

Good start ...

Norcia crudo and melon

€ 10

Caprese of buffalo Campana

€12

Sauté of mussels

Salentina style served with Altamura bread

€ 16

Arrosticini Abruzzesi

.8 pieces served with bread of our own production

€ 10

Cheese board

selection of local cheeses, pecorino Toscano

served with jams ,carasau and bread

of our own production

€ 12

Portion of fried gnocco

€4

Cover charge € 3.00

How to continue ...

**Spaghetti** alla pescatora ( seafood )

€ 21

**Tagliatelle**

with meat sauce my way

€ 12

**Casoncelli**

with franciacorta sausage and rosemary ,Tremosine butter and sage

€ 12

**Tortelli**

with braised Barolo ,tremosine butter and sage

€ 12

-----**Our Pinsa s**-----

**Pinsa luta's:**

garnished with parmesan cheese, salad,

cherry tomatoes, straciatella Pugliese and crudo di Norcia

€ 23 two people

**Vegetarian pinsa:**

with grilled vegetables, salad, straciatella Pugliese. vegetables are grilled at the moment

cooking time about 20 min

€ 25 two persons

# Our aperitifs

## Aperitif Iuta's

glass of wine per person .  
board of cold cuts, cheese and jam

€ 25 two people

## Aperitif

glass of wine / spritz,  
appetizers

€ 15 two people

## Drinks only

wine of your choice  
( depending on the wine chosen)

€ 6.00 / 8.00

Spritz / Hugo € 8.00

Service from 11 -12:30 / 18 - 19:30

# Tastings

1

3 glasses of wine of your choice per person { list in the menu )

Chopping board with selection of cured meats

from Tuscany, Norcia, Puglia and Calabria, accompanied by

fresh seasonal fruit, pinzimonio, marmalade,

sauces, local cheeses, pecorino cheese from Tuscany

and Calabrian

bread of our own production

Water and coffee

**€ 73 two people**

2

A bottle of wine { list in the menu)

Chopping board with selection of cold cuts

local, regional and Calabria, accompanied by

seasonal fresh fruit, pinzimonio, marmalade,

local cheeses, pecorino cheese from Tuscany and Calabria

bread of our own production

**€ 59 two people**

Portion of fried gnocco

**€4**

## Cutting boards

### Luta's

Selection of local cured meats , Tuscany, Norcia , Calabria and Puglia

accompanied by fresh seasonal fruit, pinzimonio local cheeses, Tuscan pecorino, Calabrian

Jams, sauces

artisan bread and carasau

€ 50 two people

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### Green

Pinzimonio, seasonal fresh fruit, sauces,

Pecorino Toscano, local cheeses, jams

artisan bread and carasau

€ 28 two people

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Board of raw :

### San Daniele

served with bread of our own production

€ 15

Portion of gnocco € 4

# Imperial Tasting

menu for two people

Glass of bubbles per person  
one bottle of wine of your choice  
1 bott water and coffee

## First course

Arrosticini accompanied with fried gnocco and burrata cheese.

## Second course

Grilled vegetables accompanied with  
barbecue sauce, cream cheese and tigelle

## Third course

Chopping board with selection of local cured meats,  
Toscani, Norcia, Puglia and Calabria, accompanied by  
fresh seasonal fruit, pinzimonio, marmalade,  
, local cheeses, Tuscan and Calabrian pecorino cheese  
bread of our own production

€ 49 per person

# Special Menu

## Paella de Marisco gourmet

All ingredients come directly from Spain .

With proper research to further enrich this unique dish has been added other seafood .

cooked with a special oven, served in its own pan as per Catalan tradition

( Cooking time about 20 min )

€ 55 two people