

L U C I A N O

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..."

A handwritten signature in brown ink, reading 'Ciro D'Acampo', with three small 'x' marks at the end.

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.

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

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. ☀️

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

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

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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M A R K E T F R E S H F I S H

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

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

€ 30

POLPO ALLA CALABRESE

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

€ 34

SPIGOLA ALLA PALERMITANA

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

€ 29

Dall'Orto

MELANZANE ALLA PARMIGIANA € 19.5

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

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

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

€ 30

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 ☀

VITELLO ALLA MILANESE

€ 35

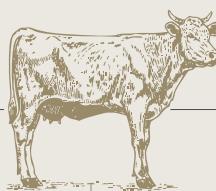
Crispy fried veal escalope in breadcrumbs, garlic, sage and lemon

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) (G)

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