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*

IMPERIAL BELUGA CAVIAR (D, F, E, G, N) **850**
Imperial Beluga's richness and intense flavor result from the leng th of time it takes to rear the Huso Huso Beluga Sturgeon, with the roe only collected from fish aged over between 12 and17 years.The Beluga Sturgeon is widely known as the 'King of Caviar'. Served with warm butter blinis,crème fraîche, finely chopped shallots, eggs, and fresh chives

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-c olored grains and subtly complex flavors. Served with warm butter blinis, crème fraîche, finely chopped shallots, eggs, and fresh 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 BRANZINOI (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) — 115
Baby squid, zucchini, roasted garlic mayo

PARMIGIANA (G, D, C, N) — 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, bresola spicy salami, smoked speck, grana padano, datterini tomatoes, pizza bread

ARANCINI AL TARTUFO (E, G, D) — 95
Rice balls, smoked scamorza cheese, served with burrata cream and black truffle

ARANCINI CAPRESE (G, E, D, C) — 60
Rice balls, fior di latte, tomato sauce, basil mayo

BURRATA (D, M, SP) — 95
Burrata di andria, marinated heirloom tomato, basil oil balsamic glaze

BRESAOLA (D) — 70
Cured slices of black angus beef, baby rocket, parmesan, balsamic glaze

CARPACCIO DI MANZO (M, D, E) — 125
Sliced black angus beef tenderloin, baby rocket, parmesan, mustard dressing

BRUSCHETTA ALL'ITALIANA (M, N, G, D) — 95
Roasted sour dough bread topped with burrata di andria, confit tomatoes, pistachio and truffle dressing

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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,josper grill ed 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 (D, M, N) — 60
Roasted heritage beetroot, ricotta mousse, hazelnut crumble, pea shoot

INSALATA DI GRANCHIO & AVOCADO (E, S, M) — 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 DELLO CHEF (D, N, SE, M) — 75
Baby rocket, pears, pecorino romano DOP, selection of nuts, corn dressing

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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, S, D) — 185
Tomato sauce, garlic, capers, shrimps, calamari, mussels, clams

PIZZA ALLA SICILIANA (G, F, S, D) — 140
Margheritta base, with enchioves fillet, black olives, capers, origano

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Pasta

RISOTTO AI FUNGHI (D, C) — 135
Acquerello rice, selection of wild mushrooms, parmesan

Add Black Truffle — 35

PENNE ARRABBIATA (G, C) — 115
Signature tomato sauce, italian chili, garlic

RIGATONI CACIO E PEPE (G, D) — 160
ADD CAVIAR (G, D, F) — 85
Pecorino romano DOP cream, black pepper, baeri caviar

RISOTTO AI FRUTTI DI MARE (F, S, D, C) — 185
Acquerello rice, mix mediterranean sea food, tomato sauce, basil leaves

SPAGHETTI ALLE VONGOLE (G, S, C) — 165
Fresh clams, cherry tomatoes, garlic, fresh chili, parsley

PACCHERI ALL'ASTICE (C, G, D, S)
Our signature lobster sauce, lobster bisque, datterino tomatoes, basil
HALF LOBSTER — 195
WHOLELOBSTER — 375

LINGUINE PESTO (G, D, N) — 120
Homemade basil pesto, burrata cream, sun dried tomato

CASARECCE AL TARTUFO (G, D) — 285
Live parmesan wheel presentation, signature cream, fresh black truffle

Pasta fatta in Casa

LASAGNA (D, G, N, E, C) — 135
Traditional homemade lasagna with beef ragù, fior di latte, béchamel

PAPPARDELLE AI FUNGHI PORCINI (G, D, E, C) — 115
Homemade pappardelle with porcini mushrooms, and parmigiano cheese

RAVIOLI RICOTTA E SPINACI (G, D, E, C) — 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

GNOCCHI ALLA SORRENTINA (G, D, E, C) — 115
Homemade gnocchi with fresh tomato sauce, fior di latte mozzarella, basil

RAVIOLI DI ZUCCA E TARTUFO (G, D, N, E) — 145
Homemade ravioli stuffed with pumpkin and ricotta, served with butter sauce and black truffle

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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 40
Hand-cut fries

PATATE ARROSTO 40
Roasted agria potates, rosemary

PURE DI PATATE (D) 40
Mashed potatoes

BROCCOLINI (N) 40
Tender stem broccoli, chilli,garlic, roasted almond

ASPARAGI (D) 40
Grilled asparagi, pecorino cheese

RISO 40
White rice

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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