

LUCIFERO

RESTAURANT & COCKTAIL

Starters

TASTING OF THE MAISON	€ 18,00
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	€ 18,00
Served on aubergine's cream, burrata and Black Truffle	
TUNA TARTARE	€ 16,00
On fruit base served with sauces	
MARINATED SALMON WITH CITRUS FRUITS	€ 16,00
On seasonal salad, served with sweet and sour sauce and Lime mayonnaise	
SMALL STUFFED SQUID	€ 15,00
Served on coulis of datterini tomatoes and fresh basil	
CREAM OF CHICKPEAS AND CURLS OF SQUID WITH SAGE	€ 14,00
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	€ 18,00
"Linguine", rocket's Pesto and blonde shrimp of Viareggio	
"PACCHERI" WITH THE SCENT OF THE 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

€ 44,00



GRAN TIRRENO IN COMUNIONE

The Grand Plateau
to be shared in two

€ 24,50/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 €

SOFT DRINK	GLASS OF WINE	STILL/SPARKLING WATER	COFFEE	SERVICE CHARGE
€ 4/5,00	€ 7/9,00	€ 3,00	€ 2/4,00	€ 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

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

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

FOR THE ALLERGENIC LIST, PLEASE ASK TO THE WAITERS

LUCIFERO

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Fish

MONKFISH SLICE AND BACON € 19,00

Served on cream of legumes and accompanied by sandy potatoes

OCTOPUS TENTACLES IN DOUBLE COOKING € 18,00

Octopus tentacles scalded and stir-fried served with vegetables in combination

CRUSTACEANS ON THE PLATE € 17,00

Served with mixed salad, lime-scented mayonese and aromatic sauces

"ZUPPETTA VIAREGGINA" € 16,00

A dish from the local tradition
Cuttlefish, Shrimps, Seasonal Fishes,
in slightly spiced tomato sauce

Other Proposal

PIEMONTESE BEEF TARTARE € 19,00

With mustard, flavoured balsamic vinegar

MEAT "TORTELLI" € 17,00

With grandmother's beef sauce

VEGETARIAN "PACCHERI" € 16,00

With Taggiasca olives, dried cherry tomatoes and capers

TUSCAN "SPIEDINO" € 16,00

Typical dish of the hinterland cuisine,
with mixed meat, vegetables and sauce

"LA PARMIGIANA" € 15,00

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

The Little Tasting Menù

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

€ 42,00



Mixò The Cocktail Menù

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

Appetizer + First

First or Second + Dessert

€ 38,00



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

CAKE WITH MELTING CHOCOLATE HEART € 8,00
With chantilly cream

STRAWBERRIES & CREAM € 8,00
Cup of fresh strawberries with freshly whipped cream

"IL BOMBOLONCINO" DEL PATALANI € 7,00
Oven baked e served with chantilly cream

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

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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 MARMII 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 olimpia 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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RESTAURANT & COCKTAIL

◆ *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