

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

MILANO-TORINO SHAKERATO (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		5.8	12	
Bobby's	12	Grappa de barrica	7		5.8	12	
Brockman Kiss	12	Grappa de Amarone	8		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

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	7
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 Bolognaise Sauce	17
Homemade gnocchi with gorgonzola, caramelized pears, and walnuts	18
Homemade seafood ravioli	19
Risotto with scampi, bitter cocoa, and lemon peel	20
Tagliatelle with lemon, shrimp, and arugula	18

SECONDS

meats and fish

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



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, espresso 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

