



LUCIANO @
cucina italiana



DEGUSTATION

FIRST SIP

Prosecco / Chilled Virgin Brulé

CIPOLLA

Red Onion, Miso, Almonds

PADELLINO

Padellino, Chestnuts, Pecorino, Honey

CARBONARA

Homemade Spaghetti, Guanciale, Pecorino, Yolk

RISONE

Oyster, Mussels, Caciocavallo, Peperone Crusco,

CODA ALLA VACCINARA

Traditional Oxtail, Potato, Parsley, Capers

RICOTTA E PERE

Millefoglie, Ricotta, Pears

6 Courses – 158++



Please note items on this set menu may change based on ingredients availability and Chef's inspiration.

*Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.
As such, we are unable to cater to food allergies.*

