

Antipasti & Insalate

Eggplant Parmigiana 🌱 13.50

Fried eggplant, rustic tomato sauce, Parmigiano Reggiano, mozzarella fior di latte

Classic Beef Carpaccio 18.50

Beef carpaccio, arugula salad, Parmigiano Reggiano shavings, mustard sauce, tomato

Caprese 🌱 14.50

Buffalo mozzarella 125gr, tomatoes, pine nuts, basil, Navarino Icons Extra Virgin Olive Oil

Arugula 🌱 14.00

Arugula leaves, brown lentils, sundried tomato, asparagus, pickled red onion, goat cheese, Navarino Icons Extra Virgin Olive Oil, lemon

Zuppe

Minestrone 🌱 8.50

Classic Italian vegetable and pasta soup

Cannellini Bean Soup 8.50

Cannellini beans, guanciale, spinach, carrots, celery, basil pesto

 Denotes vegetarian

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.
Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.
Prices are in euros € and include all applicable taxes.

Pasta

Luigi's Pasta 15.50

Homemade Capunti pasta, spicy Calabrian sausage ragù, oregano, chili flakes

Da Luigi restaurant is named after Mr. Luigi Giffone,
an Italian architect, who inspired us for this recipe.

Penne Burrata 14.00

Burrata, oven roasted tomato sauce, black cherry tomatoes, basil, Navarino Icons Extra Virgin Olive Oil

Rigatoni Carbonara 14.00

Cooked the traditional Italian way with egg yolk, Pecorino Romano, guanciale

Linguini Gamberi 21.00

Shrimps, zucchini, white wine, fish stock, basil, cherry tomatoes

Risotti

Pumpkin and confit of Duck leg 18.50

Roast pumpkin, confit duck leg, spiced pumpkin seed granola,
pecorino Romano cheese

Mushrooms 🌿 17.50

Forest mushrooms, Parmigiano Reggiano, truffle oil

Pizza

Prosciutto & Pecorino Romano 14.50

Mozzarella fior di latte campana, arugula, prosciutto Di Parma,
cherry tomato, Pecorino Romano, tomato sauce

Biancaneve 🌿 14.00

Buffalo mozzarella, cream cheese, porcini mushrooms and garlic drizzled with truffle oil

Peperoni 14.00

Mozzarella fior di latte campana, salami peperoni, tomato sauce

Calzone Napoletano 15.00

Ricotta, mozzarella fior di latte campana, spicy peperoni,
grated Parmigiano Reggiano, chili flakes, tomato sauce

Margherita 🌿 13.50

Tomato, mozzarella fior di latte campana, grated Parmigiano Reggiano, tomato sauce

Quattro Formaggi 🌿 13.50

Gorgonzola dolce, buffalo mozzarella, Parmigiano Reggiano, Pecorino Romano

Secondi Piati

Ossobuco Milanese 27.50

Slow cooked veal ossobuco, risotto ala Milanese, fresh rosemary

Grilled Chicken 24.00

Half grilled chicken, vegetables caponata style

Vegetarian "Manestra" & Taleggio Cheese 19.00

Orzo pasta, eggplant, zucchini, taleggio cheese, Navarino Icons Extra Virgin Olive Oil

Sea Bass 27.00

Sea Bass fillet, pasta fregola, lemon dill emulsion

Tagliata di Manzo 29.00

Sliced beef Flank steak, cherry tomato confit, arugula salad,
Navarino Icons Extra Virgin Olive Oil, aged balsamic vinegar, local sea salt

Dolci

"Tiramisu" 8.50

Layers of homemade Savoyard, mascarpone cheese cream, Tia Maria foam

Torta Caprese 8.50

Traditional chocolate cake named from the island of Capri
accompanied by vanilla Madagascar ice cream and mint coulis

Almond Panna Cotta 7.50

Almond panna cotta, cinnamon crumble, mandarin foam

