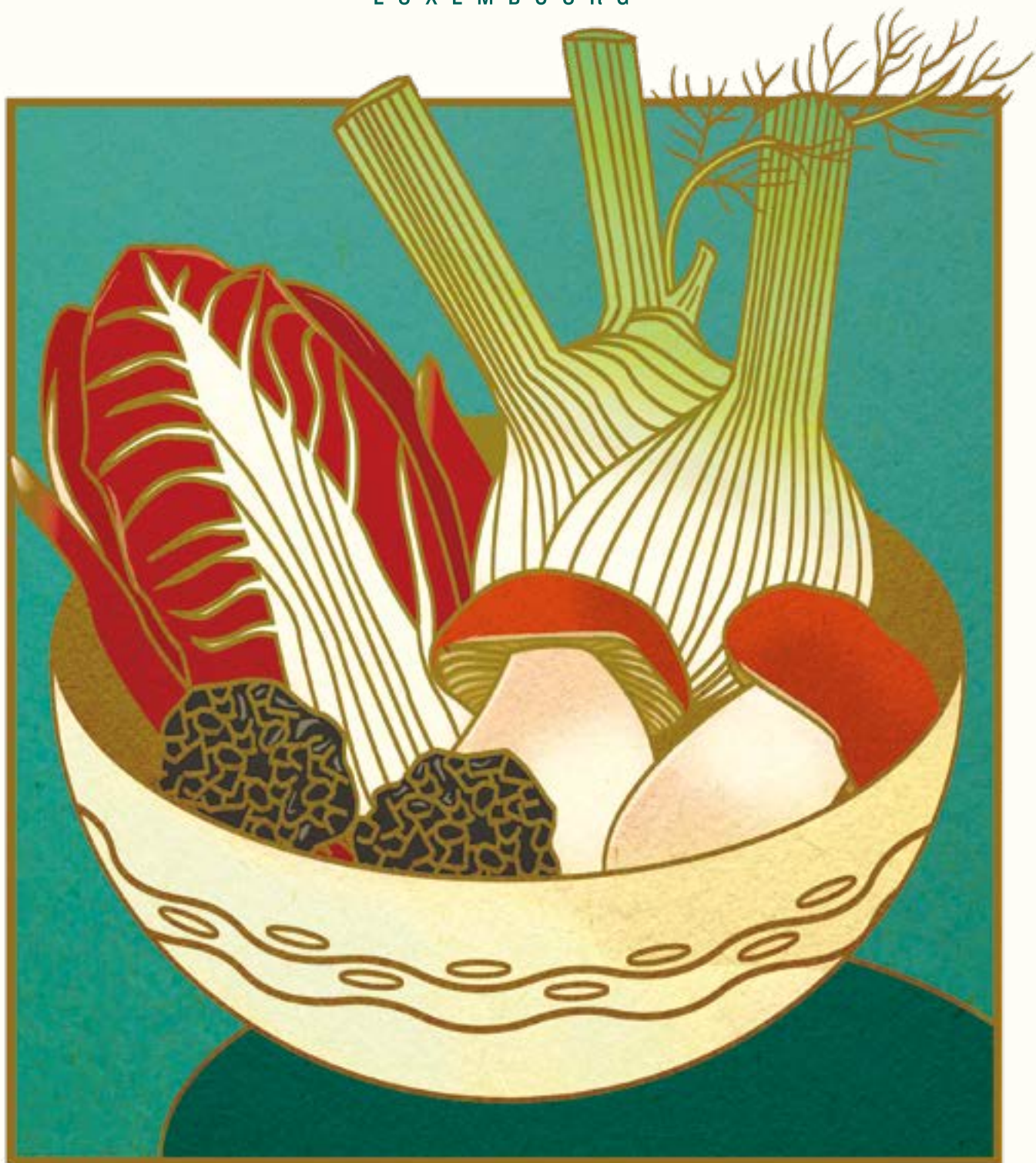




**M E N U**  
**AUTUMN-WINTER**

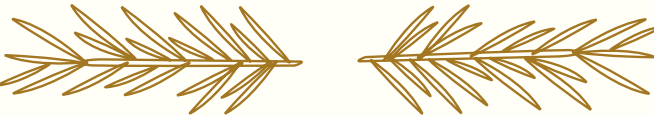
PER L'APERITIVO

|                                                                                                                                     |             |
|-------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>OLIVES ALL'ASCOLANA</b>                                                                                                          | <b>10</b>   |
| olives stuffed with pork meat, breaded and fried, arrabbiata sauce                                                                  |             |
| <b>CROCCHETTE DI PATATE <span>v</span></b>                                                                                          | <b>11,5</b> |
| sundried tomato and chive-potato croquettes, tartar sauce                                                                           |             |
| <b>ARANCINI ALLA SICILIANA</b>                                                                                                      | <b>13</b>   |
| mini meat ragù arancini, peas, arrabbiata sauce                                                                                     |             |
| <b>ACCIUGHE DEL CANTABRICO</b>                                                                                                      | <b>14</b>   |
| bruschettas, Cantabrian anchovy fillets, stracciatella, chives                                                                      |             |
| <b>ANTIPASTO <span>v</span></b>                                                                                                     | <b>19</b>   |
| grilled and marinated vegetables, confit artichokes, smoked burrata DOP, sundried tomatoes, bruschettina                            |             |
| <b>TEMPURA</b>                                                                                                                      | <b>17,5</b> |
| shrimp, calamari, cod, pumpkin, tartar sauce                                                                                        |             |
| <b>CRUDO DI PESCE</b>                                                                                                               | <b>26</b>   |
| selection of our four types of fish crudi                                                                                           |             |
| <b>PIADINA <span>vg</span></b>                                                                                                      | <b>11,5</b> |
| white pizza flavored with za'atar, sea salt, EVO oil                                                                                |             |
| <b>BURRATA DOP <span>v</span> or SMOKED BURRATA DOP <span>v</span> or STRACCIATELLA <span>v</span> or BUFALA DOP <span>v</span></b> | <b>9,5</b>  |
| <b>TUSCAN CURED HAM <span>100g</span></b>                                                                                           | <b>14</b>   |

OUR SELECTION OF BOARDS

*Our charcuterie and cheeses are directly sourced from Italian producers*

|                                                                                                          |           |
|----------------------------------------------------------------------------------------------------------|-----------|
| <b>PLANCHE TOSCANA</b>                                                                                   | <b>27</b> |
| Tuscan cured ham, capocollo, pancetta, finocchiona                                                       |           |
| <b>PLANCHE FORMAGGI <span>v</span></b>                                                                   | <b>25</b> |
| Taleggio DOP, stracciatella, smoked burrata DOP, pecorino sardo                                          |           |
| <b>PLANCHE MISTA</b>                                                                                     | <b>26</b> |
| Tuscan cured ham, pancetta, pecorino sardo, smoked burrata DOP                                           |           |
