

LUCIFERO

RESTAURANT & COCKTAIL

FOR THE ALLERGENIC LIST, PLEASE ASK TO THE WAITERS.

Starters

TASTING OF THE MAISON € 17,00

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 € 17,00

Served on asparagus cream, burrata and Black Truffle

MARINATED SALMON WITH CITRUS FRUITS € 16,00

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

FILLET OF SEA BREAM € 16,00

Served with Pachino cherry tomatoes and
homemade Lime mayonnaise

TUNA TARTARE € 15,00

On fruit base served with seasonal vegetables

MUSSEL AND CHICKPEA SOUP € 12,00

Flavored with rosemary oil and bread crumble

Pasta

"LINGUINE" VERACI € 20,00

With Bottarga and real Clams

"RISOTTO" WITH SEAFOOD € 18,00

A classic of 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 € 16,00

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

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

Crudité

GRAN TIRRENO 900

The Grand Plateau Crudité 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.

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

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

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

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Fish

MONKFISH SLICE On leek cream, with Taggiasca olives and confit cherry tomatoes, served with "sandy" potatoes	€ 18,00
OCTOPUS TENTACLES IN DOUBLE COOKING Octopus tentacles scalded and stir-fried served with vegetables in combination	€ 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

Other Proposal

PIEDMONTESE 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

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

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

€ 38,00



COCKTAIL MENU

MIXO

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

at your choice,
in one of these combinations:

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

€ 36,00

Dessert

PAVLOVA Dessert with Meringue, whipped Cream, Strawberries and little Chocolate flakes	€ 9,00	"IL BOMBOLONCINO" DEL PATALANI Oven baked e served with Chantilly Cream	€ 7,00
BLACK FOREST Chocolate biscuit with layers of panna cotta and black cherry puree covered with chocolate mousse	€ 9,00	WARM "SFOGLIATELLA" WITH CHANTILLY CREAM On "Culis" of Berries	€ 7,00
CAKE WITH MELTING CHOCOLATE HEART With Chantilly Cream	€ 8,00	STRAWBERRIES & CREAM Cup of fresh strawberries with freshly whipped cream	€ 7,00

VINI BIANCHI

.....TOSCANA.....

MONTEPEPE IGT € 35,00
VERMENTINO E VIOGNIER
Az. Agr. Montepepe

ALBERICO DOC € 29,00
VERMENTINO E CANDIA
Az. Agr. Montepepe

AIOLA BRUT ROSE' € 27,00
SANGIOVESE IN PUREZZA
Fattoria della Aiola

CERALTI BOLGHERI DOC..... € 26,00
VERMENTINO
Az. Agr. Ceralti

MANDORLO IGT € 24,00
CHARDONNAY, SAUVIGNON e
VIOGNIER
Fattoria Montellori

ROSATO DELL'AIOLA IGT € 24,00
SANGIOVESE IN PUREZZA
Fattoria della Aiola

VECCHIE VITI IGT € 23,00
TREBBIANO
Fattoria Montellori

BIANCO DELL'AIOLA IGT € 23,00
CHARDONNAY
Fattoria della Aiola

SATOR € 19,00
VERMENTINO
Az. Agr. Sator S.S. Pomaia

.....MARCHE.....

LE VAGLIE DOC € 28,00
VERDICCHIO DI JESI
STEFANO ANTONUCCI
Az. Agr. Santa Barbara

PASSERINA IGT € 24,00
ns. selezione

.....LAZIO.....

COLLE DEI MARMI € 33,00
FIANO 100% IGP BIO
Az. Agr. Le Rose

TRE ARMI € 28,00
MALVASIA PUNTINATA e VERDICCHIO
Az. Agr. Le Rose

.....CAMPANIA/MOLISE.....

GRECO DI TUFO € 32,00
Viticoltori De Conciliis S.S.

FALANGHINA IGP € 25,00
Viticoltori De Conciliis S.S.

GRECO DI TUFO € 26,00
ns. selezione

.....UMBRIA.....

CAMPO DEL GUARDIANO..... € 34,00
ORVIETO CLASSICO SUP. DOC
Az. Agr. Palazzone

.....SICILIA.....

