



BARLUCCA

BAR | ITALIAN RESTAURANT | WINES

ANTI PASTI

Focaccia 🌿 sea salt rosemary herb oil olives	5.5
Crostini (per piece) ✓ tomato salsa buffalo mozzarella pesto	2.5
Bitterball (per piece) ✓ risotto provolone lime tarragon mayonnaise	2.5
Charcuterie Italian cold cuts pickled cauliflower apricot mustarda	12
Figs ✓ flamed ricotta thyme balsamic gel pine nuts	11
King prawns & mussels from the oven tarragon butter tomato orange parsley	12

STARTERS

Carpaccio beef truffle mayonnaise arugala Parmesan cheese	15
Burrata ✓ grilled zucchini green asparagus almond tomato basil	15
Salmon ceviche rillettes fennel dill orange pickled cucumber pomegranate	15

PASTA *may be ordered as a starter or a main course*

Spaghetti aglio e olio king prawn vongole red pepper garlic parsley	16 20
Penne ✓ spinach fennel walnuts gorgonzola cream sauce	14 18
Orecchiette ✓ pesto roasted tomato mozzarella basil	14 18
Pappardelle pork cheek stew artichoke bell pepper tomato sauce parsley oil	15 19

PIZZA

Margherita ✓ tomato sauce buffalo mozzarella cherry tomato basil	12
Prosciutto & burrata tomato sauce burrata prosciutto arugula tomato herb oil	17
Salami tomato sauce salami red pepper buffalo mozzarella spicy oil	13
Salmon bianca cream cheese chives salmon zucchini tomato lemon zest	15
Truffle bianca mushrooms truffle salami truffle mayonnaise Parmesan cheese arugala	15 ✓ 19

Also available as a vegetarian dish

MAIN COURSES

Pullet rouleau label rouge roasted celeriac broad beans guanciale morille gravy	23
Entrecôte per 2 persons grilled au gratin potato herb ricotta green asparagus chianti gravy	52
Beef tenderloin cauliflower cream fried potato grilled zucchini truffle gravy	32
Plaice fillet baked carrot cream carrot fried herb polenta creamy white wine sauce	23
Redfish fillet lemon risotto mussels green asparagus saffron sauce	25
Melanzane ✓ eggplant Parmesan cheese tomato sauce basil	20
Celeriac ✓ lentils porcini mushrooms orange mascarpone gravy from roasted vegetables	20