| <b>PLANCHE STAZIONE</b>                                                                                  | <b>32</b> |
| crocchette di patate, olives all'ascolana, capocollo, finocchiona, arancini, pecorino sardo, burrata DOP |           |



MENU BAMBINI 18

|                                                                                       |
|---------------------------------------------------------------------------------------|
| <b>MAIN (1 choice)</b>                                                                |
| Fried chicken with homemade fries                                                     |
| Pizza Margherita <span>v</span>                                                       |
| Penne with tomato sauce and basil <span>v</span> / butter and parmesan <span>v</span> |
| <b>DESSERT (1 au choix)</b>                                                           |
| Tiramisù                                                                              |
| Dame blanche                                                                          |
| Ice cream (2 scoops)                                                                  |
| <b>SURPRISE</b>                                                                       |

INSALATE

|                                                                                                                                 |           |
|---------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>CAESAR POLLO</b>                                                                                                             | <b>24</b> |
| romaine lettuce, crispy chicken, Grana Padano DOP shavings, pancetta, egg, croutons, homemade Caesar dressing                   |           |
| <b>CAESAR SCAMPIS</b>                                                                                                           | <b>26</b> |
| romaine lettuce, grilled shrimp, Grana Padano DOP shavings, egg, croutons, fresh white grapes, homemade Caesar dressing         |           |
| <b>AUTUNNO</b>                                                                                                                  | <b>23</b> |
| kale, butternut squash, feta, Cantabrian anchovy fillets, egg, red onions, green olives, pumpkin seeds                          |           |
| <b>BELLA BURRATA DOP <span>v</span></b>                                                                                         | <b>24</b> |
| spinach shoots, burrata DOP, avocado, beetroot, pomegranate, chia seeds, mustard vinaigrette                                    |           |
| <b>CRUDI <span>served with homemade fries</span></b>                                                                            |           |
| <b>SALMON CEVICHE</b>                                                                                                           | <b>30</b> |
| raw salmon, mango, avocado, cherry tomatoes, lukewarm spicy broth (coriander, yuzu, soy sauce, sesame oil, coconut milk, chili) |           |
| <b>SWORDFISH CEVICHE</b>                                                                                                        | <b>31</b> |
| raw swordfish with citrus, balsamic vinegar & honey marinade, edamame, chili, spring onions, coriander                          |           |
| <b>SALMON TARTARE</b>                                                                                                           | <b>30</b> |
| raw salmon, pomegranate juice and seeds, lime, Thai basil, spring onions                                                        |           |
| <b>TARTARE STAZIONE</b>                                                                                                         | <b>29</b> |
| hand-cut raw beef, egg yolk, red onions, capers, pickles, parsley, Worcestershire sauce, Tabasco                                |           |
| <b>TARTARE AL TARTUFO NERO</b>                                                                                                  | <b>32</b> |
| hand-cut raw beef, truffe cream, Taleggio velouté, black truffle from Umbria                                                    |           |

