

LUCIFERO

RESTAURANT & COCKTAIL

Menù à la Carte

Starters

TASTING OF THE MAISON € 19,00

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

HOT PUFF PASTRY OF OMBRINA AND POTATOES € 19,00

Served on Aubergina's cream, Burrata and Black Truffle

COD'S BITES IN "OLIOCOTTURA" € 18,00

Served on Parmantier cream and caramelized onion

TUNA TARTARE € 17,00

On fruit base served with sauces

MARINATED SALMON WITH CITRUS FRUITS € 17,00

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

**CREAM OF CANNELLINI BEANS
AND CURLS OF SQUID WITH SAGE** € 16,00

Flavored with rosemary oil and bread with herbs

Pasta

"LINGUINE" VERACI € 22,00

With Bottarga and real Clams

FISHERMAN'S RISOTTO € 20,00

A classic of Viareggio's seafood cuisine:
"Carnaroli" Rice, Shrimp, Squid, Mussels

**THE "LINGUINA" WITH SQUID INK
AND THE BLONDE SHRIMP** € 19,00

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

**"PACCHERI"
WITH THE SCENT OF SOUTH** € 17,00

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

Crudité

GRAN TIRRENO 900

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

€ 49,00



**SHARING THE
GRAN TIRRENO 900**

The Grand Plateau
to be shared in two

€ 27,00/Pers.

3 MARIACHI

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

€ 29,00



**CRUSTACEAN
PLATEAU**

Crudité of Scampi, Mazzancolle,
Slipper Lobster and Shrimps

€ 27,00

Side Dishes

Flavored vegetable patties of season

9,00 €

Green or mixed Salad / Ovenbaked Potatoes

5,00 €

Drinks

SOFT DRINK

€ 4/5,00

GLASS OF WINE

€ 7/9,00

STILL/SPARKLING WATER

€ 3,00

COFFEE

€ 2/4,00

SERVICE CHARGE

€ 3,00

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 base.

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.

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

LUCIFERO

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Menù à la Carte

Fish

**OCTOPUS TENTACLES
IN DOUBLE COOKING** € 21,00

Seared and sauteed Octopus tentacles served with vegetables in combination

**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

KING PRAWN ON THE PLATE € 18,00

Served with salad, lime-scented mayonese and aromatic sauces

WARM SEAFOOD "ZUPPETTA" € 18,00

With white fish (Bass, Bream, Ombrina, ect.), Crustaceans, Clams, cherry tomatoes and toasted bread

Other Proposal

**PIEMONTESE
BEEF TARTARE** € 19,00

With mustard, flavoured balsamic vinegar

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 sragout

VEGETARIAN "PACCHERI" € 16,00

With Taggiasca olives, dried cherry tomatoes and capers

"LA PARMIGIANA" € 15,00

One of the symbol dishes of the mediterranean diet, with aubergines, mozzarella, tomato 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

€ 46,00



Mixò 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

€ 42,00



Dessert

"SFOGLIATELLA" WITH ITALIAN CREAM € 9,00

With strawberries and whipped cream

BLACK FOREST € 9,00

Chocolate biscuit with layers of panna cotta and black cherry puree covered with chocolate mousse

PAVLOVA € 9,00

Dessert with meringue, whipped cream, strawberries and little chocolate flakes

RUM SAVARIN € 9,00

Served with pastry cream and fruit

"IL BOMBOLONCINO" DEL PATALANI € 8,00

Oven baked e served with chantilly cream

"TORTA DEL NONNO" € 8,00

Traditional italian cake with shortcrust pastry filled with chocolate

STRAWBERRIES & WHIPPED CREAM € 7,00

Cup of fresh strawberries with freshly whipped cream

Any allergies, intolerances and/or personal preferences must be communicated to the staff at the time of ordering. The list of allergens contained in the dishes is available, on request, from our staff. On the back of the menu there is still information on both allergens and food preservation.

