

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.*

FOCACCIA BREADBASKET (V, G, SP)	15
served with evo oil and balsamic vinegar	
OLIVE MARINATE (V, G, SP)	28
marinated mixed italian olives, crispy carasau bread	
PINSA (V, G)	33
flatbread-style pizza dough, evo oil, oregano, maldon salt	

Crudi ~ Raw Bar

OSTRICHE BY PIECE (SF, SP, R)	<i>per piece</i> 45
freshly selected oysters, lemon wedges, shallots in vinegar	
CARPACCIO DI BRANZINO (F, M, TN, SP, R)	115
sea bass carpaccio, pickled tropea onion, blood orange, pine nuts, semi-dried tomatoes	
CARPACCIO DI POLIPO (C, SF, M, SP)	125
octopus carpaccio, blood orange dressing, celery, salmoriglio, black olive powder	
TONNO CRUDO (F, D, M, TN, SP, R)	145
bluefin tuna, truffle stracciatella, soncino salad, roasted hazelnut	
TARTARE DI TONNO (G, F, M, R)	155
diced bluefin tuna, avocado mousse, basil oil, crispy carasau bread	
CRUDO LUCIA'S (G, SF, F, M, R)	275
sicilian red prawns, sea bass, bluefin tuna, chef's signature dressing, aromatic salt	



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Insalate ~ Salads

LUCIA'S (V, D, M, TN)	95
buffalo mozzarella, grilled peach, rocket, asparagus, pine nuts, blood orange dressing	
LATTUGA (G, E, D, M, SP)	99
seared baby gem, avocado cream, grana padano mayonnaise, veal bacon	
TROPEA (D, M, TN)	95
pink tomatoes, tropea onion, basil pesto, taggiasca olives, croutons	
POLPO (SF, M, SP)	145
poached mediterranean octopus, black olives, potato cubes, salmoriglio	
ASTICE (C, SF, M, SP)	160/295
poached lobster, datterino tomatoes, celery, tropea onion, basil, lemon & chardonnay vinegar dressing	

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Antipasti ~ Starters

BURRATA (V, D, M, SP)	125	with truffle 185
italian burrata 150 g, marinated heirloom tomatoes, basil oil, modena balsamic glaze		
BRUSCHETTA LUCIA'S (V, G, D, TN, SP)	95	
toasted sourdough bread, stracciatella, tomatoes, basil pesto, pistachio		
BRESAOLA (D, M, TN, SP)	105	
italian cold-cut beef from valtellina, grana padano, roasted figs, toasted walnuts		
VITELLO TONNATO (C, E, F, D, M, SP)	95	
sliced veal roast, creamy tuna sauce, caper berries, veal jus		
CARPACCIO DI MANZO (D, M, SP, R)	125	with truffle 185
seared wagyu beef, rocket, grana padano cheese, modena balsamic dressing		
ANTIPASTI PLATTER (G, D)	185	
wagyu coppa, bresaola, spianata, grana padano, datterino, grilled bell pepper, artichoke, olives, carasau bread		
ARANCINI AI FUNGHI E TARTUFO (V, G, E, D, M)	95	
sicilian rice balls, mixed wild mushrooms, buffalo mozzarella, truffle mayo		
PARMIGIANA DI MELANZANE (V, G, D)	95	
deep-fried aubergine, tomato sauce, mozzarella, grana padano, basil		
POLPETTE RUSTICHE (G, E, D)	99	
wagyu beef meatballs, rustic tomato sauce, grana padano		
UOVO CROCCANTE AL TARTUFO (V, G, E, D)	105	
breaded poached egg, pecorino fondue, truffle oil, fresh black truffle		
FRITTO CAPRITANO (G, SF, D, M)	95	
baby squid, shrimps, zucchini, spicy tomato sauce		
GAMBERETTI ALL'AGLIO (G, SF, D, SP)	95	
pan-fried prawns, confit garlic, red chili, lemon		
TENTACOLO GRIGLIATO (SF, D, M)	145	
grilled octopus tentacle, potato terrine, taggiasca olives, tomato coulis, basil		

