



M E N U
S P R I N G S U M M E R

PER L'APERITIVO

OLIVES ALL'ASCOLANA	10
olives stuffed with pork meat, breaded and fried, arrabbiata sauce	
CROCCHETTE DI PATATE AL TARTUFO v	12
truffle-potato croquettes, tartar sauce	
MOZZARELLA DI BUFALA DOP IN CARROZZA v	13
breaded and fried bufala DOP, arrabbiata sauce	
ANTIPASTO v	19
grilled and marinated vegetables with garlic and basil, bufala DOP, olives, bruschettina	
TEMPURA	17,5
shrimp, calamari, cod, courgette flowers, tartar sauce	
CRUDO DI PESCE	26
selection of our four types of fish crudi	
PIADINA vg	11
white pizza flavored with za'atar, sea salt, EVO oil	
BURRATA DOP v or SMOKED BURRATA DOP v or STRACCIATELLA v or BUFALA DOP v	9,5
TUSCAN CURED HAM 100g	14

OUR SELECTION OF BOARDS

Our charcuterie and cheeses are directly sourced from Italian producers

PLANCHE TOSCANA	27
Tuscan cured ham, capocollo, pancetta, finocchiona	
PLANCHE FORMAGGI DEL SUD v	25
bufala Dop, stracciatella, smoked burrata DOP, burrata DOP	
PLANCHE MISTA	26
Tuscan cured ham, mortadelle, stracciatella, smoked burrata DOP	
PLANCHE STAZIONE	32
crocchette di patate, olives all'ascolana, capocollo, finocchiona, bufala DOP, burrata DOP	



MENU BAMBINI 18

MAIN (1 choice)
Fried chicken with homemade fries
Pizza Margherita v
Penne with tomato sauce and basil v / butter and parmesan v
DESSERT (1 au choix)
Tiramisù
Strawberry sundae / Chocolate-banana sundae
Ice cream (2 scoops)
SURPRISE

INSALATE

CAESAR POLLO	24
romaine lettuce, crispy chicken, Grana Padano DOP shavings, pancetta, egg, croutons, homemade Caesar dressing	
CAESAR SCAMPIS	26
romaine lettuce, grilled shrimp, Grana Padano DOP shavings, egg, croutons, homemade Caesar dressing	
THE NIÇOISE	23
mesclun, tuna, tomatoes, celery, radishes, green peppers, fava beans, anchovy, egg, black olives, spring onions, fresh basil, EVO oil	
BELLA BURRATA DOP v	22,5
burrata DOP, colourful tomatoes, organic pumpkin seeds	
CRUDI served with homemade fries	
PASSION SALMON CEVICHE	30
fresh raw salmon, passion fruit marinade, red onions, coriander, cucumber, yuzu pearls	
COCO TUNA CEVICHE	33
fresh raw tuna, coconut milk, lime, fresh chili, candied ginger	
SALMON AVOCADO TARTARE	30
fresh raw salmon, avocado, organic lemon, preserved lemon, salmon roe, chives	

TUNA TERIYAKI TARTARE	33
fresh raw tuna, teriyaki sauce, edamame, spring onions, organic wakame seaweed	
STAZIONE TARTARE	29
hand-cut raw beef, egg yolk, red onions, capers, pickles, parsley, Worcester sauce, Tabasco	
BATTUTA DI MANZO	31
hand-cut raw beef marinated in organic lemon, hazelnuts, stracciatella, black truffle from Umbria	

PIATTI VEGANI

VEGAN LINGUINE vg	21
sauce tomato, légumes de saison, basilic frais	
VEGAN RISOTTO vg	27
fava beans, green peas, colorful tomatoes, black truffle from Umbria	
PIZZA DEL GIARDINO vg	18
San Marzano tomato sauce, bell peppers, courgettes, aubergines, red onions, rocket salad, pangratatto	

SIDES 6

homemade fries
seasonal vegetables
roasted baby potatoes
seasonal salad

black truffle from Umbria 4g 11

v - vegetarian / vg - vegan

PASTA & RISOTTO *gluten-free option available +1€*

SPAGHETTI ALLA CHITARRA AL RAGÙ GENOVESE	23
homemade spaghetti, slow-cooked beef (4h) in white wine, onions, bay leaf	
LINGUINE CACIO E PEPE TARTUFO NERO v	28
Grana Padano DOP, pecorino, black pepper, truffle cream, black truffle from Umbria	
LASAGNES CON MELANZANE v	23,5
homemade lasagna pasta, tomato sauce, aubergine, bufala DOP, béchamel, fresh basil	
LINGUINE ALLA VONGOLE	28
clams, garlic, parsley, white wine	
SPAGHETTI ALLA CHITARRA GAMBERI ROSSI	29
homemade spaghetti, red prawns, datterini tomatoes, esepette pepper, broccoletti	
POLPETTE DELLA NONNA	25
linguine, slow-cooked beef meatballs in tomato sauce, smoked burrata DOP, fresh basil	
STAZIONE RISOTTO v	29
fava beans, green peas, colorful tomatoes, stracciatella, black truffle from Umbria	

