



LECCaBaFFi

I T A L I A N O V E R O

kitchen open
13 · 23



STARTERS

to share as an appetizer

Mini olive tree with meat-stuffed and fried olives		7
Veal with tuna sauce	🌾	14
Sicilian caponata, the sweet and sour vegetable stew	🌿🌿🌾	11
Mortadella croquettes with pistachio aioli		7
Burrata salad with fresh tomato and arugula	🌿🌾	14
Italian cheese and charcuterie board	🌾	20
Pickled anchovies		13
Tuna belly salad with mustard and honey vinaigrette	🌾	15
Marinated salmon tartare with rosemary crumble and dill mousse		16
Rustic potatoes, aioli and arrabbiata sauce	🌿🌶️🌾	7
Focaccina 6.8	🌿	
Bread basket 4.5	🌿🌿	
Mixed sliced olives	🌿🌿🌾	4.5

MAINS

Fresh dayly homemade pasta and the classics

Eggplant parmigiana	🌿🌾	15
Homemade spaghetti carbonara, guanciale, egg yolk and pecorino		16
Homemade tagliatelle with porcini mushrooms and pecorino cream	🌿	19
Homemade spaghetti with seafood		18
Pappardelle a la boloñesa with parmesan cheese		17
Homemade gnocchi with gorgonzola, caramelized pears and walnuts	🌿	18
Homemade seafood ravioli		19
Seafood risotto with bogavante	🌾	28
Classic lasagna with ragu		16

SECONDS

meats and fish

Fish and seafood soup with homemade bread bruschetta		20
Mediterranean-style cod with tomato, olives and capers	🌾	22
Grandma's meatballs in tomato sauce and parmigiano		16
Our chicken casserole	🌾	18
Beef entrecote with mustard hollandaise and rustic potatoes	🌾	26



Gluten-free pasta is available. Please ask your server for preparation time.

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, ham, mushrooms		13
Imbufalita	tomate, mozzarella, mozzarella de búfala, albahaca		14
Lucifer	tomato, mozzarella, scamorza, spicy chorizo, onion, oregano		14
Luz	vegan mozzarella, pumpkin cream, confit cherry tomatoes and garlic oil		15
Mortadella DOP	mozzarella, mortadella, burrata and pistachio granules		15
Tuna and onion	tomato, mozzarella, tuna, onion		16
Biancaneve	mozzarella, gorgonzola, taleggio, parmesan, black pepper		15
Donna Summer	mozzarella, arugula, Parma ham, cherry tomatoes, parmesan		16
Violenta	mozzarella, scamorza, 'nduja, grelos, tomate seco y orégano		16
Leccabaffi	mozzarella, scamorza, ceps, trufa, perejil, parmesan		18
3 Stagioni	tomato, mozzarella, ham, spicy chorizo, mushrooms, olives, artichokes, arugula, parmigiano		19
Riviera	tomato, burrata, tomato mix, arugula, anchovies, lime oil		16
Calzone	tomato, mozzarella, ham sweet		15

DESSERTS

homemade and artisanal

Chef's Tiramisu, our classic and most well-known dessert		6.5
Cannolo Siciliano masa crujiente, ricotta dulce y pistacho		6
Panna cotta with red fruit coulis		7
Grandma's cake with custard and toasted pine nuts		7
Nutella little fried fritters to share		7

LeccaBaffi:

Italian expression meaning “so delicious that you lick (lecca) your mustache (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, sugar, cocoa)	12
ITALIAN DREAMS (amaretto di Saronno, prosecco, orange juice)	10
NEW YORK SOUR (Whisky, lime, sugar, egg white, red wine)	12

GIN TONICS

Bombay	9
Beefeater	9
Seagram's	10
Bombay Sapphire	10
G'vine	12
Mare	12
Hendrick's	12
Bobby's	12

DISTILLED SPIRITS

Yamazaki Reserve (whisky)	20
Nikka Taketsuru (whisky)	20
Woodford Reserve (bourbon)	18
Kauffman (vodka)	13
Zacapa 23 (rum)	12
Belvedere (vodka)	15
Grappa	5
Grappa de barrica	7
çGrappa de Amarone	8

BEERS

Mahou	2.5	3.5	5
Nomada IPA	3.8	6	9
Mahou (bottle)		3.5	
Mahou tostada 0.0%		3.3	

CRAFT BEERS

Baladin Nazionale 🍷	5.8	12
Baladin Rock'n'Roll	5.8	12
Baladin Super Bitter	5.8	12

ALCOHOL - FREE CAFE

Cortado Coffee	1.5	Agua KMO (0.75)	2
Decaf Coffee	1.6	Agua St Aniol (0.5)	2.8
Cappuccino	1.6	Coca Cola/Coca ZERO/Nestea /Aquarius	3.6
Coffee with Milk	2.5	Zumo (piña, melocotón)	3.6
Carajillo	2.5	Chinotto Lurisia (Italian Coca Cola)	3.6
Amaro	3.2	Aranciata Lurisia (Italian Fanta)	3.6
Vermouth	5	Gazzosa Lurisia (Italian Sprite)	3.6
Martini	4.5	Spritz Sin Alcohol (bitter s.a., prosecco s.a.)	7
Tea/Infusions	2.5	Vermut Sin Alcohol	4.5