopus tentacles served with vegetables in combination
- KING PRAWN ON THE PLATE** € 18,00
Served with salad, lime-scented mayonnaise and aromatic sauces
- COD'S BITES IN "OLIOCOTTURA"** € 20,00
Served on Parmantier cream and caramelized onion

◆ *Other Proposal* ◆

- PIEMONTESE BEEF TARTARE** € 19,00
With mustard and lime mayonnaise served with potatoe little pie
- TUSCAN SKEWER** € 18,00
A classic dish from the Cuisine of the Tuscan hinterland with mixed meat, vegetables and sauce
- "TORTELLI" STUFFED WITH MEAT** € 17,00
With Grandmother's Beef ragout
- VEGETARIAN "PACCHERI"** € 16,00
With Pecorino Romano cheese, Taggiasche olives, sun-dried tomatoes and capers
- "LA PARMIGIANA"** € 15,00
One of the symbol dishes of the mediterranean diet, with aubergines, mozzarella, tomatoe and basil



The Little Tasting Menù

FIRST COURSE
an Appetizer of your choice

SECOND COURSE
a First or Second of your choice

THIRD COURSE
a Dessert of your choice

€ 49,00



Mixo The Cocktail Menù

For Mixology Lovers:
Your favorite Cocktail
To be enjoyed with a light Menù
at your choice,
in one of the following combinations:

Appetizer + First course
First or Second course + Dessert

€ 45,00



LUCIFERO'S CLASSIC, THE CATALANA, THE LITTLE TASTING MENÙ, AND MIXO ARE EXCLUDED FROM THE FORK DISCOUNTS

◆ *Dessert* ◆

- "SFOGLIATELLA" WITH ITALIAN CREAM** € 10,00
With Strawberries and whipped cream
- BLACK FOREST** € 12,00
Chocolate biscuit with layers of panna cotta and black cherry puree covered with chocolate mousse
- "IL BOMBOLONCINO" DEL PATALANI** € 8,00
Cotto al forno e servito con Crema Chantilly
- "TORTA DEL NONNO"** € 8,00
Italian cake with shortcrust pastry filled with chocolate
- PAVLOVA** € 12,00
Meringues, whipped and lime cream, strawberries
Cake created in 1926 by a chef in Australia, in honor of the Russian ballerina Anna Pavlova
- RUM SAVARIN** € 10,00
Served with pastry cream and fruit
- RUSTIC APPLE PIE** € 7,00
A classic of Italian pastry

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ALLERGENIC PRODUCTS

We inform our customers that in the dishes prepared and administered in this exercise and in the drinks, ingredients or adjuvants considered allergenic may be contained

List of ingredients or adjuvants considered allergens used in this exercise and present in Annex II of EC Reg. n. 1169/11:

Cereals containing gluten and derived products / Nuts / Crustaceans and products based on crustaceans and their derivatives, Celery and celery products / Eggs and egg products / Mustard and mustard products / Fish and fish products / Sesame seeds and products based on sesame seeds / Peanuts and peanut products, Sulphur dioxide and sulphites derived / Soya and soya products / Lupins and lupine products / Milk and milk products (including lactose) / Molluscs and shellfish products

For more detailed information on each dish, you can consult the appropriate documentation that will be provided, on request, by the staff on duty.

FOOD CONSERVATION

To guarantee the original freshness of food and a high hygienic standard, all the products we use comply with Italian and European regulations on food transport and storage. For this reason, some products may have been subjected to heat reduction treatment by the supplier. The fish intended to be eaten raw, or in a manner similar to this, has been subjected to preventive reclamation treatment by thermal abatement in accordance with the provisions of EC Regulation 853/2004.