

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

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Antipasti ~ Starters

CALAMARI FRITTI (G, E, S, M) Baby squid, zucchini, roasted garlic mayo	115
PARMIGIANA (G, D, C) Deep fried aubergine, tomato sauce, fior di latte, parmesan, burrata cream, basil pesto sauce	95
CROCCHETTE PROVOLA E PROSCIUTTO (G, E, D, C) Potato croquettes, smoked provola, beef bacon, spicy tomato sauce	65
MOZZARELLA IN CARROZZA (G, E, D, C) Deep fried mozzarella, served with tomato sauce	65
ANTIPASTI PLATTER (G, D, N) Grilled bell pepper, hartichoke olives, bresola spicy salami, smoked speck, grana padano, datterini tomatoes, pizza bread	115
ARANCINI AL TARTUFO (E, G, D) Rice balls, smoked scamorza cheese, served with burrata cream and black truffle	95
ARANCINI CAPRESE (G, E, D, C) Rice balls, fior di latte, tomato sauce, basil mayo	60
BURRATA (D, M, SP) Burrata di andria, marinated heirloom tomato, basil oil, balsamic glaze	95
BRESAOLA (D) Cured slices of black angus beef, baby rocket, parmesan, balsamic glaze	70
CARPACCIO DI MANZO (M, D, E) Sliced black angus beef tenderloin, baby rocket, parmesan, mustard dressing	125
BRUSCHETTA ALL'ITALIANA (M, N, G, D) Roasted sour dough bread topped with burrata di andria, confit tomatoes, pistachio and truffle dressing	95

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Zuppe ~ Soups

IL MINESTRONE (C, N)	50
Chopped vegetables (carrots, asparagus, broccoli, onion, celery, spinach, tomato sauce, basil pesto)	
ZUPPA DI LENTICCHIE (D, C)	50
Lentils, pecorino romano DOP, crusty bread	
GUAZZETTO DI PESCE (F, S, C)	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
Slow cooked mediterranean octopus, potato cubes, black olives, salmoriglio sauce	
INSALATA DI RUCOLA (D)	60
Baby rocket, parmesan, dry cherry tomatoes	
INSALATA DELLO CHEF (D, N, SE)	75
Baby rocket, pears, pecorino romano DOP, selection of nuts, corn dressing	

(SE) Sesame (C) Celery - (G) - Gluten - (E) Egg - (F) Fish - (D) Dairy - (M) - Mustard - (S) Shellfish - (N) Nuts

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Pizza

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 DOP 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) Acquerello rice, selection of wild mushrooms, parmesan Add Black Truffle	135 35
PENNE ARRABBIATA (G, C) Signature tomato sauce, italian chili, garlic	115
RIGATONI CACIO E PEPE (G, D) ADD CAVIAR (G, D, F) Pecorino romano DOP cream, black pepper, baeri caviar	160 85
RISOTTO AI FRUTTI DI MARE (F, S, D, C) Acquerello rice, mix mediterranean sea food, tomato sauce, basil leaves	185
SPAGHETTI ALLE VONGOLE (G, S, C) Fresh clams, cherry tomatoes, garlic, fresh chili, parsley	165
PACCHERI ALL'ASTICE (C, G, D, S) Our signature lobster sauce, lobster bisque, datterino tomatoes, basil HALF LOBSTER WHOLE LOBSTER	195 375
LINGUINE PESTO (G, D, N) Homemade basil pesto, burrata cream, sun dried tomato	120
CASARECCE AL TARTUFO (G, D) Live parmesan wheel presentation, signature cream, fresh black truffle	285

Pasta fatta in Casa

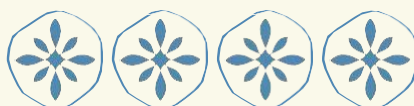
LASAGNA (D, G, N, E, C) Traditional homemade lasagna with beef ragù, fior di latte, béchamel	135
PAPPARDELLE AI FUNGHI PORCINI (G, D, E, C) Homemade pappardelle with porcini mushrooms, and parmigiano cheese	115
RAVIOLI RICOTTA E SPINACI (G, D, E, C) Homemade ravioli filled with ricotta cheese and spinach served with fresh cherry tomato sauce	135
TAGLIATELLE ALLA BOLOGNESE DI WAGYU (D, G, N, E, C) Homemade fresh tagliatelle, slow-cooked wagyu beef, parmesan	145
GNOCCHI ALLA SORRENTINA (G, D, E, C) Homemade gnocchi with fresh tomato sauce, fior di latte mozzarella, basil	115
RAVIOLI DI ZUCCA E TARTUFO (G, D, N, E) Homemade ravioli stuffed with pumpkin and ricotta, served with butter sauce and black truffle	145

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 chilli pepper	
SCALOPPINE AL LIMONE (G,D,C)	165
Veal tenderloin, baby potatoes, green peas, lemon butter sauce	
MILANESE DI VITELLO (G,D)	335
500gr breaded milk fed veal chop served with datterino tomatoes and sage butter sauce	
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,M)	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 DI PATATE (D) Mashed potatoes	40
BROCCOLINI (N) Tender stem broccoli, chilli, garlic, roasted almond	40
ASPARAGI (D) 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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