

A daily menu is available upon your arrival which includes fresh pastas and varies daily depending on availability . gluten-free pasta and bread is available with advance notice

a wine list is available to pair with your chosen dishes
as well as a local craft beer traditionally Blonde and Red

Finally our desserts are made by us some with and without gluten availability can vary daily

thank you for choosing Luta's

Good start.....

Ham of Norcia & melon

€ 10

Caprese di bufala

€ 12

San Daniele ham

€16

Cheese board

selection of regional, Tuscan cheeses served with
marmalade and carasau

€ 14

Cold cuts and cheese board

€ 18

These dishes are served with artisanal bread

our side dishes

Mixed salad - Chips

€ 5

How to continue....

Pasta fresh handmade :

Tagliatelle

alla Bolognese my own way

€ 12

Casoncelli

with Franciacorta sausage , rosemary ,

Tremosine butter and sage

€ 12

Tagliolini

fresh cherry tomatoes and basil

€ 10

Tasting platters with wine

1

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

Platter with selection of cured meats
Toscani , Norcia , Puglia and Calabria, accompanied by
fresh seasonal fruit , pinzimonio , marmellate ,
sauces , local cheeses , pecorino toscano
and calabrese. roast meats, fried dumpling , artisan
bread , water and coffee
€ 79 two people

2

A bott. of wine (list in the menu)
Chopping board with selection of cold cuts local and
regional accompanied by fresh seasonal fruit , pinzimonio
marmellate , local and regional cheeses, bread of our
production
€ 65 two people

Option: Roast meats € 4

* Chopping board prices are for 2 people *

Cold cuts tasting platters

Luta's

Selection of local cold cuts , Tuscany , Norcia , Calabria and Puglia accompanied with a pinzimonio of vegetables , some fruit ,local cheeses , pecorino Toscano , calabrese jams , sauces artisan bread and carasau

€ 47 two people

Option : fried dumpling € 4

our desserts are our own production and will be listed availability when ordering

thank luta's

Sliced beef

220 gm approximately

€ 21

the meat is cooked only in the following manner :Rare , medium rare , well cooked

Cuberoll

Is the heart of the rib eye. It is the proceeds from the 5-rib, or between the 3-rib loin and the fore-rib, one of the prized and well-known parts for the typical Fiorentina. It is processed and finished in such a way that there is no waste. Ideal for carving and grilling.

€ 24

Salentina mussel sauté

€ 16

Pinsas

Pinsa Iuta's

garnished with parmesan reggiano cheese, salad,
cherry tomatoes, straciatella Pugliese and ham of Norcia
€ 25 two people

vegetarian pinsa

with grilled vegetables, salad, straciatella Pugliese.
vegetables are grilled at the time
cooking time 20 min about
€ 23 two people

Imperial tasting

land & sea

Glass of bubbles per person

Bott of wine of your choice *consult list in menu

water and coffee

First course

Chopping board with smoked Black Angus,

deer ham , brisket D'oca , elk ham

San Daniele ham

Second course

Spaghetti with clams imperial ,

Tortelli with braised Barolo

Third course

Sautè of mussels

Sliced beef

To follow

Cheeses ,fruits and jams

€ 140 two people