



At LUIGIA we pay close attention
to the products and their origin.

To offer the best of Italy in Dubai,
our team takes the time to
meet suppliers and producers
in order to select only
the best ingredients.

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@luigiadubai



luigia.ae

ANTIPASTI

In Italy's culinary culture, antipasti are eaten before the main course. One of the best ways to do this is to order different dishes and share them among each other.

	Crocchè di Patate <i>Potato croquette stuffed with Fior di latte in a spicy sauce</i>	50
	Melanzane alla Parmigiana <i>Fried eggplants, Fior di latte, Grana Padano, tomato sauce, basil</i>	80
	Burrata Pugliese <i>Crispy bread, tomato fillet, anchovies, basil, black olives, capers</i>	130
	Bruschetta Pugliese <i>Datterini tomatoes, red onion, burrata, bread crouton, basil, black pepper, celery</i>	95
	Bruschetta Carlofortina <i>Datterini tomatoes, red tuna belly, red onions, bread crouton, oregano, green olives</i>	95
	Polpettine Napoletane <i>Homemade veal meatballs with tomato sauce, Pecorino Romano DOP</i>	70
	Frittura di Calamari <i>Fried calamari with tartare sauce, tomato sauce, spicy mayonnaise</i>	80

INSALATE

Our salads are prepared with fresh and seasonal ingredients and you can choose from four different salad dressings: citronette, plain vinaigrette, Dijon mustard vinaigrette, honey citronette.

Insalata di Polpo <i>Octopus, potatoes, green olives, datterini tomatoes, celery, red onions, basil</i>	95
Pugliese <i>Mesclun salad, bresaola julienne, Puglias burrata, datterini tomatoes, black olives, celery</i>	80
Isolana <i>Endive, red tuna belly, anchovies, peppers, black olives, hard-boiled egg</i>	80
Eivissa <i>Mesclun salad, avocado, Alalunga tuna, datterini tomatoes, black olives, hard-boiled egg</i>	80
Tropicana <i>Mesclun salad, avocado, cucumber, pan-fried chicken, black olives, hard-boiled egg, baby sweetcorn</i>	80
Cesarina <i>Mesclun salad, datterini tomatoes, Grana Padano tuile, pan-fried chicken, celery, wholemeal bread</i>	80

We're sorry if occasionally your choice isn't available

 Please inform your server of any food allergies.  Vegetarian

 Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

All prices are in UAE Dirhams & are inclusive of a 3.5% municipality fee, 10% service charge & 5% VAT. Menu subject to change without notice.

For each complimentary valet parking ticket is required a minimum spend of AED 250 per guest.

PRIMI

We have chosen a producer who grinds his wheat (100% Italian, obtained from a crop free of contaminants) with traditional methods so that the coarse semolina preserves the germ and all its organoleptic properties. The pasta is carefully stretched in bronze moulds and then slowly dried at 38 degrees on wooden frames for 24 hours. This makes our pasta light and easy to digest.

Spaghetti all'Abruzzese 95

Homemade veal meatballs, tomato sauce, Pecorino Romano DOP



Spaghetti Nerano 105

Nerano wholemeal spaghetti with fried zucchini, provolone del Monaco, basil

Tagliatelle alla Bolognese 90

Traditional beef sauce, Grana Padano

Fettuccine Gamberi e Zucchine 90

Prawns, zucchini, Piennolo tomatoes DOP, parsley

Bucatini alla Carbonara 95

Eggs, Guanciale bacon, black pepper, Pecorino Romano DOP

Paccheri alla Norma 90

Tomato sauce, salted Ricotta, eggplants, basil

Calamarata alla Napoletana 105

Squid, Piennolo tomatoes DOP, garlic, parsley

SECONDI

Extraordinary raw ingredients combined with state-of-the-art preparation techniques. These are our «secondi».

