Menù

Fish tasting menu

Starter

Seafood Salad, Octopus Sail Luciana Style, Spider Crab Crostini
(1, 2, 3, 4, 6, 7, 12, 14)

First

Burrata tortelloni with prawns and courgette flowers
(1, 2, 3, 7, 12)

Acquerello Viareggina Risotto
(2, 7, 12, 14)

Second

Sea Bass in Potato Millefeuille with a Side of Vegetable Julienne
(1, 4, 7, 12)

Dessert of your choice

Coffee

The price of the menu is €50.00 with drinks and spirits not included.

The products listed below, if not found fresh on the market, are replaced by frozen or deep-frozen products of excellent quality: Prawns, King Prawns, Calamari, Cuttlefish, Scampi, Scampi, Octopus and Crab.

Fishery products intended to be consumed raw or partially cooked are chilled to -20°C as required by current legislation.

Fish Menù

Seafood

	PRICE
Crudo Mare (Raw seafood) (1, 2, 3, 4, 6, 7, 12, 14) (Tuna and sea bass carpaccio, Chef's tartare, two prawns and two oysters)	€ 35,00
Tartare di Tonno - Tuna tartare (4, 12)	€ 18,00
Tartare di Ricciola - Amberjack Tartare (4, 8)	€ 18,00
Tartare di Gambero - Red prawn tartare (4, 12, 14)	€ 25,00
Ostriche crude - Raw oysters (five per serving) (14)	€ 20,00

Hot seafood appetizers

	PRICE
Insalata di mare - Warm seafood salad (cuttlefish and octopus) (12, 14)	€ 16,00
Mare Chef - Chef's mixed seafood (1, 2, 3, 4, 7, 12, 14) (Luciana-style octopus sail, warm seafood salad, and two seafood croutons)	€ 20,00
Marinata di Cozze - Mussel marinade (garlic, parsley and white wine) (12, 14)	€ 17,00
Pepata di cozze - Peppered Sicilian-style mussels (shaded with vinegar) (12, 14)	€ 17,00
Polpo alla Luciana - Octopus and cuttlefish Luciana style (1, 12, 14)	€ 17,00
Polpo in Capitello - Octopus salad on potato casserole (12, 14)	€ 17,00
Crostoni di mare - Baked sea bass and crab crostini (1, 2, 3, 4, 7, 12, 14)	€ 12,00
Carpaccio Spada - Swordfish carpaccio with rocket and parmesan flakes (4, 7, 12)	€ 16,00

Seafood first courses

	PRICE
Ricotta and courgette crepes in a citrus and prawn cream (1, 2, 3, 7, 12)	€ 17,00
Burrata tortelloni with prawns and courgette flowers (1, 2, 3, 7, 12)	€ 17,00
Burrata tortelloni mixed with squid ink and seafood (1, 2, 3, 7, 12, 14)	€ 17,00
Scialatielli alle Vongole - Clam scialatielli (1, 12, 14)	€ 17,00
Spaghetti allo Scoglio (with seafood in white sauce) (1, 2, 12, 14)	€ 17,00
Viareggina rice with seafood (2, 7, 12, 14)	€ 17,00

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Fish Menù

Seafood second courses

	PRICE
Lamellato (4, 12) (Sea bass fillet with porcini mushroom slices (only when in season), calamint, and green pepper potatoes)	€ 33,00
Millefoglie di Branzino (1, 4, 7, 12) (Sea bass fillet with potato slices and julienned vegetables)	€26,00
Fagotto in Carta Fata (1, 4, 12) (Fish fillet, bread cubes, olives, onion, potatoes, oregano, pepper, and diced tomatoes)	€ 28,00
Grigliata Mista di Pesce (2, 4, 9, 12, 14) (Scampi, prawns, squid, fish fillet, Catalana and baked potatoes)	€ 30,00
Tagliata di Tonno (4, 7, 12) (Lightly pan-seared and served with arugula and parmesan shavings)	€ 26,00
Tonno in Carpione (1, 4, 12) (Floured, fried and baked, served with caramelized onion and julienned vegetables)	€ 28,00
Fritto di Calamari - Fried squids (1, 12, 14)	€ 20,00
Fritto misto - Mixed fried fish (squids and prawns) (1, 2, 12, 14)	€ 23,00
Gamberoni alla griglia - Grilled prawns with grilled vegetables (2, 12)	€ 32,00
Scampata (2, 9, 12) (Steamed scampi with fresh leafy fruit and Catalana)	€ 40,00
Astice (2, 9) (Steamed lobster with fresh leafy fruit and Catalana)	€ 40,00
Cascata di Crostacei (2, 9, 12) (Two scampi, two prawns and half a lobster with fresh fruit and Catalana)	€ 50,00
Matalotta (1, 4, 12) (Sea bass fillet marinated in a pan and served on a slice of bread)	€ 25,00
Fish caught in a salt crust (4) per hectogram	€ 7,00
Farmed fish in salt crust (4, 12) per hectogram	€ 5,00

