

LUCIANO

GINO D'ACAMPO

**Autumn & Winter 2025**

*It's incredibly special for me to launch my first international venture here in Malta, an island whose vibrant people are so welcoming. I was born and raised in Italy, and my homeland has always shaped the way I cook and eat, so it's thrilling to have the opportunity to create a menu that expresses my passion for these authentic Italian dishes.*

*The dishes reflect the soul and character of Italy's many different regions, and I've included lots of favourites from my books and TV programs.*

*This autumn and winter, I'm looking forward to exploring Malta's fantastic ingredients, and expressing them through my Italian cooking.*

***This is Italian food as it should be:*** no compromises. I'm using the best, well-sourced, seasonal ingredients to make sure that every dish brings you the real taste of Italy.

*I'm dedicating this menu to my late father, Ciro D'Acampo, who always said to me: "Stop dreaming and get on with it..."*



### ALLERGY INFORMATION

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

## Bruschetta E Olive

*Served on local toasted sourdough bread.*

<b>OLIVE</b> Marinated giant Apulian Cerignola olives	€ 5	<b>BRUSCHETTA AL POMODORO</b> Heritage tomatoes, basil & Gozo extra virgin olive oil (VE)	€ 9.5
<b>BRUSCHETTA GAMBERI E STRACCIATELLA</b> Sautéed prawns with herb and garlic butter, stracciatella cheese, lemon zest & Calabrian chilli flakes (GF)	€ 12.5	<b>BRUSCHETTA PROSCIUTTO DI PARMA E 'NDUJA</b> Parma ham & spicy 'nduja sausage with Gozo honey & pistachios	€ 13.5

## Stuzzichini

*to share between 2 people.*

*In Italy, sharing food is a way of life...*

### TRE CICCHETTI DAL MARE € 44

*A selection of Luciano's favourite antipasti from the sea. (GF)*

Ostriche al naturale, two freshly shucked Gillardeau oysters with lemon & salsa piccante

Calamari fritti, crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

Carpaccio o tartare del giorno, kindly ask your server for today's selection.

### ANTIPASTI ALLA LUCIANO € 36

*Start your meal the authentic Italian way! Our chef will present a generous platter of antipasti, showcasing the rich and diverse flavours from across Italy's regions. From delicate cured meats and artisanal cheeses to vibrant marinated vegetables and olives. Each bite offers a taste of Italy's culinary heritage.*

## Antipasti

<b>CALAMARI FRITTI</b> Crispy fried squid with courgettes, red pepper, garlic mayonnaise & lemon	€ 19	<b>BRESAOLA</b> Finely sliced air-dried beef with pear, wild rocket, walnuts, pecorino Romano & honey mustard dressing (GF)	€ 18.5
<b>FUNGHI MISTI E BURRATA</b> Sautéed medley of mushrooms served with burrata di Puglia, pistachio pesto & toasted focaccia (V) (GF)	€ 16	<b>MOZZARELLA IN CAROZZA</b> Traditional Neapolitan fried sourdough bread filled with buffalo mozzarella, heritage tomatoes, Gozo extra virgin olive oil & fresh basil (V) (GF)	€ 19
<b>COZZE CON VINO BIANCO</b> Mussels cooked in white wine with garlic, cherry tomatoes & soft herbs, served with toasted focaccia (GF)	€ 18.5	<b>MINISTRONE</b> Classic Italian vegetable soup, home baked focaccia (VE) (GF)	€ 14
<b>CARPACCIO DI MANZO</b> Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket	€ 20		

## PESCE CRUDO

*Responsibly caught, market-fresh fish of the day from sustainable sources, including some of the finest day-boat fish from around the island.*

**OSTRICHE AL NATURALE** (two/four/six) € 12 / € 24 / € 36

Freshly shucked Gillardeau oysters with lemon & salsa piccante

**CARPACCIO OR TARTARE** 

Kindly ask your server for details & market price.



## Pasta e Risotto


### PASTA GRANDE

*Family-style large plates of pasta to share between two, served tableside.*

**SPAGHETTI AL TARTUFO** € 32 pp

(Serves 2)

Spaghetti alla chitarra with creamy black truffle & pecorino Romano.