TASCANTE € 39,00
CHARDONNAY ETNA - SICILIA DOC
Az. Agr. Tasca D'Almerita
Tenuta Tascante

BUONORA € 31,00
CARICANTE ETNA - SICILIA DOC
Az. Agr. Tasca D'Almerita
Tenuta Tascante

MADAMAROSE' € 26,00
SYRAH - SICILIA DOC
Az. Agr. Tasca D'Almerita
Tenuta Sallier De La Tour

GRILLO / INZOLIA € 19,00
ns. selezione

.....TRENTINO/SUD TIROLO.....

SAUVIGNON DOC WINKL € 34,00
Kellerei Terlan

GEWURTZTRAMINER DOC € 29,00
Kellerei Terlan

PINOT GRIGIO DOC € 28,00
Kellerei Terlan

MULLER THURGAU DOC € 27,00
Kellerei Terlan

PINOT BIANCO DOC € 27,00
Kellerei Terlan

CHARDONNAY DOC € 27,00
Kellerei Terlan

.....VENETO/FRIULI.....

CAPITEL FOSCARINO € 32,00
GARGANEGA 100% IGT
Az. Agr. Anselmi

CAPITEL S.VINCENZO € 28,00
CHARDONNAY E SAUVIGNON
Az. Agr. Anselmi

TRAMINER AROMATICO ** € 24,00
Az. Agr. I Magredi

PINOT GRIGIO ** € 24,00
Az. Agr. I Magredi

CHARDONNAY ** € 23,00
Az. Agr. I Magredi

... PIEMONTE / VAL D'AOSTA...

BLANGE' DOC € 36,00
LANGHE ARNEIS
Az. Agr. Ceretto

PETIT ARVINE DOC € 35,00
PETIT ARVINE 100%
Lo Troilet

VINI ROSSI

.....TOSCANA.....

RIECINE € 36,00
SANGIOVESE CHIANTI CLASSICO DOCG
Az. Agr. Riecine

L'AIOLA RISERVA 2015 DOCG .. € 34,00
SANGIOVESE CHIANTI CLASSICO DOCG
Fattoria della Aiola

LA FIORITA € 34,00
ROSSO DI MONTALCINO DOC
Az. Agr. La Fiorita

RUIT HORA - BOLGHERI DOC .. € 33,00
MERLOT, CABERNET SAUVIGNON,
PETIT VERDOT
Az. Agr. Caccia al Piano

CERALTI BOLGHERI DOC € 25,00
MERLOT, CABERNET, SYRAH
Az. Agr. Ceralti

MONTESCUDAIO € 25,00
SANGIOVESE 85% TEROLDEGO 15%
Az. Agr. Sator S.S. Pomaia

CIPRESSO PUNTO IGT € 25,00
SANGIOVESE, SYRAH, ALICANTE
Roberto Cipresso

GROTTAIA IGT € 26,00
MERLOT E CABERNET SAUVIGNON
Az. Agr. Caccia al Piano

.....TRENTINO/SUD TIROLO.....

PINOT NOIR € 32,00
Kellerei Terlan

BLAU BURGUNDER € 27,00
PINOT NOIR
ns. selezione

** VINI AL CALICE / WINES BY GLASS
€ 6,00/8,00

CHAMPAGNE

.....AUBRY.....
"BRUT CLASSIQUE"
PREMIERE CRU
MEUNIER, PINOT NOIR,
CHARDONNAY
€ 55,00

.....A. BERGERE.....
SELECTION BRUT
€ 53,00

.....VEVUE PELLETIER.....
€ 42,00

FRANCIACORTA

....BERLUCCHI 61 NATURE....
€ 42,00

.....ANTICA FRATTA FRANCIACORTA.....

SATEN
100% CHARDONNAY
€ 39,00

ROSE'
PINOT NOIR E CHARDONNAY
€ 41,00

BRUT
PINOT NOIR E CHARDONNAY
€ 36,00

.....LANTIERI.....
CUVEE' BRUT DOCG
€ 32,00

.....BARONE D'ERBUSCO **
CUVEE' BRUT DOCG
€ 28,00

BRUT & PROSECCO

.....FRANCOIS MONTAND.....
BRUT BLANC DE BLANCS
METHODE TRADITIONELLE
€ 27,00

.....VALDOBBIADENE.....
PROSECCO SUPERIORE
EXTRA DRY
€ 23,00

.....ADRIEN ROMET.....
BRUT BLANC DE BLANCS
METHODE TRADITIONELLE
€ 25,00

.....PROSECCO **
PROSECCO TREVISO
EXTRA DRY - NS. SELEZIONE
€ 17,00