

Benvenuti da Lucia's

*Born and raised in a small village in Italy,
near the shores of Capri, Lucia embodies
the spirit of Italy. She is passionate and
tender, bringing warmth, beauty, and joy
to every guest who walks through our doors.
Her journey led her to embrace the island's
rich traditions. She is a reminder
of the power of connection, the beauty
of heritage, and the magic of life.*



Crudi ~ Raw Bar

BAERI CAVIAR (D,F,E,G,N)

680

Renowned for its high-quality aromatic and earthy roe that has a delicate, buttery and melt-in-the-mouth texture, with its medium-sized anthracite-colored grains and subtly complex flavors. Served with butter blinis, crème fraîche, shallots, eggs, chives

OYSTER FINE DE CLAIRE (M,F)

75

2 PIECES

famous oyster from the largest oyster-producing region in the world the oysters are finished in knee-deep claires (rectangular salt ponds) for a minimum of one month

CARPACCIO DI BRANZINO (F,M,TN,R)

115

Sea bass carpaccio, pickled tropea onion, blood orange gel, pine nuts, semi dried tomato, capers

TRIO DI TARTARE (F,S,M)

170

Sea bream, Tuna & Sea bass tartare, citrus salt & signature dressing

TARTARE DI TONNO (F,M,R)

155

Diced tuna, avocado mousse, citrus dressing, citrus salt

(C) Celery - (G) - Gluten - (E) Egg - (F) Fish - (D) Dairy - (M) - Mustard - (S) Shellfish - (N) Nuts - (TN) Tree Nuts - (R) Raw

Consumption of raw or undercooked meat, poultry, seafood and eggs may increase your risk of foodborne illness.

Antipasti ~ Starters

CALAMARI FRITTI (G, E, S)	115
Baby squid, zucchini, roasted garlic mayo	
PARMIGIANA (G,D,N,C)	95
deep fried aubergine, tomato sauce, fior di latte, parmesan, burrata cream, basil pesto sauce	
CROCCHETTE PROVOLA E PROSCIUTTO (G, E, D, C)	65
potato croquettes, smoked provola, beef bacon, spicy tomato sauce	
MOZZARELLA IN CARROZZA (G, E, D, C)	65
deep fried mozzarella, served with tomato sauce	
ANTIPASTI PLATTER (G, D, N)	115
Grilled bell pepper, Hartichoke, olives, bresaola, spicy, salami, smoked speck, grana padano, datterini tomatoes, pizza bread	
ARANCINI AL TARTUFO (G, D)	
black truffle rice balls, stuffed with smoked scamorza cheese, black truffle, served with burrata cream	95
ARANCINI CAPRESE (G,E,D,C)	60
sicilian rice balls, fior di latte, tomato sauce, basil mayonnaise	
BURRATA (D,M,SP)	95
burrata di andria, marinated heirloom tomato, basil oil, modena balsamic vinegar	
BRESAOLA (D)	70
cured slices of black angus beef, baby rocket, parmesan, balsamic vinegar	
CARPACCIO DI MANZO (D,E,M)	125
sliced black angus beef tenderloin, baby rocket, parmesan, mustard dressing	

Zuppe ~ Soups

IL MINISTRONE (C,N)	50
chopped vegetables (carrots, asparagus, broccoli, onion, celery, spinach, tomato sauce, basil pesto)	
VELLUTATA DI ZUCCA (C)	50
pumpkin soup, basil, olive oil	
ZUPPA DI LENTICCHIE (D,C)	50
lentils, pecorino romano dop, crusty bread	
GUAZZETTO DI PESCE (F,S)	95
mix seafood soup, lobster bisque, fresh cherry tomatoes, jasper grilled garlic bruschetta and basil	

Insalate ~ Salads

INSALATA LUCIA'S (D,M,N)	75
cherry mozzarella, grilled peach, asparagus, pine nuts, lamb lettuce and arugola, blood orange dressing	
BIETOLA (V,D,M,N)	60
Roasted heritage beetroot, ricotta mousse, hazelnut crumble, pea shoot	
INSALATA DI GRANCHIO & AVOCADO (E,S)	165
king crab leg, avocado, baby gem lettuce, lemon mayo	
INSALATA DI POLIPO (F,M)	135
mediterranean octopus, potato cubes, black olives, salmoriglio sauce	
INSALATA DI RUCOLA (D)	60
baby rocket, parmesan, dry cherry tomatoes	
INSALATA DELLO CHEF (D,N)	75
baby rocket, pears, pecorino romano DOP, selection of nuts, corn dressing	

