

MENÙ REWOLUTION

Tapioca's Snacks, Puffed Rice e Anchovy's Mayonnaise

Welcome from the Kitchen

Creamed cod, sour ricotta, wild apricor herb sponge with soja's mayonnaise.

Sea Salad 3.0 18 Euro

anchovies and liquid salad.

Spaghetti Pasta and Sea Urchins 18 Euro

Roasted Croaker 25 Euro

artichokes, soft cheese, pepper grass, cream of the fifth quarter

Pre-Dessert

Ice cream made with our Garden's Fruits and Pink Pepper.

Colored, Old Romagna 10 Euro

fluffy scqacquerone, wild plum ice cream, crumble of passatelli and saba

71 Euro 62 Euro

MENÙ INTRAMONTABILI

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PRAWN BON-BON 22 Euro

Prawns, Foie-Gras, Asetra Caviar, Campari and Melon Juice

Risotto With Scallops And Caviar 20 Euro

With wild Herbs of Land and Sea (2 people)

Roasted Wild Sea Bass Turnip tops, oyster caviar.	25 Euro
Pre-Dessert Ice cream made with our Garden's Fruits and Pink Pepper	
My Mother Land "Puglia" Almond Ice Cream, Prickled Pears, Sheep Ricotta, Candied Lemon,	10 Euro
Oregano and Oil	77 Euro 67 Euro

GRAN MENÙ ESPRESSIONISMO

Cattolica's Fossils

Tapioca's Snacks, Puffed Rice e Anchovy's Mayonnaise

Welcome from the Kitchen Creamed cod, sour ricotta, wild apricot

Creamed cod, sour ricotta, wild apricot herb sponge with soja's mayonnaise.

Pochè Oyster, Marinated Red Turnip Tztziki and Crumble of Passatelli Pasta	18 Euro
Roasted Octopus Potato mousse with Lemon and Octopus' Tadpoles	18 Euro
Smoked Gray Mullet "Do It Yourself" Squacquerone milkshake, dried apricots and cucumber granita.	18 Euro
Tortelli Pasta Like "Impepata Di Cozze" To Eat With Hands. Pearl of its jus, cherry tomatoes "squashed in the oven"	19 Euro
Fagottini Stuffed With Almond Rennet Pink prawn carpaccio, fresh broad beans, tomatoes and confit lemon	20 Euro
Sole Fillets With Beurre Blanc And Sweet Garlic Caviar Carrots, bottarga of our production	26 Euro

Pre-Dessert

Ice cream made with our Garden's Fruits and Pink Pepper

Sacher Became Cannolo Summer Edition	12 Euro
Apricots of our production and 78% chocolate	

131 Euro 87 Euro

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Campari Cannolo With Meat Beat

18 Euro

Piedmontese Fassona breed

Chicken bottarga, caper mayonnaise and vegetable pinzimonic

The Ignorant Cappelletti

18 Euro

Ham, Lemon and Double Cream.

Veal Cheek

Soft of Potatoes Spinach and Pon Corn

Pre-Dessert

Ice cream made with our Garden's Fruits and Pink Pepper

Tiramisù

9 Euro

dissociated with Boiling-Hot Coffee.

69 Euro

60 Euro

INFC

THE MENU ARE INTENDED TO BE FOR THE ENTIRE TABLE.

IT IS POSSIBLE TO ORDER THE FOOD INDIVIDUALLY

The Cover includes:

The "Welcome" Snacks, Homemade Bread 4.00 Euros

The raw or almost raw fishes has been purified as requested (EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, letter D, point 3).

To guarantee the quality of the food, some products may have been subjected to a rapid chilling of negative temperature or they were frozen by the producer (HACCP plan pursuant to Reg. CE 852/04).

As a further measure to ensure your safety against Covid - 19, we have adopted disposable paper menu, which you can bring at home as a "souvenir" of the experience at Locanda Liuzzi.

FOR CHILDREN

The restaurant has a dedicated menù, adults who want to taste this menù will have a variation in quantity and price.

ALLERGIES

The restaurant is equipped for allergies and food intolerances