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Meat tasting menu

Starter

Raw ham, chicken liver crostini, bruschetta with spinach and beans, and tomato bruschetta (1, 4, 9)

First

Potato tortelloni with Lorenzo's ragù (1, 3, 9, 12)

Second

Sliced scamerita and Norcina sausage with baked potatoes

Dessert of your choice

Coffee

The price of the menu is €35.00 with drinks and spirits not included.

Meat Menù

Meat appetizers

	PRICE
Chianina Tartare (1, 3, 4, 10)	€ 16,00
Smoked Angus carpaccio with rocket and parmesan shavings (7)	€ 18,00
Pienza cheeses and Cinta Senese cold cuts (1, 7)	€ 18,00
Contadino (1) (bruschetta with tomatoes, bruschetta with beans and spinach, and polenta with mushrooms)	€ 10,00
Sapori Toscani (1, 3, 4, 7, 8, 9) (raw ham, salami, mortadella, chicken liver and tomato crostini, Pienza pecorino cheese, vegetable flan, and mushroom polenta)	€ 11,00

Meat First courses

	PRICE
Burrata tortelloni alla Carrettiera (1, 3, 7)	€ 14,00
Rigatoni alla Norma (basil, tomato, aubergines and salted ricotta) (1, 7)	€ 13,00
Rigatoni Lorenzo (hand-shredded beef stew with Taggiasca olives) (1, 3, 9, 12)	€ 13,00
Maccheroncini al Chianti with white meat ragù (chicken and pork) (1, 3, 7, 9, 12)	€ 13,00
Potato tortelli with classic ragù or sauce of the day or Lorenzo's ragù (1, 2, 7, 9, 12)	€ 15,00

Meat Second courses

	PRICE
Fiorentina - Florentine steak on soapstone per hectogram	€ 6,00
Costata - Beef rib on soapstone per hectogram	€ 5,00
Tagliata di Manzo - Sliced beef with Colonnata lard and roast potatoes	€ 25,00
Scamerita - Sliced scamerita with baked potatoes and caramelized onion	€ 15,00
Filetto alla griglia - Grilled beef fillet (approximately 250g)	€ 25,00
Filetto al pepe verde - Beef fillet with green pepper (with or without cream) (7)	€ 25,00

Side Dishes and Salad

Side dishes

	PRICE
Patate al forno - Baked potatoes	€ 6,00
Patate fritte - French fries	€ 6,00
Insalata Varia - Various salads	€ 6,00
Cannellini beans	€ 6,00
Vegetable julienne	€ 7,00
Verdure grigliate - Grilled vegetables	€ 7,00
Funghi fritti - Fried mushrooms (only when in season) (1)	€ 11,00

Salads

	PRICE
Caprese: tomato, mozzarella, basil, oregano and oil (7)	€ 10,00
Ciociara: lettuce, scamorza cheese, mushrooms, lemon, salt, pepper and oil (7)	€ 13,00
Paesana: aubergines, olives, lettuce, mozzarella, salt, pepper and oil (7)	€ 13,00
Toscanina: rocket, lettuce, Tuscan caciotta, pear, lemon, salt, pepper and oil (7)	€ 13,00
Canarina: heart of palm, tuna in oil, corn, lettuce, mushrooms, lemon, salt, pepper and oil (12)	€ 17,00

*Please note that spinach and chips are frozen products.

