



LECCaBaFFi

ITALIANO VERO

kitchen open
13 · 23



STARTERS

to share as an appetizer

Mini olive tree with fried meat-stuffed olives		7
Veal with tuna sauce		15
Sicilian caponata, the sweet and sour vegetable stew	 	11
Mortadella croquettes with pistachio and alioli		7
Burrata salad with fresh tomato and arugula	 	15
Italian cheese and charcuterie board		22
Fried prawns and squids with lime mayonaise		15
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		
Mixed olives	 	4.5

MAINS

Fresh daily homemade pasta and the classics

Eggplant parmigiana	 	15
Tagliolini carbonara with guanciale, egg yolk and pecorino		16
Tagliatelle with prawns, burrata and lime zest		19
Tagliolini with seafood		18
Pappardelle with Bolognese sauce and parmesan cheese		17
Gnocchi with gorgonzola, caramelized pears and walnut		18
Tagliolini 'alla zozzona' with tomato, guanciale, sausage, egg and pecorino		17
Lobster ravioli with prawn's demi-glace	 	19
Risotto with tomato, burrata and pistacho		18
Classic lasagna with ragù		16

SECONDS

meats and fish

Grilled sea bass with wok-style vegetables		22
Mediterranean-style cod with tomato, olives and capers		22
Grandma's meatballs in tomato sauce and parmigiano		16
Our chicken casserole		18
Beef escalope with lemon sauce, arugula and pink peppercorn		18



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

TERRACE SUP



PIZZA

Fior di Latte mozzarella · high hydration dough · 72 hours of fermentation

Marinara	tomato, garlic, oregano	 	8
Margherita	tomato, mozzarella, basil		9,5
Vegetarian	mozzarella, zucchini cream, sun-dried tomatoes, mint ricotta, sweet potato chips		15
Ham and mushrooms	tomato, mozzarella, ham, mushrooms		13
Imbufalita	tomato, mozzarella, buffalo mozzarella, basil		14
Lucifer	tomato, mozzarella, scamorza, spicy salami, onion, oregano		15
Parmigiana 2.0	tomato, mozzarella, eggplant, parmesan and basil oil		15
Mortadella DOP	mozzarella, mortadella, burrata and pistachio granules		16
Tuna and onion	tomato, mozzarella, tuna, onion, oregano		16
Biancaneve	mozzarella, gorgonzola, taleggio, parmesan, black pepper		15
Rustica	mozzarella, sausage, porcini mushrooms, potatoes, parmesan cream		17
Donna Summer	mozzarella, arugula, Parma ham, cherry tomatoes, parmesan		17
Deliziosa.	mozzarella, artichokes, Parma ham, buffalo mozzarella		18
Violenta	mozzarella, scamorza, 'nduja, grelos, dried tomatoes, turnip greens y orégano		16
Leccabaffi	mozzarella, scamorza, ceps, trufa, perejil, parmesan		18
3 Stagioni	tomato, mozzarella, ham, spicy salami, mushrooms, olives, artichokes, arugula, parmigiano		17
Riviera	tomato, burrata, mix tomato, arugula, anchovies, lime oil		19
Calzone	tomato, mozzarella, cooked ham / spicy salami		16

DESSERTS

homemade and artisanal

Chef's Tiramisu, our classic and most well-known dessert	7
Sicilian cannolo with crispy shell, sweet ricotta and pistacho	6,5
Panna cotta with nutella / red fruit coulis	 7
Grandma's cake with custard and toasted pine nuts	7
Parmesan cheese cake with red fruit coulis	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



COCKTAILS

MILANO - TORINO SHAKED (Martini Rosso, Campari, Lime)	8
NEGRONI (Martini Rosso, Campari, Gin)	10
MARGARITA (Tequila, Triple sec, Lime)	10
OLD FASHIONED (Bourbon, Sugar, Soda, Angostura)	12
BASIL SMASH (Gin, Lime, Sugar, Basil)	12
MOSCOW MULE (Vodka, Ginger Beer, Lime)	10
TIRAMISU' MARTINI (Baileys, Kahlua, Espresso, Sugar, Cocoa)	12
ITALIAN DREAMS (Amaretto di Saronno, Prosecco, Orange juice)	10
MOJITO (Rum, Lime, Sugar, Mint, Soda)	12
BLOODY MARY (Vodka, Tomato juice, Lime, Tabasco, Worcestershire, Salt)	11
DARK'N'STORMY (Aged Rum, Ginger Beer, Lime)	10
PORNSTAR MARTINI (Vodka, Vanilla, Passoa, Prosecco)	14
GRAPEFRUIT CAIPIRINHA (Cachaça, Lime, Sugar, Grapefruit)	12

GIN TONICS

Bombay	9
Beefeater	9
Seagram's	10
Bombay Sapphire	10
G'vine	14
Mare	14
Hendrick's	14
Bobby's	12

DISTILLED SPIRITS

Caol Ila 12 single malt (whisky)	15
Zacapa ron	14
Kauffman vodka	14
Belvedere vodka	13
Jack Daniel's	8
Dewar's white label	8
Grappa	5
Grappa (oak aged)	7
Grappa de Amarone (oak aged)	8

BEERS

Mahou	2.5	3.5	5
Nomada IPA	3.8	6	9
Mahou (bottle)		3.5	
Mahou toasted 0.0%		3.5	
CRAFT BEERS			
Baladin Nazionale 🍷	5.8	12	
Baladin Rock'n'Roll	5.8	12	
Baladin Super Bitter	5.8	12	

CAFE

Cortado Coffee	1.5
Decaf Coffee	1.6
Cappuccino	1.6
Coffee with Milk	2.5
Carajillo	3.2
Amaro	5
Vermouth	4.5
Leccese Coffee (with almond)	3
Tea/Infusions	2.5

ALCOHOL - FREE

Agua KMO (0.75)	2
Agua St Aniol (0.5)	2.8
Pepsi / Pepsi Zero / 7 Up	3.6
Lipton Iced Tea / Aquarade	3.6
Juices (pineapple, peach, orange, tomato)	3.6
Chinotto Lurisia	3.6
Aranciata Lurisia	3.6
Spritz Alchol Free (bitter s.a., prosecco s.a.)	8
Vermouth Alchool Free	4.5