

ANTIPASTI | STARTERS

Focaccia Rustica | 8 € | LF

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

Wine recommendation: Corte Fiore Lupi Reali Chardonnay

Arancini Affumicati | 12 € | LF GF

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

Wine recommendation: Roberto Sarotto Gavi Virgilio

Gamberi alla `Nduja | 16 € | LF GFO

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

Wine recommendation: Aldeno Gewürztaminer

Antipasto Loisto | 15 / 25 € | LF GFO

*Price for one / for sharing

Prosciutto, salami and bresaola with a selection of Italian cheeses, fig and cherry jams, sun-dried tomatoes, marinated olives, melon wedges, baby broccoli and Loistorante style focaccia.

Ask the staff for a wine recommendation.

Tagliata di Manzo | 16 € | LG

Cold roast beef served with arugula, roasted bell peppers, parmesan, red wine balsamic syrup and toasted pine nuts.

Wine recommendation: Ricossa Barbera D'Asti

Ceviche del Nord | 15 € | DF GF

Ceviche style pike-perch served with cucumber, pickled red onion, cherry tomatoes, arugula, olive oil and lemon.

Wine recommendation: Aldeno Gewürztaminer

Stracciatella di Burrata | 14 € | LF GF

Shredded burrata cheese served with tomatoes, olives, fried capers, toasted pine nuts, fresh basil, herb and garlic oil and red wine balsamic syrup.

Wine recommendation: Aldeno Gewürztaminer



INSALATE | SALADS

Insalata Estiva | 14 / 18 €* | DF GF

Green salad with tomatoes, pickled red onion, basil-marinated strawberries, roasted pine nuts, citrus vinaigrette and red wine balsamic syrup.

With optional add-ons | 17 / 24 €* |

Prosciutto, chicken, king prawns or smoked salmon.

Wine recommendation: InBianco Sangiovese

Insalata Ceasar | 12 / 16 €* | LF GF

Romaine lettuce with Caesar dressing, croutons and parmesan.

With optional add-ons | 17 / 24 €* |

Prosciutto, chicken, king prawns or smoked salmon.

Wine recommendation: Corte Fiore Lupi Reali Chardonnay

*Prices as starter / main

PASTA E RISOTTO

Pesto Pasta | 15 € | LF GF

Tagliatelle pasta with parmesan, pesto and toasted pine nuts.

Wine recommendation: Roberto Sarotto Gavi Virgilio

Carbonara | 19 € | LF GF

Tagliatelle pasta with guanciale, egg yolk crème and parmesan.

Wine recommendation: Corte Fiore Lupi Reali Chardonnay

Pasta Limone | 16 € | LF GF

Spaghetti with citrus parmesan sauce, spring onion and baby broccoli.

Wine recommendation: InBianco Sangiovese

Manzo e Pomodoro | 24 € | LF GF

Spaghetti with pepper tomato sauce, beef sirloin, parmesan and fried capers.

Wine recommendation: Barbanera Chianti Riserva

Lasagne di Loistorante | 21 € | LF

Loistorante's legendary lasagna, layered with rich Bolognese ragù and topped with parmesan.

Wine recommendation: Villalta Valpolicella Ripasso Superiore

Risotto ai Funghi | 20 € | LF GF

Creamy risotto with champignons, chanterelles, spring onion, rosemary crème fraîche and parmesan.

Wine recommendation: Ricossa Barbera D'Asti

Risotto di Carota | 21 € | LF GF

Carrot risotto with baby broccoli, basil crème fraîche, toasted pine nuts and parmesan.

Wine recommendation: Roberto Sarotto Gavi Virgilio

Optional add-ons for pasta or risotto | 6 €

Chicken, smoked salmon, pike-perch or king prawns.

Gluten free and vegan fresh pasta | 3,5 €

PRIMI PIATTI | MAINS

Pesce alla Griglia | 32 € | LF GF

Grilled pike-perch with croccante potato, roasted root vegetables, carrot purée, dill salsa verde and fresh tomato salsa.

Wine recommendation: Corte Fiore Lupi Reali Chardonnay

Manzo al Pepe | 34 € | LF GF

Beef sirloin with croccante potato, roasted root vegetables, dark pepper sauce, parmesan and basil crème fraîche.

Wine recommendation: Cantina del Ciabot Langhe Nebbiolo

PORZIONI PER BAMBINI | KIDS MENU

Pasta Bolognese | 9,50 € | LF GFO

Spaghetti with traditional Bolognese sauce.