FOR THE ALLERGENIC LIST, PLEASE ASK TO THE WAITERS

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• *Vini Bianchi* •

TOSCANA		LAZIO		TRENTINO/SUD TIROLO	
LUNGOCOSTA Bolgheri DOC VERMENTINO 70% SAUVIGNON 30% Az. Agr. Caccia al Piano	€ 36,00	COLLE DEI MARMÌ FIANO 100% IGP BIO Az. Agr. Le Rose	€ 35,00	SAUVIGNON DOC WINKL Kellerei Terlan	€ 34,00
MONTEPEPE IGT VERMENTINO E VIOGNIER Az. Agr. Montepepe	€ 35,00	TRE ARMI MALVASIA PUNTINATA E VERDICCHIO Az. Agr. Le Rose	€ 28,00	GEWURTZTRAMINER DOC Kellerei Terlan	€ 31,00
ALBERICO DOC VERMENTINO E CANDIA Az. Agr. Montepepe	€ 29,00			TERLANER Kellerei Terlan	€ 29,00
OBIZZO Bolgheri DOCG VERMENTINO 100% Az. Agr. Donna olimpica 1898	€ 28,00			PINOT GRIGIO DOC Kellerei Terlan	€ 29,00
MANDORLO IGT CHARDONNAY, SAUVIGNON E VIOGNIER Fattoria Montellori	€ 26,00	CAMPANIA/MOLISE		MULLER THURGAU DOC Kellerei Terlan	€ 28,00
VECCHIE VITI IGT TREBBIANO Fattoria Montellori	€ 25,00	GRECO DI TUFO DOCG ns. selezione	€ 27,00	PINOT BIANCO DOC Kellerei Terlan	€ 28,00
BIANCO DELL'AIOLA IGT CHARDONNAY SAUVIGNON Fattoria della Aiola	€ 24,00	FALANGHINA DOC ns. selezione	€ 24,00	VENETO/FRIULI	
SATOR VERMENTINO Az. Agr. Sator S.S. Pomaia	€ 24,00	SICILIA		LISON CLASSICO DOCG TOCAI 100% Az. Agr. A MI MANERA	€ 29,00
VERMENTINO TOSCANA Ns. Selezione	€ 19,00	CERAGIA' Sicilia DOCG CHARDONNAY ETNA SICILIA DOC Az. Agr. Tasca D'Almerita Tenuta Tascante	€ 39,00	MALVASIA IGT Az. Agr. A MI MANERA	€ 28,00
		DIDYME MALVASIA Az. Agr. Tasca D'Almerita	€ 35,00	CHARDONNAY Az. Agr. A MI MANERA	€ 27,00
		BUONORA Sicilia DOC CARICANTE ETNA Az. Agr. Tasca D'Almerita Tenuta Tascante	€ 31,00	TRAMINER AROMATICO Az. Agr. I Magredi	€ 25,00
MARCHE		LEONE BLEND Az. Agr. Tasca D'Almerita	€ 28,00	PINOT GRIGIO Az. Agr. I Magredi	€ 25,00
LE VAGLIE DOC VERDICCHIO DI JESI STEFANO ANTONUCCI Az. Agr. Santa Barbara	€ 29,00	GRILLO / INZOLIA ns. selezione	€ 21,00	CHARDONNAY Az. Agr. I Magredi	€ 24,00
PASSERINA IGT ns. selezione	€ 25,00			PIEMONTE/VALLE D'AOSTA	
				BLANGE' DOC LANGHE ARNEIS Az. Agr. Ceretto	€ 37,00
				PETIT ARVINE DOC PETIT ARVINE 100% Lo Troilet	€ 35,00

• *Vini Rosè* •

MADAMAROSE' Sicilia DOC SYRAH Az. Agr. Tasca D'Almerita Tenuta Sallier De La Tour	€ 28,00	AIOLA BRUT ROSE' SANGIOVESE IN PUREZZA Fattoria della Aiola	€ 28,00	ROSATO DELL'AIOLA IGT SANGIOVESE IN PUREZZA Fattoria della Aiola	€ 25,00
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• *Vini Rossi* •

TOSCANA		TRENTINO/SUD TIROLO			
RIECINE SANGIOVESE CHIANTI CLASSICO DOCG Az. Agr. Riecine	€ 37,00	L'AIOLA CHIANTI CLASSICO SANGIOVESE CHIANTI CLASSICO DOCG Fattoria della Aiola	€ 28,00	PINOT NOIR Kellerei Terlan	€ 33,00
RUIT HORA Bolgheri DOC MERLOT, CABERNET SAUVIGNON, PETIT VERDOT Az. Agr. Caccia al Piano	€ 34,00	MONTESCUDAIO SANGIOVESE 85% TEROLDEGO 15% Az. Agr. Sator S.S. Pomaia	€ 25,00	PINOT NOIR Az. Agr. A MI MANERA	€ 32,00
				BLAU BURGUNDER ns. selezione	€ 32,00

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◆ *Champagne* ◆

JEAN ARNOULT

PRESTIGE € 47,00 ROSE' € 44,00 CARTE BLANCHE € 44,00

VEVUE PELLETIER

BRUT € 42,00

◆ *Franciacorta* ◆

BERLUCCHI NATURE

€ 43,00

ANTICA FRATTA - VEZZOLI - LANTIERI

NS. SELEZIONE

SATEN € 39,00 ROSE' € 41,00 BRUT € 37,00

BARONE D'ERBUSCO

CUVEE' BRUT DOCG € 29,00

◆ *Brut & Prosecco* ◆

ADRIEN ROMET

BRUT BLANC DE BLANCS € 26,00
METHODE TRADITIONELLE

VALDOBBIADENE

PROSECCO SUPERIORE € 24,00
EXTRA DRY

PROSECCO TREVISO

EXTRA DRY / CUVÉE € 19,00
NS. SELEZIONE

VINI AL CALICE / WINES BY GLASS € 7,00/9,00

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.