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Pasta & Risotto

SPAGHETTONE TRICOLORE (V, C, G, D, TN)	115
gragnano pasta, datterino tomato sauce, stracciatella cheese, basil pesto, olive powder	
TAGLIATELLE BOLOGNESE DI WAGYU (C, G, E, D)	130
homemade egg pasta, slow-cooked wagyu beef bolognese, grana padano	
ORECCHIETTE GRATINATE (C, G, D)	135
traditional apulian pasta, spicy sausage, eggplants, buffalo mozzarella, grana padano	
RAVIOLO ALLA NERANO (V, C, G, E, D)	125
homemade striped pasta, pecorino sardo dop, fried zucchini, basil sauce, mint oil	
RISOTTO AI FUNGHI (V, C, D)	145 with truffle 205
carnaroli rice, mixed wild mushrooms, butter, grana padano, porcini powder	
RIGATONI CACIO E CAVIALE (C, G, F, D, R)	295
gragnano pasta, oscietra caviar, creamy pecorino dop sauce, black pepper	
TAGLIOLINI AL TONNO ROSSO (C, G, E, F, D, R)	235
fresh egg tagliolini pasta, butter & lemon emulsion, bluefin tuna tartare, oscietra caviar, dill	
LINGUINE AI FRUTTI DI MARE (C, G, SF)	225
gragnano pasta, lobster bisque, red prawns, calamari, mussels, clams, datterino tomatoes, basil	
GARGANELLI AL TARTUFO NERO (SHARING) (V, C, G, E, D)	465
(served in grana padano wheel)	
fresh garganelli pasta, cream of grana padano & truffle, seasonal black truffle	
PACCHERI ALL'ASTICE (SHARING) (C, G, SF)	550
gragnano pasta, whole lobster, lobster bisque, datterino tomatoes, basil	

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Pizza

MARGHERITA (V, G, D)	105
san marzano tomato sauce, buffalo mozzarella dop, grana padano, basil, extra virgin olive oil	
DIAVOLA (G, D)	125
san marzano tomato sauce, fior di latte dop, italian spicy sausage, charred bell pepper, red chili	
DATTERINO GIALLO (G, D)	145
yellow datterino sauce, buffalo mozzarella dop, bresaola, red chili compote, rocket, grana padano	
TARTUFO (V, G, D)	165
truffle creamy base, sautéed wild mushrooms, stracciatella cheese, seasonal truffle	

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Secondi ~ Main Courses

ORATA GRIGLIATA (C, F, SP) grilled sea bream fillet, sicilian caponata, green herb sauce	135
GAMBERONI ALLA GRIGLIA (SF, SP) grilled tiger prawns, italian tomatoes salmoriglio, charred lemon	155
BRANZINO ALLA NAPOLETANA (C, F, SP) pan-seared sea bass, datterino, anchovies, capers, taggiasca olives, basil	185
POLLO IN CASSERUOLA (C, D) roasted chicken supreme, artichokes, baby potatoes, baby carrots, butter jus	135
TAGLIATA DI MANZO (C, D) wagyu striploin, rocket, datterino tomatoes, grana padano	320
FILETTO DI MANZO AL TARTUFO (C, G, D) wagyu beef tenderloin, mashed potatoes, truffle beef jus, fresh truffle	345
GRIGLIATA MISTA DI PESCE (SHARING) (SF, F, SP) mix seafood grill, sea bream, octopus, prawns, mussels, langoustine, vegetables	545
BRANZINO AL SALE (SHARING) (G, F, D, M, SP) salt-crusted mediterranean sea bass, lemon and parsley sauce, salmoriglio	795
MILANESE DI VITELLO (SHARING) (G, E, D, M) breaded veal cutlet cooked in butter, grana padano, rocket, datterino tomatoes, lemon dressing	550
FIorentina (SHARING) (C, D) 800 g wagyu t-bone steak, herb salt, roasted potatoes, rosemary beef jus	790

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Contorni ~ Sides

PATATE ARROSTO (V, D) roasted potatoes, butter, rosemary	40
BROCCOLINI (V, TN) tender stem broccoli, chili, garlic, toasted almonds	55
ASPARAGI (V, D) grilled asparagus, pecorino	55
PURÈ DI PATATE (V, G, D) creamy mashed potatoes, truffle paste	50
PATATE FRITTE AL TARTUFO (V, G, D) hand-cut fries, truffle paste, parmesan cheese	50

Buon Appetito



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