Polpo Arrostito 140

Grilled octopus with Cime di Rapa and mashed potato

Branzino Croccante 165

Pan-fried sea bass fillet with fresh spinach, chilli pepper, mashed potato

Tagliata di Filetto di Manzo 195

Wagyu beef fillet tagliata with Cime di Rapa, Grana Padano

Cotoletta alla Milanese 210

Veal Chop on the bone, Coated with a special bread crust, served with chips Luigia

CONTORNI

To enhance the flavours of the extraordinary raw ingredients, we use only the finest extra virgin olive oils, carefully selected by us.



Purea di Patate all'Olio Extravergine 40

Mashed potatoes with extra-virgin olive oil



Cime di Rapa con Aglio Olio Peperoncino 40

Cime di rapa with garlic, extra-virgin olive oil, chilli pepper



Spinacini Freschi Saltati in Padella 40

Fresh baby spinach sautéed with extra-virgin olive oil, garlic, chilli pepper

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PIZZE

FOCACCE

 Rosmarino	40
Rosemary	

MARGHERITE

 Margherita Classica	69
Margherita with Anchovies	75
Margherita with Turkey Ham	90
Margherita with Homemade Fennel Angus Sausage	90
Margherita with Homemade Angus Spicy Sausage	90
Margherita with Alalunga Tuna and Onions	95
Margherita with Turkey Ham and Mushrooms	95

CALZONI

 Donna Assunta	75
Tomato sauce, Fior di Latte, fresh Ricotta, Grana Padano, basil	
Donna Luigia	75
Tomato sauce, Fior di Latte, turkey ham, Grana Padano, basil	
Donna Sara	75
Fior di Latte, Gorgonzola, beef salami, Grana Padano	
Donna Teresa	75
Tomato sauce, Fior di Latte, beef salami, fresh Ricotta, Grana Padano, basil	
Donna Carmela	75
Fior di Latte, fresh Ricotta, baby spinach, fennel angus sausage, Grana Padano	

PIZZE

MARINARE

Pizzas without cheese, made with our grandmother's secret tomato sauce, oregano, basil and garlic

 Marinara Classica	69
 Marinara with Capers	69
Marinara with Anchovies	75
Marinara Top with anchovies from Cantabria	120

SENZA POMODORO

 Genovese	95
Fior di Latte, fresh Ricotta, pesto, rocket salad, Grana Padano	
Trentina	95
Homemade fennel angus sausage, mushrooms, Grana Padano, smoked Provola, basil	
 Romagnola	95
Fior di Latte, fresh Ricotta, Grana Padano, zucchini	
 Lombarda	95
Fior di Latte, smoked Provola, Gorgonzola, Grana Padano	

POMODORINO PIENNOLO

 Nostrana	90
Piennolo tomatoes, Fior di Latte, Grana Padano, basil	
 Pizzaiola	90
Piennolo tomatoes, tomato sauce, Fior di Latte, oregano, basil	
 Mediterranea	90
Piennolo tomatoes, tomato sauce, Fior di Latte, fresh Ricotta, oregano, basil, garlic	

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PIZZE

POMODORINO PIENNOLO

	Antica Piennolo tomatoes, Fior di Latte, fresh Ricotta, basil	95
	Tricolore Piennolo tomatoes, Fior di Latte, rocket salad, Grana Padano	95
	Isolana Piennolo tomatoes, Fior di Latte, beef salami, salted Ricotta, basil	95
	Cetarese Piennolo tomatoes, anchovies, garlic, parsley, extra-virgin olive oil	95
	Vegetale Piennolo tomatoes, roasted peppers, zucchini, oregano, Fior di Latte, smoked Provola, eggplants, mushrooms	95

FANTASIA DEL SUD

	Cosacca Tomato sauce, Pecorino Romano DOP, basil	70
	Linosa Tomato sauce, Fior di Latte, eggplants, salted Ricotta basil, Grana Padano	90
	Vesuvio Fior di Latte, friarielli, homemade fennel angus sausage, Grana Padano	95
	Salina Goat cheese, Piennolo tomatoes, Fior di Latte, Bresaola	95
	Salentina Piennolo tomatoes, smoked rolled veal bacon, artichokes, smoked Provola, Pecorino Romano DOP, basil	95
	Etna Fior di Latte, friarielli, homemade spicy angus sausage, Grana Padano	95