CARNI

BEEF FILLET TAGLIATA STYLE approx. 250g	39
garlic, fresh Mediterranean herbs, roasted baby potatoes	
GLAZED FARM-RAISED PORK RIBS	28
glazed farm-raised pork ribs, homemade barbecue sauce, roasted baby potatoes	
STAZIONE BURGER	26
artisanal bun, butcher's minced beef patty (180g), Tuscan pancetta, stracciatella, red onions, pak choi, homemade fries	

PESCI *served with seasonal vegetables*

TUNA TATAKI	34
fresh tuna, vierge sauce with colourful tomatoes, garlic, sesame seeds, fresh basil	
POLPO ROSTICCIATO	33
seared octopus, broccoli velouté, smoked stracciatella, spring onions, datterini tomatoes	
TEMPURA	29,5
scampis, calamars, cod, fleurs de courgettes, sauce tartare	

DOLCI *homemade*

OUR TIRAMISÙ	12,5	DAME BLANCHE	12,5
		vanilla ice cream, salted butter caramel, homemade hot chocolate, hazelnuts, whipped cream	
RASPBERRY AND LIME TART	13	STRAWBERRY SUNDAE	13
Breton shortbread, pastry cream, raspberries, lime, raspberry coulis		French meringue, vanilla ice cream, strawberry coulis, whipped cream, fresh strawberries	
PANNA COTTA	12,5	CAFÉ GOURMAND	14,5
almond milk, dark chocolate, almond crumble, exotic fruit coulis		selection of desserts	
MY BIG CHOU PROFITEROLE STYLE	14,5	ICE CREAM & SORBETS	11
artisanal craquelin choux, stracciatella ice cream, salted butter caramel, whipped cream, homemade hot chocolate, hazelnuts		3 scoops	
		ITALIAN CHEESE PLATTER	14
		served with honey and toasted bread	

PIZZA NAPOLETANA *homemade*

MARGHERITA v	14
San Marzano tomato sauce, mozzarella fior di latte, fresh basil, EVO oil	
REGINA MARGHERITA v	17,5
San Marzano tomato sauce, fresh mozzarella di bufala DOP, Grana Padano DOP, fresh basil, EVO oil	
PROSCIUTTO & FUNGHI	19
San Marzano tomato sauce, mozzarella fior di latte, cooked ham, mushrooms	
MARINARA	16
San Marzano tomato sauce, anchovies, garlic, oregano, black olives, fresh basil, EVO oil	
4 SEASONS	20
San Marzano tomato sauce, mozzarella fior di latte, cooked ham, mushrooms, artichokes, black olives, EVO oil	
5 FORMAGGI v	20
gorgonzola, taleggio, scamorza, mozzarella fior di latte, Grana Padano DOP	
DIAVOLA	21
San Marzano tomato sauce, mozzarella fior di latte, ventricina, fresh basil	
ORTOLANA v	19,5
San Marzano tomato sauce, mozzarella fior di latte, bell peppers, courgettes, aubergines, red onions, rocket salad, pangratatto	

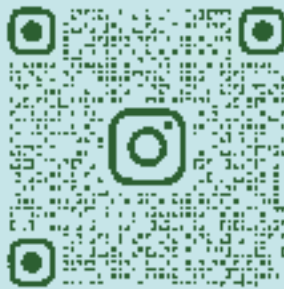
TUTTO AL TARTUFO v	31
mozzarella fior di latte, truffle paste, black truffle from Umbria, fresh burrata DOP	
MORTADELLA	25
mozzarella fior di latte, mortadella, cherry tomatoes, pistachios, fresh smoked burrata DOP, fresh basil	
CALZONE CLASSICO	23
San Marzano tomato sauce, mozzarella fior di latte, cooked ham, egg, mushrooms, fresh basil	
FUOCO & FIAMME	24
San Marzano tomato sauce, mozzarella fior di latte, Nduja, fresh chilli, fresh burrata DOP, fresh basil	
LA SALMONE	24
mozzarella fior di latte, fresch saumon, stracciatella, lemon zest, cherry tomatoes, fresh basil	
DEL GOLFO	26
San Marzano tomato sauce, mozzarella fior di latte, scampi, clams, tuna, calamari, garlic, parsley, fresh basil, EVO oil	

LA CRUDAIOLA 24,5
piadina, Tuscan cured ham, colorful tomatos, Grana Padano DOP, rocket salad, EVO oil



**OUR TEAM
HOPES YOU HAVE AN
EXCELLENT TIME!**

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