

# *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 culinary  
tradition. She is a reminder  
of the power of connection, the beauty  
of heritage, and the magic of life.*

# Crudi - Raw Bar

<b>GAMBERO ROSSO</b> (SF, M, R) sicilian red prawns, citrus dressing, tomato salt	120
<b>TONNO ROSSO</b> (G, F, M, R) sliced bluefin tuna, fresh black truffle, truffle dressing, black salt	125
<b>BRANZINO</b> (F, M, R) sliced sea bass, capri lemon dressing, aromatic herbs salt	95
<b>TARTARE DI TONNO ROSSO</b> (G, F, M, R) diced bluefin tuna, avocado mousse, basil oil, crispy carasau bread	145
<b>TARTARE DI SCAMPI</b> (SF, F, M, R) diced langoustine, green apple, oscietra caviar, citrus dressing, candied lemon zest	155
<b>CARPACCIO DI BRANZINO</b> (F, M, TN, SP, R) sea bass carpaccio, pickled tropea onion, blood orange, pine nuts, sundried tomatoes, capers	105
<b>CARPACCIO DI POLIPO</b> (F, M, SP) octopus carpaccio, blood orange dressing, celery, salmoriglio, black olives powder	115
<b>CRUDO LUCIA'S</b> (G, SF, F, M, R) bluefin tuna, sea bass and red prawns crudo served with chef's signature dressing, aromatic salt	245



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## Insalate ~ Salads

<b>LUCIA'S</b> (V, D, M, TN) baby buffalo mozzarella, grilled peach, white & green asparagus, pine nuts, blood orange dressing	90
<b>CARCIOFI</b> (V, D, M, SP) sardinian artichokes, lamb lettuce, red radish, pecorino romano, citrus dressing	80
<b>ISOLANA</b> (V, C, G, M, S, TN) sardinian fregola, sicilian caponata, toasted almonds, sundried tomatoes, cucumber, lemon dressing	75
<b>PRIMAVERA</b> (F, M, R) sliced sea bass, green tomatoes, tropea onion, orange segments, avocado, raspberries, basil dressing	120
<b>POLIPO</b> (SF, M, SP) poached mediterranean octopus, black olives, potato cubes, salmoriglio	135
<b>ASTICE</b> (C, SF, M, SP) blue lobster, cherry tomatoes, celery, red onion, basil, capri lemon & vinegar dressing	

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# Antipasti - Starters

<b>BURRATA</b> (V, D, M, SP) italian burrata 150gr, marinated heirloom tomatoes, basil oil, modena balsamic vinegar	125	with truffle 185
<b>BRUSCHETTA LUCIA'S</b> (V, G, E, D, M, TN, SP) <b>* 2pcs each</b> toasted sourdough bread, stracciatella, tomatoes, basil pesto, pistachio toasted sourdough bread, mixed wild mushrooms, truffle mayo, black truffle	105	
<b>ARANCINI AI FUNGHI E TARTUFO</b> (V, G, E, D, M) sicilian rice balls, mixed wild mushrooms, buffalo mozzarella, truffle mayo	85	
<b>FRITTO CAPRITANO</b> (G, SF, E, D, M) baby squid, prawns, zucchini, spicy tomato sauce	95	
<b>PARMIGIANA DI MELANZANE</b> (V, G, D) deep fried aubergine, tomato sauce, mozzarella, parmesan cheese, basil	85	
<b>POLPETTE RUSTICHE</b> (G, E, D) wagyu beef meatballs, rustic tomato sauce, crispy polenta, parmesan	80	
<b>CARPACCIO DI MANZO</b> (D, M, SP, R) seared kiwami wagyu eye round beef, rocket leaves, parmesan cheese, balsamic vinegar dressing	100	with truffle 160
<b>BRESAOLA</b> (D, M, TN, SP) italian cold-cut beef from valtellina, 18 months grana padano, roasted figs, toasted walnuts	90	
<b>TENTACOLO GRIGLIATO</b> (SF, D, M) grilled octopus tentacle, potato bricks, taggiasca olives, tomato coulis, crispy basil	135	
<b>VITELLO TONNATO</b> (C, E, F, D, M, SP) sliced veal roast, creamy tuna sauce, caper berries, veal jus	80	
<b>ANTIPASTI PLATTER</b> (G, D) grilled capsicum, artichoke, olives, bresaola, spianata, wagyu coppa, grana padano, datterino, carasau bread	155	

