

ANTIPASTI | STARTERS

Focaccia Rustica | 8 € | LF

Freshly baked focaccia in Loistorante style with parmesan, garlic olive oil, balsamic, herb-marinated olives, and sun-dried tomatoes.

Wine recommendation: Zaccagnini Il Bianco di Ciccio

Gnocchi al Pesto | 8 € | LF GF

Fresh gnocchi in a pesto sauce, finished with parmesan.

Wine recommendation: Tammellini Soave

Arancini Affumicati | 12 € | LF GF

Crispy risotto balls filled with smoked cheese, served with tomato sauce, citrus crème fraîche and parmesan.

Wine recommendation:

Castellani Poggio Al Casone Chianti

Carpaccio di Manzo | 12 € | LF GF

Thinly sliced beef sirloin with fried capers, garlic olive oil, rocket and parmesan.

Wine recommendation:

Cascina Boshetti Barbera D 'Alba

Bruschetta alla Scandinava | 13 € | LF GFO

Toasted ciabatta in two ways:

*With cold-smoked salmon, pickled red onion and citrus crème fraîche.

*With smoked reindeer mousse and pickled chanterelles.

Wine recommendation: Barlàn Nebbiolo Rosé

Gamberi alla 'Nduja | 16 € | LF GFO

King prawns sautéed in 'Nduja butter, with marinated tomatoes and Loistorante style ciabatta.

Beer recommendation: Peroni

Antipasto Loisto | 15 / 25 € | LFO GFO

*Price for one / for sharing

Prosciutto, salami, and bresaola with a selection of Italian cheeses, fig jam, garlic- and herb-marinated olives, pickled red onion, pickled chanterelles, rosemary-marinated beetroot, sun-dried tomato and Loistorante style focaccia.

Ask the staff for a wine recommendation.

INSALATE | SALADS

Burrata Fresca | 15 / 17 € | GFO

Burrata with garlic-herb marinated cherry tomatoes, rosemary-roasted beetroot, rocket, balsamic, toasted walnuts, house-baked ciabatta and crispy root vegetable chips.

With extra topping | 18 / 23 €

Choice of prosciutto, chicken, cold-smoked salmon or king prawns.

Wine recommendation: Messer del Fauno Pinot Grigio

Insalata del Giardino | 14 / 18 € | LF GF

Green salad with olives and cherry tomatoes marinated in garlic-herb oil, rosemary-marinated mozzarella, cucumber, red onion, pomegranate seeds and lemon vinaigrette.

With extra topping | 17 / 24 €

Choice of prosciutto, chicken, cold-smoked salmon or king prawns.

Wine recommendation: Tammellini Soave

*Price as a starter / main course



LOISTORANTE | ITALIAN CUISINE

PIZZA NAPOLETANA | NEAPOLITAN PIZZA

Margherita | 15 € | LF GFO

Tomato sauce, mozzarella, parmesan and basil.

Quattro Formaggi | 19 € | GFO

Tomato sauce, mozzarella, gorgonzola, smoked cheese, parmesan and basil.

Gamberone | 22 € | LF GFO

Tomato sauce, mozzarella, king prawns, olives, cherry tomatoes, parmesan and basil.

Prosciutto | 18 € | LF GFO

Tomato sauce, mozzarella, prosciutto, cherry tomatoes and rocket.

Pollo | 20 € | LF GFO

Tomato sauce, mozzarella, grilled chicken, olives, sun-dried tomatoes, rocket and feta.

Diavola | 20 € | LF GFO

Tomato sauce, mozzarella, salami, pepperoni, 'Nduja and basil.

Salmone | 22 € | LF GFO

Mozzarella, cold-smoked salmon, red onion, pesto and citrus crème fraîche.

Gorgonzola | 20 € | GFO

Tomato sauce, gorgonzola, bresaola, olives and parmesan.

Vegetariana | 18 € | LF GFO

Tomato sauce, mozzarella, mushrooms, roasted pepper, cherry tomatoes, olives, rocket and feta.

La Pizza del Mese | LF GFO

Ask the staff about our monthly rotating Neapolitan artisanal pizza.

Oli Aromatizzati | Flavored oils 2,5 €

The Neapolitan pizza crust is perfect for dipping in Loistorante's own chili or garlic-herb oil. Splendido!

Gluten free pizza base | 3,5 €

Funghi | 18 € | LF GFO

Mozzarella, chanterelles, champignons, rosemary crème fraîche, pickled red onion and parmesan.

