



LECCaBaFFi

ITALIANO VERO

kitchen open
13 · 23

ANTIPASTI

to share or as an appetizer

Mini olive tree stuffed with meat and fried		7
Veal with tuna sauce (vitello tonnato)		14
Sicilian Caponata, the sweet and sour vegetable ratatouille	 	11
Mortadella croquettes with pistachio aioli		8
Burrata with tomato tartar	 	14
Pantanal salad with potatoes, tomato, onion, olives and capers	 	12
Pickled shrimp with onion, pine nuts and raisins		13
Tuna belly salad with honey mustard vinaigrette		15
Cream of dentón with pan carasau		14
Rustic potatoes, aioli and arrabbiata sauce	 	16
Focaccina 6.8		
Bread basket 4.5		
Mixed Olives	 	4.5

MAINS

classic and creative

Eggplant Parmigiana	 	15
Spaghetti carbonara, guanciale, egg yolk and pecorino cheese		16
Linguine with Sicilian red pesto and pistachios		15
Linguine with seafood		18
Pappardelle with Bolognese Sauce		17
Homemade gnocchi with gorgonzola, caramelized pears, and walnuts		18
Homemade seafood ravioli		19
Black ink risotto with gazpachuelo		20
Tagliatelle with lemon, shrimp, and arugula		18

SECONDS

meats and fish

Cod with orange chutney, taggiasche olives and pickled red onion		22
Fish meatballs with lemongrass and dill		18
Our hunter-style chicken		18
Diced domestic beef tenderloin with celeriac, honey and mustard hollandaise		22



Gluten-free pasta available. Ask your waiter for preparation times.

TERRACE SUP

PIZZA

Fior di Latte mozzarella · High-hydration dough · 72 hours of fermentation

Marinara	tomato, garlic, oregano		7.5
Margherita	tomato, mozzarella, albahaca		9
Vegetarian	mozzarella, zucchini cream, sun-dried tomato, mint ricotta, eggplant chips		15
Ham and mushrooms	tomato, mozzarella, sweet ham, mushrooms		13
Inbufalita	tomato, mozzarella, buffalo mozzarella, albahaca		14
Lucifero	tomato, mozzarella, scamorza, spicy chorizo, onion, oregano		14
Calabaza	mozzarella, baked pumpkin, guanciale, parmigiano, balsamic vinegar		15
Spicy calzone	tomato, mozzarella, spicy chorizo, ricotta, parmesan, albahaca		15
Mortadella DOP	mozzarella, mortadella, burrata and pistachio grains		16
Alachofala	buffalo mozzarella, sun-dried tomato, basil, salted ricotta		16
Biancaneve	mozzarella, gorgonzola, taleggio cream, crujiente parmesan		15
Donna Summer	mozzarella, arugula, Parma ham, cherry tomatoes, parmigiano		16
Violenta	mozzarella, scamorza, 'nduja, grelos, dried tomato and oregano		16
Crocche'	sweet ham, potato croquettes, ricotta cheese, black pepper		15
LeccaBaffi	mozzarella, scamorza, ceps, trufa, perejil, parmesan		18
Ciociarà	tomatoes, mozzarella, bacon, onion, vinegar, parmesan cheese		17
3 Stagioni	tomato, mozzarella, ham, spicy chorizo, mushrooms, olives, artichokes, arugula, parmesan		17
Riviera	tomato, burrata, tomato mix, arugula, anchovies, lime oil		19

DESSERTS

homemade and artisanal

Chef's Tiramisu	our classic and most famous dessert		6.5
Sicilian Cannolo	Crunchy Masa, Sweet Ricotta and Pistacho		6
Kefir foam	red fruit coulis and vanilla ice cream		7
Grandma's cake	with pastry cream and toasted pine nuts		7
Torrija with Nutella	the classic with a true Italian touch		7

LeccaBaffi:

Italian expression meaning “so delicious you lick (lecca) your whiskers (baffi)”
Our philosophy is to create traditional Italian dishes with a touch of innovation



SPRITZERIA

APEROL SPRITZ	7	LIMONCELLO SPRITZ	8
CAMPARI SPRITZ	8	GINGER SPRITZ	8
HUGO SPRITZ	8	CYNAR SPRITZ	8
SELECT SPRITZ	8	MALIBU SPRITZ	8

COCKTAILS

MILAN-TORINO (Martini Rosso, Campari, lime)	9
AMERICANO (Martini Rosso, Campari, Soda)	7
NEGRONI (Martini Rosso, Campari, Gin)	10
MARGARITA (Triple sec, tequila, lime)	10
OLD FASHIONED (bourbon, sugar, soda, angostura)	12
BASIL SMASH (Gin, lime, sugar, albahaca)	12
MOSCOW MULE (vodka, ginger ale, lime)	12
TIRAMISU' MARTINI (Bayles, Kaloua espresso coffee, sugar, cocoa)	12
ITALIAN DREAMS (amaretto di Saronno, champagne, orange juice)	10
BOMBARDINO (egg liqueur, espresso coffee, vanilla cream)	12
NEW YORK SOUR (Whiskey, lime, sugar, egg white, red wine)	12

GIN TONICS

DISTILLED

BEERS

Bombay	9	Yamazaki Reserve (whisky)	20	Mahou	2.5	3.5	5
Beefeater	9	Nikka Taketsuru (whisky)	20	Nomada IPA	3.8	6	9
Seagram's	10	Woodford Reserve (bourbon)	18	Mahou 5 estrella (bottle)	3.5		
Bombay Sapphire	10	Kauffman (vodka)	13	Mahou tostada 0.0%	3.3		
G'vine	12	Zacapa 23 (rum)	12	CRAFT BEERS	 0.33	 0.75	
Mare	12	Belvedere (vodka)	15				
Hendrick's	12	Grappa	5				
Bobby's	12	Grappa de barrica	7				
Brockman Kiss	12	Grappa de Amarone	8				
				Baladin National	5.8	12	
				Baladin Rock'n'Roll	5.8	12	
				Baladin Super Bitter	5.8	12	

ALCOHOL-FREE CAFETERIA

Cafe	1.5	Water KMO (0.75)	2
Cortado	1.6	Water St Aniol (0.5)	2.8
Decaf Coffee	1.6	Coca Cola ZERO/Nestea /Aquarius	3.6
Cappuccino	2.5	Zumo (pineapple, melocotón)	3.6
Caffè latte	2.5	Chinotto Lurisia (Italian Coca Cola)	3.6
Carajillo	3.2	Aranciata Lurisia (Italian Fanta)	3.6
Amaro	5	Gazzosa Lurisia (Italian Sprite)	3.6
Vermouth Martini	4.5	Spritz Non-Alcohol (bitter s.a., prosecco s.a.)	7
The/Infusions	2.5	Vermouth Non-Alcohol	4.5