



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 alioli		8
Burrata with tomato tartar	🌱 🌾	14
Pantelleria Island 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 snapper fish with Sardinian carasau bread		14
Rustic potatoes, alioli 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 celery, 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 dough, 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
Affogato al caffè'	vanilla ice cream, expresso and crunchy pistacho		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			
Mare	12	Belvedere (vodka)	15		0.33	0.75	
Hendrick's	12	Grappa	5		Baladin National	5.8	12
Bobby's	12	Grappa de barrica	7		Baladin Rock'n'Roll	5.8	12
Brockman Kiss	12	Grappa de Amarone	8		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