

**LUCIANO** @  
*cucina italiana*



## DEGUSTATION

### FIRST SIP

*Prosecco / Virgin Blossom Blanc*

### CIPOLLA

*Red Onion, Miso, Almonds*

### PADELLINO

*Padellino, Chestnuts, Pecorino, Honey*

### CARBONARA

*Homemade Spaghetti, Guanciale, Pecorino, Yolk*

### RISONE (OPTIONAL 6th COURSE)

*Oyster, Mussels, Caciocavallo, Peperone Crusco,*

### CODA ALLA VACCINARA

*Traditional Oxtail, Potato, Parsley, Capers*

### RICOTTA E PERE

*Millefoglie, Ricotta, Pears*

**5 Courses – 138++**

**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.*