

Italian Cuisine

From the Alps to Sicily, the creativity and diversity of Italian cuisine is vividly portrayed with à la carte selections and traditional pizza-making.

Antipasti

Eggplant parmigiana 🌱 14.00

"A classic from Naples but also popular in the Campanian countryside, Calabria and Sicily"
Fried eggplant, rustic tomato sauce, Parmesan, buffalo mozzarella and basil

Bruschetta 🌱 12.00

Smoked tomato on grilled focaccia with garlic, parsley and Ricotta from Apulia

Vitello Tonnato 18.00

Sliced veal loin, tuna sauce, arugula salad, sundried tomato pesto and Kalamata olives

Prosciutto and Melon 17.00

Prosciutto San Daniele, compressed melon, caramelized pecan nuts, honey mustard emulsion

Salumeria

"Grande" (platter for 2 persons) 29.00

Pecorino al tartufo, Gorgonzola dolce extra cremoso, Grana Padano, Cacciocavallo, Black Forest Prosciutto, Mortadella, Bresaola, salame Granzia, homemade pickles, grissini

The Italian Heritage 26.00

Prosciutto San Daniele, Burrata al Tartufo, grilled sour dough bread, tomato with garlic and oregano, basil and Navarino Icons Extra Virgin olive oil

Insalate

Caprese 🌱 20.50

Our take on this all-time favorite.

Buffalo mozzarella, variety of seasonal tomatoes, Romesco sauce, basil and Navarino Icons Extra Virgin olive oil

Giardino 🌱 17.00

Arugula leaves and mesclun salad, red quinoa, sundried tomato, pickled red onion, goat cheese, Navarino Icons Extra Virgin olive oil and lemon balm

Burrata 🌱 18.00

Having its origins in Calabria and Puglia, Burrata is the Queen of all Italian cheeses.

Served with cherry tomato, extra virgin olive oil of variety "Koroneiko", basil and salt flakes

Octopus 19.50

Slow cooked octopus with red potato, tomato, capers, fennel, radish, Boston lettuce, mint and squid ink croutons

Zuppe

Green Gazpacho 13.00

Cucumber, celery, green peppers, spinach, walnuts, sour dough bread, yoghurt and marinated local sardines

The Carpaccio

Beef Carpaccio 23.00

"The bold flavours of quality ingredients allow this culinary creation to really shine and it is the perfect starter or light lunch. The slices should be ultra-thin resulting in delicate morsels, with a vibrant flavor that almost melts in the mouth."

Beef carpaccio, Parmigiano Reggiano shavings, valeriana, pickled mustard seeds, black truffle and local sea salt

Zucchini and Tomato Carpaccio 18.50

Zucchini, tomato, Martini dressing, Navarino Icons Extra Virgin olive oil, garlic croutons, anchovies, cress

Risotto

Bretagne Blue Lobster-Asparagus 52.00

A must try!

Butter Poached Bretagne Lobster, asparagus risotto, black sesame

Risotto di Seppia 22.00

Cuttlefish, spicy Napoli salami and basil pesto

Mushrooms 19.00

Wild mushrooms, Parmigiano Reggiano flakes and black truffle

Pasta

Luigi's Pasta 16.50

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

Homemade Capunti pasta, spicy Calabrian sausage ragout, oregano and chilli flakes

Penne con Burrata 16.50

We recommend you mix well the burrata with the penne in sauce

Burrata, oven roasted tomato sauce, cherry tomato, basil and Navarino Icons Extra Virgin olive oil

Rigatoni alla Carbonara 17.00

Cooked as it was first introduced in Rome; the traditional Italian way with egg yolk, Pecorino Romano and guanciale

Linguine ai Gamberi 25.50

Shrimps, zucchini, white wine, "kakavia" fish stock, basil and cherry tomato

Bucatini all' Amatriciana 18.00

Smoked pork guanciale, tomato sauce, onion, chilli, parsley and Pecorino Romano

Spaghetti alle Vongole 26.00

Oyster of the day, garlic, parsley, tomato "crudaiola", saffron, fish stock, white wine, drizzled with Navarino Icons Extra Virgin olive oil

Tortelloni Burro e Salvia-Black truffle 22.00

Homemade tortellone stuffed with Ricotta, sage, butter, mushrooms and black truffle

Pappardelle with Lamb Ragout 19.50

Homemade pappardelle with lamb ragout, fresh herbs and cherry tomato

Pizzas

Margherita 14.50

Tomato sauce, mozzarella fior di latte, buffalo mozzarella, grated Grana Padano, cherry tomato and basil

Salsiccia & Friarelli 15.50

Buffalo mozzarella, smoked provolone, pork sausage and broccoli rabe

Peperoni 16.00

Mozzarella fior di latte, spicy Napoli salami and tomato sauce

Calzone Napoletano 15.00

Ricotta, mozzarella fior di latte, spicy salami Napoli, grated Grana Padano, chilli flakes, tomato sauce

Prosciutto & Pecorino Romano 17.00

Mozzarella Fior di Latte, arugula, prosciutto San Daniele, cherry tomato, tomato sauce, Pecorino Romano

Biancaneve 16.00

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

Quattro Formaggi 15.50

Mozzarella fior di latte, Gorgonzola dolce, Grana Padano, Pecorino Romano

Siciliana 16.00

Mozzarella fior di latte, anchovies, olives, oregano, zucchini, basil pesto

Secondi Piatti

Tagliata di Manzo 29.50

Sliced beef cube role, basil pesto, grilled asparagus, baby potato and cherry tomato confit

Black Chicken Saltimbocca 25.00

Black chicken, Prosciutto San Daniele, sage, Gorgonzola and baby potato with paprika

Veal Limone 27.50

Veal Tenderloin, limone sauce, broccoli rabe and spring onions

Grilled Seabass 33.00

Seabass fillet, sugar peas, smoked pancetta, cherry tomato, oregano, tomato and anchovy's emulsion

Lazagnia 22.00

Caponata vegetables and mozzarella

da Luigi

Dolci

“Tiramisu” 8.00

Layers of homemade savoyard with mascarpone cheese cream covered by cocoa Valrhona, Tia Maria foam, soil and crispy chips of dark chocolate Albinho and sweet aubergine flakes

“Cigar” 9.50

Cigar made with Namelaka of Gianduja and Guanaja chocolate, covered by Amaretti biscuit and Manjari chocolate. sorbet of rum & Passion fruit, fake cigar ash

“Torta Caprese” 8.00

Traditional chocolate cake named from the island of Capri with chocolate tart, jelly of strawberries & spearmint, sorbet of dark chocolate Guanaja

“Semifreddo frozen in liquid nitrogen” 9.50

Lemon Semifreddo frozen at -197°C, Shiso leaf jelly and Shiso namelaka cream, consommé of cucumber flavored of Shiso and spearmint, Sambuca drops and apple blossoms

“Almond panna cotta” 7.50

Panna cotta made from almond milk and Soumada with cinnamon crumble and mandarin foam, mandarin & ginger ice cream

*fantastic &
authentic*

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.