Calzone | 21 € | LF GFO

Tomato sauce, parmesan, salami, pepperoni, smoked ham and basil.

Fumo del Nord | 24 € | LF GFO

Mozzarella, smoked cheese, reindeer salami, smoked reindeer crumble, chanterelles, red onion and rosemary crème fraîche.

Fantasia di Loistorante | LF GFO

Neapolitan artisanal pizza with toppings of your choice. Pizza base includes tomato sauce and mozzarella.

With 3 toppings | 18 €

With 4 toppings | 22 €

With 5 toppings | 25 €

Extra topping | 3 €

*On weekdays, we serve Neapolitan pizza after lunch hours.

Formaggi | Cheeses

Double mozzarella, gorgonzola, burrata, smoked cheese, feta, parmesan and vegan mozzarella

Carni | Meats

Prosciutto, bresaola, salami, reindeer salami, smoked reindeer crumble, pepperoni, grilled chicken, minced beef, smoked ham and 'Nduja

Frutti di Mare | Seafood

Cold-smoked salmon, tuna and king prawns

Funghi | Mushrooms

Chanterelles and champignons

Verduras | Vegetables

Cherry tomato, sun-dried tomato, roasted pepper, olive, red onion, pickled jalapeño, pineapple, basil and rocket

Salse | Sauces

Pesto, citrus crème fraîche, rosemary crème fraîche and garlic paste

PASTA E RISOTTO

Pasta ai Funghi | 18 € | LF GFO

Spaghetti with mushrooms and chanterelles, egg yolk cream, flat-leaf parsley and parmesan.

Wine recommendation: Zaccagini Montepulciano

Carbonara | 19 € | LF GFO

Tagliatelle with guanciale, egg yolk cream and parmesan.

Wine recommendation:

Castellani Poggio Al Casone Chianti

Pasta alla Toscana | 20 € | LF GFO

Tagliatelle with olives, sun-dried tomatoes, cream, parmesan, basil and spinach.

Wine recommendation:

Castellani Poggio Al Casone Chianti

Risotto Rubino | 19 € | LF GF

Beetroot risotto with citrus crème fraîche, crispy root vegetable chips and parmesan.

Wine recommendation: Roma DOC Rosso

Risotto ai Funghi | 20 € | LF GF

Risotto with champignons and chanterelles, rosemary crème fraîche, crispy root vegetable chips and parmesan.

Wine recommendation: Zaccagnini Il Bianco di Ciccio

PRIMI PIATTI | MAINS

Lasagne di Loistorante | 21 € | LF

Loistorante's legendary lasagne with bolognese filling and parmesan.

Wine recommendation:

Messer del Fauno Nero d'Avola

Salmone e Finferli | 28 € | LF GF

Grilled salmon with sage gnocchi, roasted root vegetables, beetroot beurre blanc and pickled chanterelles.

Wine recommendation: Tammellini Soave

Bistecca al Bosco | 30 € | LF GF

Grilled beef sirloin with sage gnocchi, roasted root vegetables, chanterelle sauce and crispy root vegetable chips.

Wine recommendation:

Cascina Boshetti Barbera D'Alba

Extra topping for pasta / risotto | 6 €

Choice of prosciutto, chicken, grilled salmon or king prawns.

Gluten free and vegan fresh pasta | 3,5 €

PORZIONI PER BAMBINI | KIDS MENU

Pasta Bolognese | 9,5 € | LF GFO

Spaghetti with Bolognese sauce.

Pizza per Bambini | 10€ | LF GFO

Mozzarella, tomato sauce and two toppings of your choice.

Pollo alla Griglia | 9,50€ | DF GF

Breaded chicken fillet with french fries, salad, tomato, cucumber and ketchup.

Salmone alla Griglia | 11€ | DF GF

Grilled salmon with french fries, salad, tomato, cucumber and ketchup.

Children's meals are available only for children under 12 and for adults in special cases for health reasons.

DOLCI | DESSERTS

Panna cotta Invernale | 9 € | LF GF

Pannacotta with cranberries and white chocolate.

Wine recommendation: Massolino Moscato d'Asti

Tiramisù Natalizio | 10 € | LF

Tiramisu with apple, cinnamon and gingerbread crumble.

Wine recommendation: Massolino Moscato d'Asti

Panettone di Loistorante | 11 € | LF GF

Classic Italian raisin cake with cherry compote, vanilla mascarpone and caramelized walnuts.

