

LUCIFERO

RESTAURANT & COCKTAIL

OUR CUISINE IS ALWAYS PREPARED AT THE MOMENT.
WE GENTLY ASK YOU TO BE PATIENCE IN CASE OF DELAY

Starters

TASTING OF THE MAISON A delicious dish to get to know each other better: 3 tastings of our kitchen for those who like to taste different flavors	€ 17,00
HOT PUFF PASTRY OF OMBRINA AND POTATOES Served on asparagus cream, burrata and Black Truffle	€ 17,00
MARINATED SALMON WITH CITRUS FRUITS On seasonal salad, served with sweet and sour sauce and Lime mayonnaise	€ 16,00
FILLET OF SEA BREAM Served with Pachino cherry tomatoes and homemade Lime mayonnaise	€ 16,00
TUNA TARTARE On fruit base served with seasonal vegetables	€ 15,00
MUSSEL AND CHICKPEA SOUP Flavored with rosemary oil and bread crumble	€ 12,00

Fish

DECOMPOSED SLICE OF MONKFISH AND BACON Served on cream of legumes and accompanied by sandy potatoes	€ 18,00
OCTOPUS TENTACLES IN DOUBLE COOKING Octopus tentacles scalded and stir-fried served with vegetables and potatoes with Cuttlefish ink	€ 17,00
CRUSTACEANS ON THE PLATE Served with mixed salad, lime-scented mayonese and aromatic sauces	€ 16,00
"ZUPPETTA VIAREGGINA" A dish from the local tradition Cuttlefish, Shrimps, Seasonal Fishes, in slightly spiced tomato sauce	€ 15,00

Pasta

"LINGUINE" WITH SQUID INK With Bottarga and Clams	€ 20,00
DOCK'S RISOTTO Carnaroli Risotto with Cuttlefish and Chard a classic of Viareggio's seafood cuisine	€ 18,00
THE "LINGUINA" AND THE RED SHRIMP "Linguine", prawns, ginger and lime aroma, the red shrimp of the Sicilian Sea in crudite	€ 17,00
"PACCHERI" WITH THE SCENT OF THE SOUTH Freshly seared tuna "dadolata" with Taggiasca olives, dried cherry tomatoes and capers	€ 16,00

Other Proposal

PIEMONTESE BEEF TARTARE With mustard, flavoured balsamic vinegar Quail's egg, fresh tomato	€ 18,00
MEAT "TORTELLI" With grandmother's beef sauce	€ 16,00
VEGETARIAN "PACCHERI" With Taggiasca olives, dried cherry tomatoes and capers	€ 15,00
"LA PARMIGIANA" One of the symbol dishes of the mediterranean diet, with aubergines, mozzarella, tomato and basil	€ 14,00

Dessert

PAVLOVA Meringue with whipped cream and strawberries	€ 9,00	"IL BOMBOLONCINO" DEL PATALANI Cotto al forno e servito con Crema Chantilly	€ 7,00
BLACK FOREST Chocolate biscuit with panna cotta slayers and black cherry puree covered with chocolate mousse	€ 9,00	WARM "SFOGLIATELLA" WITH CHANTILLY CREAM On "Culis" of Berries	€ 7,00
ITALIAN TIRAMISÙ Ovenbaked Tiramisù served with italian Cream	€ 8,00	STRAWBERRIES & CREAM Cup of fresh strawberries with freshly whipped cream	€ 7,00

Side Dishes

Flavored vegetable patties of season
7,00 €

Green or mixed Salad / Ovenbaked Potatoes
4,00 €

SOFT DRINK € 3/4,00	GLASS OF WINE € 6/8,00	STILL/SPARKLING WATER € 3,00	COFFEE € 2/4,00	SERVICE CHARGE € 3,00
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OUR CRUDITES ARE PREPARED WITHOUT ANY ADDITION OF TOPPINGS, HOWEVER IN ALL THE DISHES YOU WILL FIND OUR SELECTION OF AROMATIC SAUCES AND SPICES WITH WHICH WE INVITE YOU TO CREATE NEW AND PERSONAL FLAVORS. ALL TARTARE SITS ON A SEASONAL FRUIT

THE FISH TYPES AND THE VEGETABLES OF THE VARIOUS RECIPES MAY BE AFFECTED BY SEASONALITY, BY THE AVAILABILITY OF THE FISHING AND THE SELECTION OF CHEFS

LUCIFERO

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THE LITTLE TASTING MENU'

FIRST FLOW RATE
an Appetizer of your choice

SECOND FLOW RATE
a First or Second of your choice

THIRD SCOPE
a Dessert of your choice

€ 39,00



Cruditè

GRAN TIRRENO 900

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

€ 39,00



GRAN TIRRENO IN COMUNIONE

The Grand Plateau to be shared in two

€ 23,00/Pers.

FROM THE SEA TRADITIONAL ITALIAN CUISINE
WE HAVE SELECTED THE BEST LOCAL RECIPES OF FISH,
SHELLFISH AND SEAFOOD

COCKTAIL MENU

MIXO

For Mixology Lovers:
Your favorite Cocktail
To be enjoyed with a light Menu

at your choice,
in one of these combinations:

Appetizer + First
First + taste of Second
First or Second + Dessert

€ 36,00

3 MARIACHI

The unexpected flavors of
A Nice Tris of Tartare
for a unique route
in the Seafood of our Costa

€ 28,00



CARPACCI & CARPACCI

A choice of taste
to savor the natural local Fish

€ 24,00

ALLERGEN LIST

Below are some of the allergens that is used in the dishes of our Menu. If you have any food allergies or intolerance, please ask our waiters.
Cereal with gluten or derived products / Fish or products based on it / Meat (beef, pork, chicken, turkey, guinea fowl quail, lard etc.) or products based on it / Shellfish or product based on it / Eggs or products based on it / Milk (including lactose) and derived products / Vegetables (celery and celeriac, red beets, peppers, carrots, artichokes, eggplant, asparagus etc.) and derived products.

For the complete allergenic list, please ask to the waiters.

FOOD PRESERVATION: To guarantee the original freshness of the food and a high hygienic standard, all the products we use respect the Italian and European regulations of the transport and the preservation of the food. For this reason some products may have been subjected to thermal abatement treatment by the supplier. The fish intended to be consumed raw, or in a manner comparable to this, was subjected to preventive reclamation treatment by thermal abatement according to the rules of Regulation EC 853/2004.