Pollo alla Griglia | 9,50 € | DF GF

Breaded chicken with chips, lettuce, cucumber and cherry tomatoes.

Pasta pesto e pollo | 9,50 € | LG

Spaghetti with chicken and pesto.

Pesce alla Griglia | 11€ | MG

Pike-perch with chips, lettuce, cucumber and cherry tomatoes.

Pizzetta (two toppings) | 10 € | LF GFO

Mozzarella and tomato sauce with your choice of any two toppings. Available toppings can be found on the pizza menu.



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



PIZZA NAPOLETANA | NEAPOLITAN PIZZA

Margherita | 15 € | LF GFO

Tomato sauce, mozzarella, parmesan and basil.

Pollo | 20 € | LF GFO

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

Prosciutto | 19 € | LF GFO

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

Diavola | 20 € | LF GFO

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

Quattro Formaggi | 20 € | GFO

Tomato sauce, mozzarella, gorgonzola, parmesan, burrata and fresh basil.

Gamberone | 22 € | LF GFO

King prawns, cherry tomatoes, baby broccoli, pesto, parmesan and citrus crème fraîche.

Salmone | 22 € | LF GFO

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

Vegetariana | 18 € | LF GFO

Tomato sauce, mozzarella, baby broccoli, cherry tomatoes, pickled red onion, pesto and parmesan.

Funghi | 19 € | LF GFO

Garlic-herb oil, chanterelles, champignons, pickled red onion, mozzarella, parmesan and truffle oil.

Calzone | 21 € | LF GFO

Tomato sauce, parmesan, salami, pepperoni, smoked ham, garlic-herb oil and basil.

Calzone di Pollo | 21 € | LF GFO

Tomato sauce, grilled chicken, red onion, pickled jalapeños, roasted peppers, parmesan and chili oil.

Vesuvio Rosso | 19 € | LF GFO

Tomato sauce, mozzarella, 'Nduja, Napoli salami, red onion, roasted bell peppers, fresh chili and spring onion.

Bresaola | 20 € | LF GFO

Tomato sauce, mozzarella, bresaola (air-dried beef), roasted bell peppers, arugula and parmesan.

La Pizza del Mese | GFO

Ask our staff about our monthly changing Neapolitan artisan pizza!

Oli Aromatizzati | Flavored oils 2,5 €

The crust of our Neapolitan pizza tastes even better when dipped in Loistorante's homemade chili oil or garlic-herb oil. Splendido!

Gluten free pizza base | 3,5 €



PIZZA NAPOLETANA | NEAPOLITAN PIZZA

Fantasia di Loistorante | GFO

Build Your Own Neapolitan Pizza.

Loistorante's pizza dough is handcrafted on site and slowly fermented for up to 48 hours. Baked at high heat, it develops an airy, soft crust with the characteristic lightly leopard-spotted edge of authentic Neapolitan pizza. Topped with high-quality Italian ingredients and carefully balanced flavors.

Pizza base includes tomato sauce and mozzarella.

3 toppings | 18 €

4 toppings | 22 €

5 toppings | 25 €

Extra topping | 3 €

Formaggi | Cheeses

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

Carni | Meats

Prosciutto, bresaola (air-dried beef), salami, Napoli salami, pepperoni, grilled chicken, minced beef, smoked ham and 'Nduja (Calabrian spicy salami spread)

Frutti di Mare | Seafood

Smoked salmon, tuna, and king prawns

Funghi | Mushrooms

Chanterelles and champignons

Verduras | Vegetables

Cherry tomatoes, sun-dried tomatoes, roasted peppers, olives, red onion, pickled red onion, baby broccoli, spring onion, pickled jalapeños, pineapple, fresh chili, basil and arugula.

Salse | Sauces

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

Which wine goes with pizza?

Every pizza has its perfect wine pairing.

Our pizzas pair beautifully with a variety of wines - from crispy whites and sparkling wines to full-bodied reds.

Our staff will be happy to help you choose the ideal wine from our wine list to complement the flavors of your pizza.

DOLCI | JÄLKIRUOAT

Panna Cotta al Ciciolato | 9 € | LF GF

Chocolate panna cotta with redcurrant sauce.

Wine recommendation: Massolino Moscato d'Asti

Tiramisu all'Arancia | 10 € | LF

Orange tiramisu with a hint of raspberry.

Wine recommendation: Massolino Moscato d'Asti

Semifreddo al Limone | 11 € | LF GFO

Lightly creamy lemon semifreddo, served with basil-marinated strawberries.

