

I DOLCI

Sweet Treats

I Gelati Artigianali

Vanilla, Chocolate, Strawberry,
Lemon Sorbet — 68

Semifreddo al Mascarpone e Frutti di Bosco

Mascarpone Semifreddo, Wildberries,
Grand Marnier, Meringue, Orange Zest — 98

Affogato al Bicerin

Double Espresso, Vanilla Artisanal Gelato,
Bicerin Chocolate Liqueur,
Whipped Cream and White Chocolate — 98

La Panna Cotta Cioccolato e Amaretti

Vanilla Panna Cotta, Dark Chocolate,
Amaretti Almond Crumble — 108

La Selezione di Formaggi Affinati

Fine Cheese Selections — 118

La Torta Caprese Bianca

Almond Lemon Cake, Mascarpone,
White Chocolate — 118

Il Tiramisù Tradizionale

Our Signature Tiramisu — 128



LUCCIOLA

PER COMINCIARE

Starters

Minestrone Tradizionale (V)

Traditional Vegetable Soup, Chifferi Pasta,
36-Month Aged Parmigiano Cheese — 138

Il Carpaccio di Manzo Tradizionale

Wagyu Beef Carpaccio, Rocket Leaves,
Grana Padano, Lemon, Green Celery,
Extra Virgin Olive Oil — 238

Insalata di Stagione (V)

Salad prepared with seasonal ingredients — 158

Il Vitello Tonnato Piemontese

Veal Tenderloin, Aged Modena Balsamic Vinegar,
Tonnato Sauce, Pantelleria Capers — 248

Il Crudo di Tonno

Red Tuna Carpaccio, Maldon Salt, Chives,
Cetara Anchovy Dressing — 218

Le Ostriche di Stagione

Seasonal Oysters, Amalfi Lemon and Green Pepper
Half dozen / One dozen — 278 / 508

La Burrata Pugliese (V)

Apulian Burrata, Vesuvian Tomato Datterino,
Basil Leaf, Extra Virgin Olive Oil — 218

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Subject to 10% service charge

For any special dietary requirements, our team will be glad to provide a recommendation

(V) Vegetarian

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PIATTI PRINCIPALI

Main Courses

Mezze Maniche al Pomodoro e Basilico (V)

Mezze Maniche Pasta, Datterino Tomato Sauce, Basil,
24-Month Parmesan Cheese, Nocellara Olive Oil — 228

Gli Spaghetti alla Carbonara

Spaghetti Pasta No. 5, Traditional Carbonara Sauce,
Guanciale Ham, Pecorino Romano — 268

Le Fettuccine al Ragu Bolognese di Manzo Wagyu

Homemade Fettuccine Pasta, Bolognese Wagyu Sauce,
Black Pepper — 268

Lasagna Portofino (V)

Pesto Genovese, Baby Spinach, Mozzarella, Gorgonzola &
Mascarpone, Green Peas, Roasted Pine Nuts — 278

Acquerello Risotto Champagne, Parmigiano e Tartufo (V)

7-Year Aged Acquerello Carnaroli Rice, Champagne,
Seasonal Black Truffle, Confit Egg Yolk and
24-month Aged Parmesan Cheese — 298

Spaghettoni alle Vongole Veraci e Bottarga

Spaghettoni Pasta No. 3, Mediterranean Clams,
Aglia and Olio, Shaved Grey Mullet Bottarga — 338

Le Pappardelle Scampi, Caviale e Cipollina

Homemade Pappardelle Pasta, Scampi,
Ossetra Caviar, Chives — 338

Acquerello Risotto Astice e Piselli Novelli

7-Year Aged Acquerello Carnaroli Rice,
Boston Lobster, Green Peas — 348

Cavatelli al Granchio, Limone e Zafferano

Cavatelli Pasta, Alaskan King Crab,
Amalfi Lemon & Saffron, Red Chilli — 368

La Guancia di Manzo Wagyu Brasata con
Fregola allo Zafferano

Braised Wagyu Beef Cheek, Fregola Saffron Pasta,
Wild Mushroom — 368

DA CONDIVIDERE

Good for Sharing

La Spadellata di Cozze e Vongole Veraci

Sautéed Clams and Mussels,
Garlic Bruschetta Bread — 288

Il Polletto Ruspante Gratinato alle Erbe

Roasted Whole Spring Chicken,
Herb Butter Crust, Gravy — 358

Il Pescato del Giorno

Fresh Catch, Chef Inspired Recipe — 438

La Cotoletta alla Milanese Orecchia di Elefante

Breaded and Pan-Fried Milk-Fed Veal Cutlet on the Bone,
Tartar Fennel Sauce — 568

La Tagliata di Manzo Americano

U.S. Prime Beef Ribeye Steak, Wild Rocket Leaves,
Vesuvian Datterino Tomato, Aged Parmigiano
Reggiano and Modena Balsamic Vinegar — 568

PER ACCOMPAGNARE

Essential Sides • All at \$68

Insalata Verde (V)

Oak Leaves, Vesuvian Datterino Tomatoes,
Aged Balsamic Dressing

Le Patatine Fritte (V)

French Fries / Truffled French Fries (add 20)

Le Carote Glassate al Burro (V)

Butter Glazed Baby Carrots, Parsley

La Purée di Patate (V)

Homemade Mashed Potatoes, Sage and Nutmeg

Pomodori e Olive (V)

Vesuvian Datterino Tomatoes, Nocellara Green Olives,
Extra Virgin Olive Oil

Patate Novelle al Forno (V)

Baked Rosemary Baby Potatoes, Chives

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