Pizza & Bruschette

BRUSCHETTA ALL'ITALIANA (M,N, G, D)	95
roasted sour dough bread topped with burrata di andria, confit tomatoes, pistachio and truffle dressing	
MARGHERITA DI BUFALA (G, D)	110
tomato sauce, fior di latte, buffalo cherry mozzarella, basil leaves	
PIZZA ARRABBIATA (G, D)	135
tomato sauce, fior di latte, italian beef spianata, fresh chili, basil leaves	
PIZZA AL TARTUFO (G, D)	185
fior di latte, parmesan cream, truffle paste, shaved black truffle	
DAL BOSCO (G, D)	120
margherita base pizza, cherry tomatoes, taggiasca olives, white and brown champignon mushrooms, rocket leaves	
QUATTRO FORMAGGI (G, D)	125
parmigiano cream, fior di latte mozzarella, pecorino romano cheese and blue cheese	
MARINARA (G,F,S)	185
tomato sauce, garlic, capers, shrimps, calamari, mussels, clams	
PIZZA ALLA SICILIANA (G,F,S,D)	140
margherita base, with anchovies fillet, black olives, capers, origano	

Pasta

RISOTTO AI FUNGHI (D,C)	135
acquerello rice, selection of wild mushrooms, parmesan ring	
Add Black Truffle	35
PENNE ARRABBIATA (G,C)	115
signature tomato sauce, italian chili, garlic	
RIGATONI CACIO E CAVIALE (G,D,F)	295
DOP pecorino romano cream, black pepper, baeri caviar	
RISOTTO AI FRUTTI DI MARE (F, S, D, C)	185
mixed mediterranean sea food, tomato sauce, basil leaves	
SPAGHETTI ALLE VONGOLE (G, S)	165
fresh clams, cherry tomatoes, garlic, fresh chili, parsley	
PACCHERI ALL'ASTICE (C, G, D, S)	
paccheri pasta with our signature lobster sauce, lobster bisque, datterino tomatoes, basil	195
HALF LOBSTER	375
WHOLE LOBSTER	
CASARECCE PESTO (G,D,N)	120
casarecce pasta, basil pesto, burrata cream	

Pasta fatta in Casa

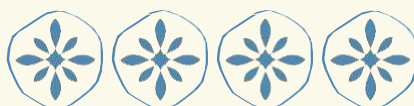
LASAGNA (D, G, N, E, C)	135
traditional homemade lasagna with beef ragù, fior di latte, béchamel	
RAVIOLI DI ZUCCA E TARTUFO (D, G, N, E)	145
ravioli stuffed with pumpkin and ricotta, served with butter sauce and fresh truffle	
PAPPARDELLE AI FUNGHI PORCINI (G, D, E)	115
homemade pappardelle with porcini mushrooms, and parmigiano cheese	
RAVIOLI RICOTTA E SPINACI (G, D, E)	135
homemade ravioli filled with ricotta cheese and spinach served with fresh cherry tomato sauce	
TAGLIATELLE ALLA BOLOGNESE DI WAGYU (D, G, N, E, C)	145
homemade fresh tagliatelle, slow-cooked wagyu beef, parmesan	
CASARECCE AL TARTUFO (G, D)	285
live parmesan wheel presentation, signature cream, fresh black truffle	
GNOCCHI ALLA SORRENTINA (G, D, E)	115
homemade gnocchi with fresh tomato sauce, fior di latte mozzarella, basil	
TAGLIOLINI AL TONNO ROSSO (C,G,E,F,D,R)	225
fresh eggs tagliolini pasta, butter and lemon emulsion, tuna tartare, caviar	

Sapori di Mare ~ SeaFood

TRANCIO DI SALMONE (F,D)	145
josper grilled norwegian salmon, green asparagus, lemon butter sauce	
ORATA ALLA GRIGLIA (F,C)	150
grilled sea bream fillet, sicilian caponata, green herbs sauce	
GAMBERONI ALLA GRIGLIA (G,S)	160
grilled tiger prawns, italian tomato salmoriglio with charred lemon	
BRANZINO IN CROSTA DI SALE OR JOSPER GRILLED (F)	480
your choice of: whole wild sea bass salt crusted and filleted tableside or josper grilled	

Carne & Pollame ~ Meat and Poultry

POLLO ALLA DIAVOLA	155
josper grilled baby chicken, marinated with olive oil, thyme, rosemary, lemon, served with roasted potato, grilled baby eggplant, red hot chili pepper	
SCALOPPINE AL LIMONE (G,D)	165
veal tenderloin, baby potatoes, green peas, lemon butter sauce	
MILANESE DI VITELLO (G,D)	335
500gr milk fed veal chop	
COSTOLETTE D'AGNELLO (F)	175
josper grilled lamb chop, baby eggplant, served with salsa verde sauce	
TAGLIATA DI MANZO (D)	395
josper grilled wagyu rib eye mb6/7, baby rocket, parmesan	
FILETTO DI WAGYU (D)	380
josper grilled wagyu tenderloin mb6/7 served with roasted potatoes, wild mushroom sauce and black peppercorn sauce	



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Contorni ~ Sides

PATATE FRITTE hand-cut fries	40
PATATE ARROSTO Roasted agria potatoes, rosemary	40
PURE DIPATATE (D) mashed potatoes	40
BROCCOLINI Tender stem broccoli, chilli, garlic, roasted almond	40
ASPARAGI grilled asparagi, pecorino cheese	40
RISO white rice	40

Buon Appetito



For food allergies and intolerance, please speak to a member of our team before placing your order. Food may contain shellfish, peanuts, soybeans, sesame, celery, mustard, dairy, eggs, gluten and sulphites.

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