

Entrance to share:



Bruschetta Pugliese

Whole wheat crostini with datterini tomatoes, burrata pugliese, basil, red onion and celery



Calamari

Deep-fried calamari in cornmeal batter



Mozzarelline Fritte

Breaded and fried fior di latte chunks

Main dish of your choice :



LUIGIA

Fettuccine Pesto, Pinoli e Burrata

Fettuccine with basil pesto, toasted pine nuts, dried tomatoes and burrata Pugliese



LUIGIA

Gnocchetti All'Amalfitana

Potato gnocchi, tomato sauce, Grana Padano cheese, Pecorino Romano Dop, buffalo ricotta, lemon peel, basil



LUIGIA

Margherita con Salame Piccante

Tomato sauce, fior di latte, basil and spicy salami



LUIGIA

Margherita Bufala

Tomato sauce, buffalo mozzarella and basil

Dessert to share :



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Nutelline et Pistacchine

Fried pizza dough with Nutella and hazelnuts and with pistachio cream and chopped pistachios



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Drinks :

Two (2) Glasses per person with a choice of :



Bière (Blonde, White, Red)



Campomarzo, Toscana Rosso Igt (Red Wine)

📍 Cennatio

🌍 Toscana

🍷 12.5 %

🍇 Merlot, Sangiovese



Ciarea, Gavi Di Gavi Docg (White Wine)

📍 Cantine Sant'Agata

🌍 Piémont

🍷 12,50 %

🍇 Cortese 100%

SOFT DRINK

65.- PAR PERSONNE

RESTAURANT LUIGIA ACADEMY

LUIGIA