Served in a pecorino wheel with shaved black truffle 

#### LINGUINE VONGOLE

€ 26.5

Palourde clams with their own sweet flavour & plump meat are delicious in this classic Italian pasta dish with white wine, garlic, baby plum tomatoes & Calabrian chilli flakes

#### LINGUINE PESCATORE

€ 30



Fresh seafood pasta with local red prawns, mussels, clams, calamari, baby plum tomatoes, lemon zest & Calabrian chilli flakes



#### WILD MUSHROOM

##### 'ACQUERELLO' RISOTTO

€ 20

Risotto mantecato with porcini, white wine, local goat's cheese, confit garlic & thyme  

#### SPAGHETTI CHITARRA CARBONARA

€ 20

Spaghetti alla chitarra with crispy guanciale, hen's egg yolk & pecorino Romano



#### VESUVIO CON RAGÙ DI CINGHIALE

€ 23

Slow-cooked wild boar & local Maltese sausage ragù, smoked burrata

#### VESUVIO ALLA NERANO

€ 18

Slow-roasted zucchini, caramelised onions, Amalfi lemon zest, 24-month Parmigiano Reggiano, finished with crispy fried courgettes  

#### TAGLIATELLE ALLA BOLOGNESE € 20

Slow-cooked beef ragù with San Marzano tomatoes & pecorino Romano

Gluten free pasta at a supplement of € 4.

### PASTA FRESCA

**RAVIOLI CON GAMBERI ROSSI** € 26

Filled pasta with red prawns, sautéed baby plum tomatoes, fresh basil & prawn bisque sauce



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## MARKET FRESH FISH

*Price according to fish type, weight and market price. Kindly ask your server for details.*

*Market fresh fish, responsibly caught from sustainable sources, including some of the finest day-boat fish from around the island.*

*Cooked to your liking in three possible ways.*

*Al Sale, served with fish velouté*

*Grilled, served with a 'Salmoriglio' dressing*

*Braised, All' Acqua Pazza, served with acqua pazza Sauce*

*Served with lemon, roasted new potatoes and house salad.*



## Dal Mare

### SALMONE IN GUAZZETTO

€ 30

Roasted salmon with sautéed mussels & clams with white wine, red bell peppers in a creamy 'guazzetto' sauce 🍷

### SPIGOLA ALLA PALERMITANA

€ 29

Pan-fried sea bass fillets with roasted aubergine caponata, pine nuts, garlic & parsley 🍷

### POLPO ALLA CALABRESE

€ 34

Tender pan-roasted octopus, 'nduja sausage, heritage cherry tomatoes, Nocellara olives, capers, creamy chickpea purée, and a fresh basil salsa 🍷

## Dall'Orto

### MELANZANE ALLA PARMIGIANA € 19.5

Baked layers of aubergine with parmesan & smoked provolone cheese, San Marzano tomatoes & basil pesto 🍷

## Dalla Terra

*The provenance of our ingredients is extremely important to us. That's why we source quality local produce wherever possible.*

### GUANCE DI MAIALE ALLA PIEMONTESE

€ 30

Tender local pork cheeks braised in Barolo wine, served with caramelised shallots and truffle polenta enriched with Castelmagno DOP 🍷

### VITELLO ALLA MILANESE

€ 35

Crispy fried veal escalope in breadcrumbs, garlic, sage and lemon

### SCALOPPINE DI POLLO ALLA BOSCAIOLA

€ 29.5

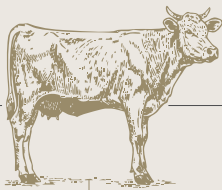
Pan-fried corn-fed chicken escalope marinated in garlic & rosemary, with sautéed king oyster mushrooms, porcini mushrooms & parsley cream sauce 🍷

*All main courses from Dal Mare and Dalla Terra are served with one Contorno of your choice from our freshly made selection of dishes.*

Griglia

BISTECCA

The finest beef, carefully selected by our chefs.



PRIME CUTS

Ideal for sharing.

USDA SIRLOIN € 43.5  
(300g)

BLACK ANGUS RIBEYE € 45  
(300g)

BLACK ANGUS FILLET € 48  
(220g)

Served with one sauce and one side of your choice.

COSTATA DI MANZO  
ALLA FIORENTINA € 110  
Tuscan style Rib-Eye on the Bone steak (1kg)  
(Serves 2)

Served with two sauces, roasted new potatoes and seasonal vegetables.

LE SALSE – SAUCES € 4

Peppercorn | Mushroom Sauce | Red Wine Beef Jus

Contorni

VERDURE DI STAGIONE € 6  
Seasonal vegetables of the day (V)

INSALATA DELLA CASA € 5.5  
Mixed salad leaves with house dressing (VE)

PATATE AL FORNO € 6  
Roasted new potatoes with garlic confit & rosemary (V)

ZUCCHINE FRITTE € 6  
Courgette fries (V)

PATATINE FRITTE CON TARTUFO E PECORINO € 7.5  
Potato fries with truffle & pecorino (V)

PATATINE FRITTE € 5.5  
Potato fries (VE)

BROCCOLETTI € 7  
Sautéed tenderstem broccoli with fresh red chilli & garlic (VE) (GF)

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