Pizzas Menu

FOR ALL TYPES OF PIZZA YOU CAN CHOOSE BETWEEN NORMAL DOUGH OR WHOLEMEAL DOUGH

Special pizzas

	PRICE
ROCCA (tomato, fresh tuna, oranges, mint, almonds, parsley and garlic) (1, 4)	€ 17,00
FRESCA (tomato, raw ham, rocket and burrata, all removed from the cooking) (1, 7)	€ 15,00
PARTENOPE (tomato, burrata, capers, Cantabrian anchovies and oregano) (1, 4, 7)	€ 15,00
TRENTINA (buffalo mozzarella, radicchio, gorgonzola, walnuts and speck) (1, 7, 8)	€ 15,00
GOLOSA (mozzarella, buffalo mozzarella, mortadella, pistachio and burrata) (1, 7, 8)	€ 15,00
SALSICCIA E FRIARIELLI (mozzarella, sausage and flavoured broccoli rabe) (1, 7)	€ 13,00
CONTADINA (mozzarella, pears, gorgonzola and walnuts) (1, 7, 8)	€ 13,00

Pizzas

	PRICE
Margherita (tomato, mozzarella) (1, 7)	€ 8,00
Regina (buffalo mozzarella, basil and cherry tomatoes) (1, 7)	€ 12,00
Prosciutto Cotto (tomato, mozzarella and cooked ham) (1, 7)	€ 10,00
Prosciutto Crudo (tomato, mozzarella and raw ham) (1, 7)	€ 12,00
Wurstel (tomato, mozzarella and wurstel) (1, 7, 10)	€ 10,00
Funghi (tomato, mozzarella and mushrooms) (1, 7)	€ 10,00
Mascarpone and speck (tomato, mozzarella, mascarpone and speck) (1, 7)	€ 12,00
Prosciutto e Funghi (tomato, mozzarella, cooked ham and mushrooms) (1, 7)	€ 12,00
Prosciutto e Wurstel (tomato, mozzarella, cooked ham and wurstel) (1, 7, 10)	€ 12,00
Marinara (tomato, garlic and parsley) (1)	€ 7,00
Romana (tomato, mozzarella, anchovies and oregano) (1, 4, 7)	€ 10,00
Norma (tomato, aubergines, parmesan and basil) (1, 7)	€ 10,00
Ortolana (tomato, mozzarella, aubergines, courgettes, peppers, mushrooms) (1, 7)	€ 14,00
Campagnola (tomato, mozzarella, salami and onion) (1, 7)	€ 10,00
Napoli (tomato, mozzarella, anchovies and capers) (1, 4, 7)	€ 10,00
Esplosiva (tomato, mozzarella, spicy salami, 'nduja and sausage) (1, 7)	€ 12,00
Dinamite (tomato, mozzarella, spicy salami, sausage, peppers, chilli pepper) (1, 7)	€ 12,00
Mangiafuoco (tomato, mozzarella, spicy salami, dried tomatoes, chilli pepper) (1, 7, 12)	€ 12,00
Maialona (tomato, mozzarella, cooked ham, wurstel, sausage and spicy salami) (1, 7, 10)	€ 15,00
4 Stagioni (tomato, mozzarella, cooked ham, mushrooms, olives and artichokes) (1, 7, 12)	€ 13,00
Mediterranea (tomato, mozzarella, prawn tails, grilled courgettes, garlic, parsley) (1, 2, 7, 12)	€ 14,00
Balda (tomato, mozzarella, aubergines and gorgonzola) (1, 7)	€ 11,00
Frutti di mare (tomato, mussels, seafood salad, garlic, parsley) (1, 12, 14)	€ 17,00
Macedone (tomato, mozzarella, aubergines, Greek olives, parmesan flakes) (1, 7)	€ 12,00
Platter with 2 or 3 flavours	€ 30,00

Pizzas Menu

Covaccini and white

	PRICE
Covaccino with oil (1)	€ 4,00
Covaccino al prosciutto cotto (with cooked ham) (1)	€ 7,00
Covaccino al prosciutto crudo (with raw ham) (1)	€ 9,00
Bianca ai porcini (mozzarella and porcini mushrooms (only when in season) (1, 7)	€ 16,00
Curiosa (mozzarella, smoked scamorza, Greek olives, julienne of vegetables) (1, 7)	€ 12,00
Pane arabo (covaccino shell with mozzarella, burrata, raw ham, salad and sliced tomatoes) (1, 7)	€ 14,00
Biancaneve (mozzarella) (1, 7)	€ 7,00
Biancaneve al cotto (mozzarella and cooked ham) (1, 7)	€ 9,00
Biancaneve al crudo (mozzarella and raw ham) (1, 7)	€ 11,00
4 formaggi (mozzarella, parmesan, scamorza and gorgonzola) (1, 7)	€ 11,00

