

**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

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**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

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## **Pinsas**

### **Pinsa luta'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