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# Pasta e Risotto

<b>SPAGHETTI AL PESTO (V, G, D, TN)</b> fresh spaghetti, basil pesto, pecorino, pine nuts	85
<b>MALLOREDDUS AL RAGU'DI VITELLO (C, G, D, SP)</b> sardinian short pasta, white veal ragù, wild mushrooms, beef jus, grana padano	105
<b>RIGATONI CACIO E CAVIALE (G, D, F, R)</b> rigatoni pasta, oscietra caviar, creamy pecorino cheese sauce, black pepper	275
<b>LASAGNA ALLA BOLOGNESE DI WAGYU (C, G, E, D, TN)</b> fresh egg pasta sheets, slow-cooked wagyu beef bolognese, béchamel sauce, parmesan cheese	105
<b>TAGLIOLINI AL TONNO ROSSO (C, G, E, F, D, R)</b> fresh egg tagliolini pasta, butter & lemon emulsion, bluefin tuna tartare, oscietra caviar, dill	205
<b>RISOTTO AI FUNGHI E TARTUFO NERO (V, C, G, D)</b> carnaroli rice, mixed wild mushrooms, butter, parmesan cheese, shaved black truffle	155
<b>LINGUINE AI FRUTTI DI MARE (C, G, SF)</b> gragnano linguine, lobster bisque, red prawns, calamari, mussels, clams, datterino, basil	175
<b>RAVIOLO CAPRESE (V, G, E, D)</b> fresh basil pasta, buffalo mozzarella, vesuvius datterino tomato coulis	95
<b>GARGANELLI AL TARTUFO NERO (V, E, G, D)</b> <b>* served in grana padano wheel   good for sharing</b> fresh garganelli pasta, cream of parmesan cheese & truffle, shaved black truffle	425
<b>PACCHERI ALL'ASTICE (C, G, SF)</b> <b>* good for sharing</b> gragnano paccheri pasta, whole lobster, bisque, cherry tomatoes, basil	465

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## Pizza

<b>MARGHERITA (V, G, D)</b> san marzano tomato sauce, buffalo mozzarella, grana padano, fresh basil, evo oil	95
<b>CACIO E PEPE (V, G, D)</b> grana padano sauce, fior di latte, smoked provola cheese, pecorino, grounded black pepper, evo oil	95
<b>DIAVOLA (G, D)</b> san marzano tomato sauce, fior di latte, italian spicy sausage, charred capsicum, fresh chili	115
<b>LUCIA'S (G, D, R)</b> focaccia base, straciatella cheese, baby spinach, wagyu beef carpaccio, fresh black truffle, evo oil, maldon salt	175

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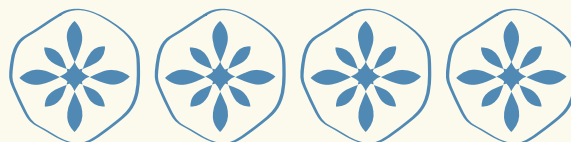
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## Secondi - Main Courses

<b>ORATA GRIGLIATA</b> (C, F, SP) grilled sea bream fillet, vegetables caponata, green herbs sauce	125
<b>BRANZINO AL CARTOCCIO</b> (G, F, SP) sea bass fillet, cherry tomatoes, capri lemon, capers, taggiasca olives, puffed fregola	175
<b>ZUPPA DI PESCE</b> (C, G, SF, F) traditional italian seafood stew, mussels, clams, prawns, calamari, sea bass, served with pinsa bread	175
<b>GAMBERONI ALLA GRIGLIA</b> (SF, SP) grilled tiger prawns, italian tomatoes salmoriglio, charred lemon	155
<b>POLLO IN CASSERUOLA</b> (C, D) roasted chicken supreme in casserole, artichokes, new potatoes, baby carrots, butter and rosemary jus	125
<b>TAGLIATA DI LOMBATA</b> (D) wagyu striploin, rocket leaves, datterino tomatoes, grana padano	275
<b>FILETTO DI MANZO AL TARTUFO NERO</b> (C, G, D) wagyu beef tenderloin, mashed potatoes, truffle beef jus, shaved fresh truffle	295
<b>MILANESE DI VITELLO</b> (G, E, D, M) <b>* good for sharing</b> milk-fed veal chops cooked in butter, rocket leaves, cherry tomatoes and parmesan salad	465
<b>FIorentina</b> (C, D) <b>* good for sharing</b> 1.2 kg wagyu t-bone steak, herbs salt, roasted potatoes, rosemary beef jus	975



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## Contorni - Sides

<b>VERDURE GRIGLIATE (V, SP)</b> mixed grilled vegetables, salmoriglio, parsley	40
<b>BROCCOLINI (V, N)</b> tender stem broccoli, chili, garlic, toasted almonds	40
<b>PATATE ARROSTO (V, D)</b> roasted potatoes, butter, rosemary	40
<b>POLENTA FRITTA (V, G, D)</b> deep fried crispy polenta sticks, parmesan cheese	40
<b>PUREE DI PATATE (V, G, D)</b> creamy mashed potatoes, truffle paste	50
<b>PATATE FRITTE AL TARTUFO (V, G, D)</b> hand-cut fries, truffle paste, parmesan cheese	55

# Buon Appetito



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