Calzoni

	PRICE
Calzone (tomato, mozzarella and cooked ham) (1, 7)	€ 10,00
Calzone Farcito (tomato, mozzarella, cooked ham, mushrooms, sausage) (1, 7, 10)	€ 14,00
Calzoerotto ai 4 formaggi (calzone with 4 cheeses) (1, 3, 4, 5, 6, 7, 8, 9, 10)	€ 11,00
Calzone verrde (mozzarella, black olives and spinach) (1, 7)	€ 11,00

Spadino

Spadino Saporito (mozzarella, cooked ham, sausage and spicy salami, covered with lard) (1, 7)	€ 15,00
Spadino Tirolese (mozzarella, cooked ham, dried tomatoes and olives, covered with speck) (1, 7)	€ 15,00
Spadino Vegetariano (mozzarella, julienned vegetables, onion) (1, 7)	€ 10,00

Possible additions:

Single-serving burrata 125g €3.00

Mondose buffalo mozzarella 125g €3.00

Baby Menù

(ONLY FOR CHILDREN UP TO 8 YEARS OLD)

BABY MEAT MENU (baby portion)

	PRICE
Antipasto	
Sapori Toscani Baby (1, 4, 9) (raw ham, salami and liver crostini)	€ 7,00
First courses	
Penne with tomato sauce or oil or butter or ragù (1, 9)	€ 6,00
Tortellini with cream and ham or ragù (1, 3, 7, 9)	€ 7,50
Second courses	
Paillarde (Grilled beef slice)	€ 10,00
Cotoletta (Chicken cutlet) (1, 3, 7)	€ 10,00

BABY FISH MENU (baby portion)

	PRICE
Antipasti	
Insalatina di mare baby (Warm seafood salad) (12, 14)	€ 9,00
Marinata di cozze baby (Marinated mussels) (12, 14)	€ 9,00
First courses	
Viareggina Risotto (with seafood) (2, 7, 12, 14)	€ 10,00
Spaghetti alle vongole (with clams) (1, 12, 14)	€ 10,00
Second courses	
Mugnaia (Sea bass fillet Meunière style) (1, 4, 7)	€ 13,00
Calamari fritti baby (Fried calamari) (1, 12, 14)	€ 13,00
Side dishes	
Baked potatoes - French fries - Various salads	€ 4,00

INFORMATION FOR CUSTOMERS CONCERNING THE PRESENCE IN FOODS OF INGREDIENTS OR TECHNOLOGICAL AID JUVANTS CONSIDERED ALLERGENS OR THEIR DERIVATIVES

Customers are advised that some dishes and drinks prepared and served at this establishment contain ingredients or additives considered allergens.
List of ingredients or adjuvants considered allergens used in this establishment and present in Annex II - "Substances or products that cause allergies or intolerances".

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1 (x)	Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut or their hybridized strains) and products thereof
2 (x)	Crustaceans and products thereof
3 (x)	Eggs and egg products
4 (x)	Fish and fish products
5 (x)	Peanuts and peanut products
6 (x)	Soy and soy-based products
7 (x)	Milk and dairy products (including lactose)
8 (x)	Tree nuts: almonds (Amygdalus Communis), hazelnuts (Corylus Avellana), walnuts (Juglans Regia), cashews (Anacardium Occidentale), pecans (Caryaillinoiensis [Wangenh] K. Koch), Brazil nuts (Bertholleta Excelsa), pistachios (Pistacia Vera), Queensland nuts (Macadania Ternifolia) and products thereof
9 (x)	Celery and derived products
10 (x)	Mustard and derivative products
11 (x)	Sesame seeds and derived products
12 (x)	Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or mg/l expressed as So2
13 (x)	Lupin and lupin-based products
14 (x)	Molluscs and mollusc products

We invite interested parties to request any information on the allergen ingredients used for individual dishes/drinks offered on the menu/price list from the service staff.