Wine recommendation: Massolino Moscato d'Asti

Gelato Artigianale | 8 € | DF GF

*Gelato: Vanilla, dark chocolate or pistachio

*Sorbet: Strawberry or limoncello

Gelato Affogato | 3 € | Espresso with gelato

Dressing | 1 € | Chocolate or caramel

COCKTAIL PER DESSERT

Espresso Martini | 11 €

Vodka, Kahlua & espresso

Cafè Corretto | 12 €

Espresso & grappa / sambuca

Tiramisù Cocktail | 9,5 €

Amaretto, Kahlua, cream & cocoa

Affogato di Loistorante | 13 €

Frangelico, vanilla gelato, espresso & vanilla

Sgroppino di Loistorante | 12 €

Limoncello di Loistorante, limoncello sorbet & prosecco

CAFFÈ

Coffee | 3 €

Tea | 3 €

Espresso | 4 €

Double espresso | 5 €

Caffè Macchiato | 5,5 €

Cappuccino | 5,5 €

Caffè Latte | 6 €

Spiced Latte | 6,5 €

*Vanilla, caramel or hazelnut

Hot chocolate | 4,5 €

DIGESTIVI

Montenegro Amaro | 7,5 € | 4 cl

A softly sweet and lightly herbal Italian classic.

A perfect companion for dessert or coffee.

Averna Amaro Sisiliano 7 € | 4 cl

The pride of Sicily since 1868. A warm and spicy, sweet-bitter liqueur that crowns your meal.

Izarra Jaune | 9,5 € | 4 cl

Golden herbal liqueur from the Basque County.

Smooth, aromatic and a gentle finish.

Fernet-Branca | 7 € | 4 cl

An iconic, richly herbal bitter. Intense in flavor, leaving a long and structured finish.

Brancamenta | 7 € | 4 cl

Fernet with a hint of mint. Fresh and cool - a very pleasant finish to a dinner.

Vecchia Romagna Italian brandy | 7,5 € | 4 cl

Baileys Irish Cream | 7 € | 4 cl

Hennessy VSOP cognac | 13 € | 4 cl

Hennessy XO cognac | 35 € | 4 cl



MENÙ DELLO CHEF THE CHEF'S MENUS

MENU BISTECCA | 49 €

Carpaccio di Manzo | LF GF

Thinly sliced beef sirloin with fried capers, garlic olive oil, rocket and parmesan.

Wine recommendation: Cascina Boshetti Barbera D'Alba

Bistecca al Bosco | LF GF

Grilled beef sirloin with sage gnocchi, roasted root vegetables, chanterelle sauce and crispy root vegetable chips.

Wine recommendation: Cascina Boshetti Barbera D'Alba

Tiramisù Natalizio | LF

Tiramisu with apple, cinnamon and gingerbread crumble.

Wine recommendation: Massolino Moscato d'Asti

MENU RISOTTO | 37 €

Focaccia Rustica | LF

Freshly baked focaccia in Loistorante style with parmesan, garlic olive oil, balsamic, herb-marinated olives, and sun-dried tomatoes.

Wine recommendation: Zaccagnini Il Bianco di Ciccio

Risotto ai Funghi | LF GF

Risotto with champignons and chanterelles, rosemary crème fraîche, crispy root vegetable chips and parmesan.

Wine recommendation: Zaccagnini Il Bianco di Ciccio

Panettone di Loistorante | LF GF

Classic Italian raisin cake with cherry compote, vanilla mascarpone and caramelized walnuts.

Wine recommendation: Massolino Moscato d'Asti

MENU SALMONE | 49 €

Antipasto Loisto | LFO GFO

Prosciutto, salami, and bresaola with a selection of Italian cheeses, fig jam, garlic- and herb-marinated olives, pickled red onion, pickled chanterelles, rosemary-marinated beetroot, sun-dried tomato and Loistorante style focaccia.

Ask the staff for a wine recommendation.

Salmone e Finferli | LF GF

Grilled salmon with sage gnocchi, roasted root vegetables, beetroot beurre blanc and pickled chanterelles.

Wine recommendation: Tammellini Soave

Panna cotta Invernale | LL GF

Pannacotta with cranberries and white chocolate.

Wine recommendation: Massolino Moscato d'Asti

Wine package for the menu | €24

The wine packages for the chef's menus include a 12 cl recommended wine with both the starter and the main course and an 8 cl dessert wine with the dessert.

Menu Risotto, with additional topping | €6

Chicken, grilled salmon, king prawns or prosciutto.