PIZZE

FANTASIA DEL SUD

Vulcano Tomato sauce, Fior di Latte, basil, roasted peppers, fennel homemade angus sausage, Grana Padano, Extra Virgin olive oil	95
Stromboli Tomato sauce, Fior di Latte, roasted peppers, homemade spicy angus Sausage, Grana Padano, basil	95
Lipari Tomato sauce, Fior di Latte, turkey ham, beef salami, artichokes, mushrooms, Gaeta olives, Grana Padano, basil	105

PIZZE SPECIALI

CANTABRIA Fresh baby spinach, potatoes, Apulian burrata, cantabria anchovies	190
LANGAROLA Fresh baby spinach, beef carpaccio, Puglia's burrata, shaved Grana Padano, honey citronnette	190
TACCOZZINA Spicy Sauce, Grana Padano, datterini tomatoes, chicken nuggets coated with special bread crust, avocado, lime juice, taleggio cheese sauce, red onion	190

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DESSERT

Cremé Brûlée	45
Tiramisú	50
Chessecake LUIGIA <i>With strawberry sauce</i>	55
Chessecake LUIGIA <i>With chocolate sauce</i>	55
Chocolate Fondant <i>Chocolate pastry with homemade ice-cream</i>	60
Nutelline <i>Pizza dough fritters with Nutella and hazelnuts</i>	70
	(small/big)
Pizza alla Nutella	70/105

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BY OUR PASTRY CHEF

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10% SERVICE CHARGE AND 5% VAT

BEVERAGE

SPARKLING WINES

	150ml	Bottle
Conte Fosco, Cuvee Brut, Emilia Romagna	45	220
Medici Ermete, Lambrusco Dolce, Emilia Romagna	40	190

WHITE WINES

Luigi Baudana - Vajra, Dragon, Langhe Bianco, Piemonte		420
Santa Cristina, Campogrande, Orvieto Classico, Umbria		320
Rocca di Montemassi, Vermentino, Toscana	60	290
Masserie Altemura, Apulo Bianco, Puglia	55	270
Alois Lageder, Cantina Riff, Pinot Grigio, Veneto	55	270
Moncaro, Trebbiano, Marche	40	190

ROSE' WINES

Planeta, Rose', Sicilia		390
Argiolas, Serra Lori Rose', Sardinia	65	320

SOFT DRINKS

Tassoni Tonica Supefina	25
Tassoni Cedrata	25
Tassoni Pescamara	25
Tassoni Fior di Sambuco	25
Pepsi	25
Pepsi Diet	25
Aranciata San Pellegrino	25
Gassosa Paoletti	25
Chinotto Paoletti	25
Organic Fever Tree Mixers	25

BEVERAGE

RED WINES

	150ml	Bottle
Dezzani, Barbera d'Asti Superiore, Piemonte		420
Mastroberardino, Mastro Rosso, Aglianico, Campania		420
Planeta, Plumbago, Nero d'Avola, Sicilia	70	340
Zenato, Bardolino, Veneto	60	290
Alois Lageder, Riff Rosso, Cabernet-Merlot, Trentino Alto Adige	55	270
Moncaro, Sangiovese, Marche	40	190

MINERAL WATER

Acqua Panna Still	50cl	16
San Pellegrino Sparkling	50cl	16
Acqua Panna Still	75cl	30
San Pellegrino Sparkling	75cl	30

VIRGIN

BELLA DONNA <i>Fresh strawberry, Rose Water, Honey Syrup, Lemon Juice, Cranberry Juice</i>	35
FRESCOLINA <i>Grapefruit Juice, Fresh Mint, Sugar Syrup, Bitter Lemon</i>	35
AMALFI DREAM <i>Freshly Squeezed Amalfi Lemon Juice, Homemade Sugar Syrup, Sparkling Water</i>	35
LA DOLCE VITA <i>Fresh Mint, Homemade Sugar Syrup, Cranberry Juice</i>	35