Wine recommendation: Signorelli Prosecco

Gelato Artigianale* | 8 € | DF GF

*Gelato: Vanilla, dark chocolate or pistachio

*Sorbet: Strawberry, blood orange or sparkling wine

Gelato Affogato | 3 € | Espresso with gelato

Kastike | 1 € | Chocolate, caramel or redcurrant

COCKTAIL PER DESSERT

Espresso Martini | 11 €

Vodka, Kahlua and espresso.

Affogato di Loistorante | 13 €

Frangelico, vanilla gelato, espresso and vanilla.

Sgroppino di Loistorante | 12 €

Limoncello di Loistorante, sparkling wine sorbet and prosecco.

CAFFÈ

Coffee | 3 €

Tea | 3 €

Espresso | 4 €

Double espresso | 5 €

Caffè Americano | 4,5 €

Caffè Macchiato | 5,5 €

Cappuccino | 5,5 €

Caffè Latte | 6 €

Spiced Latte* | 6,5 €

*Vanilla, caramel and hazelnut.

Hot chocolate | 4,5 €

Cafè Corretto* | 12 €

Espresso & grappa / sambuca.

DIGESTIVI

Montenegro Amaro | 7,5 € | 4 cl

A softly sweet Italian classic with delicate herbal notes.

An excellent accompaniment to dessert or coffee.

Averna Amaro Sisiliano | 7,5 € | 4 cl

Sicily's pride since 1868. A warm and spicy liqueur with a bittersweet character, perfect for rounding off a meal.

Fernet-Branca | 7,5 € | 4 cl

An iconic, intense bitter. A bold digestif that leaves a long, distinctive finish.

Cynar | 6,5 € | 4 cl

A milder bitter liqueur made from Jerusalem artichoke.

Brancamenta | 7,5 € | 4 cl

Fernet with a minty twist – fresh, cool, and a pleasant way to finish a meal.

Vecchia Romagna Italian brandy | 8 € | 4 cl

Baileys Irish Cream | 7,50 € | 4 cl

Hennessy VSOP cognac | 13 € | 4 cl

Hennessy XO cognac | 35 € | 4 cl

MENÙ DELLO CHEF RECOMMENDED MENUS

MENU MANZO | 54 €

Ceviche del Nord | DF GF

Ceviche style pike-perch served with cucumber, pickled red onion, cherry tomatoes, arugula, olive oil and lemon.

Wine recommendation: Aldeno Gewürztaminer

Manzo al Pepe | LF GF

Beef sirloin with croccante potato, roasted root vegetables, dark pepper sauce, parmesan and basil crème fraîche.

Wine recommendation: Cantina del Ciabot Langhe Nebbiolo

Tiramisu all'Arancia | LF

Orange tiramisu with a hint of raspberry.

Wine recommendation: Massolino Moscato d'Asti

MENU FUNGHI | 42 €

Stracciatella di Burrata | LF GF

Shredded burrata cheese served with tomatoes, olives, fried capers, toasted pine nuts, fresh basil, herb and garlic oil and red wine balsamic syrup.

Wine recommendation: Aldeno Gewürztaminer

Risotto ai Funghi | LF GF

Creamy risotto with champignons, chanterelles, spring onion, rosemary crème fraîche and parmesan.

Wine recommendation: Ricossa Barbera D'Asti

Panna Cotta al Ciccio | LF GF

Chocolate panna cotta with redcurrant sauce.

Wine recommendation: Massolino Moscato d'Asti

MENU PESCE | 54 €

Tagliata di Manzo | LF GF

Cold roast beef served with arugula, roasted bell peppers, parmesan, red wine balsamic syrup and toasted pine nuts.

Wine recommendation: Ricossa Barbera D'Asti

Pesce alla Griglia | LF GF

Grilled pike-perch with croccante potato, roasted root vegetables, carrot purée, dill salsa verde and fresh tomato salsa.

Wine recommendation: Corte Fiore Lupi Reali Chardonnay

Semifreddo al Limone | LF GF

Lightly creamy lemon semifreddo, served with basil-marinated strawberries.

Wine recommendation: Signorelli Prosecco

Winepairing package | 24 €

The wine pairing packages for our set menus include a 12 cl wine for both the starter and the main course, as well as an 8 cl wine for the dessert, except Menu Pesce dessert wine is 12 cl.

Menu Funghi, main course add on | + 6 €

Chicken, hot-smoked salmon, pike-perch, or king prawns