PIATTI VEGANI

|                                                                                                              |           |
|--------------------------------------------------------------------------------------------------------------|-----------|
| <b>TORTIGLIONI ALL'ARRABBIATA <span>vg</span></b>                                                            | <b>18</b> |
| spicy tomato sauce with garlic, chili, parsley, EVO oil                                                      |           |
| <b>VEGAN RISOTTO <span>vg</span></b>                                                                         | <b>27</b> |
| seasonal vegetables, black truffle from Umbria                                                               |           |
| <b>PIZZA DEL GIARDINO <span>vg</span></b>                                                                    | <b>18</b> |
| San Marzano tomato sauce, bell peppers, courgettes, aubergines, onions, rocket salad, homemade potato crisps |           |
| <b>BELLA VEGAN <span>vg</span></b>                                                                           | <b>19</b> |
| spinach shoots, avocado, beetroot, pomegranate, chia seeds, mustard vinaigrette                              |           |

SIDES

|                                                        |            |
|--------------------------------------------------------|------------|
| <b>homemade fries</b>                                  | <b>6</b>   |
| <b>seasonal vegetables</b>                             | <b>6,5</b> |
| <b>potato purée</b>                                    | <b>6</b>   |
| <b>potato purée with Umbria black truffle</b>          | <b>10</b>  |
| <b>rocket salad, Grana Padano DOP, cherry tomatoes</b> | <b>6</b>   |
| <b>black truffle from Umbria 4g</b>                    | <b>11</b>  |

*v - végétarian / vg - végan*

PASTA & RISOTTO gluten-free option available +1€

|                                                                                                               |           |
|---------------------------------------------------------------------------------------------------------------|-----------|
| <b>PAPPARDELLE AL RAGÙ COME IN TOSCANA</b>                                                                    | <b>23</b> |
| homemade pappardelle, tomato sauce, slow-cooked beef (4h) in red wine, lemon zest, mint, basil                |           |
| <b>TORTIGLIONI CACIO E PEPE TARTUFO <span>v</span></b>                                                        | <b>29</b> |
| Grana Padano DOP, pecorino, black pepper, truffle cream, black truffle from Umbria                            |           |
| <b>CANNELLONI VERDE <span>v</span></b>                                                                        | <b>24</b> |
| homemade cannelloni stuffed with spinach, mushrooms & ricotta, gratinéed with Taleggio, reduced vegetable jus |           |
| <b>TROFIE AGLI SCAMPI</b>                                                                                     | <b>29</b> |
| trofie with scampi, roasted tomatoes, bottarga di muggine, orange zest                                        |           |
| <b>PAPPARDELLE IN GUAZZETTO</b>                                                                               | <b>27</b> |
| homemade pappardelle, tomato sauce, stewed baby octopus, samphire, chili, garlic, pine nuts, basil            |           |
| <b>POLPETTE DELLA NONNA</b>                                                                                   | <b>25</b> |
| linguine, slow-cooked beef meatballs in tomato sauce, burrrata DOP, basil                                     |           |
| <b>STAZIONE RISOTTO</b>                                                                                       | <b>29</b> |
| Tuscan sausage, smoked burrata, broccoli, black truffle from Umbria                                           |           |

CARNI

|                                                                                                                                   |           |
|-----------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>ARGENTINIAN ANGUS RUMP STEAK <span>approx. 250g</span></b>                                                                     | <b>39</b> |
| green peppercorn sauce, potato purée                                                                                              |           |
| <b>BRAISED VEAL CHEEK</b>                                                                                                         | <b>33</b> |
| veal cheek braised with coffee, chocolate & cardamom, potato purée                                                                |           |
| <b>STAZIONE BURGER</b>                                                                                                            | <b>26</b> |
| artisanal bun, beef patty, caramelized red onions, cucumber pickles, bufala DOP, tomato, romaine lettuce, avocado, homemade fries |           |

PESCI served with seasonal vegetables

|                                                                                   |             |
|-----------------------------------------------------------------------------------|-------------|
| <b>SWORDFISH TATAKI</b>                                                           | <b>33</b>   |
| homemade ponzu sauce                                                              |             |
| <b>POLPO ROSTICCIATO</b>                                                          | <b>33</b>   |
| seared octopus, pumpkin velouté, smoked stracciatella, pak-choi, colored radishes |             |
| <b>TEMPURA</b>                                                                    | <b>29,5</b> |
| shrimp, calamari, cod, pumpkin, tartar sauce                                      |             |

DOLCI homemade

|                                                              |             |                                                                                                     |             |
|--------------------------------------------------------------|-------------|-----------------------------------------------------------------------------------------------------|-------------|
| <b>OUR TIRAMISÙ</b>                                          | <b>12,5</b> | <b>ICE CREAM &amp; SORBETS</b> 3 scoops                                                             | <b>11</b>   |
| <b>LAVENDER CRÈME BRÛLÉE</b>                                 | <b>12</b>   | <b>DAME BLANCHE</b>                                                                                 | <b>12,5</b> |
| <b>LEMON TART</b>                                            |             | stracciatella ice cream, salted caramel, homemade hot chocolate, whipped cream, caramelized popcorn |             |
| Breton shortcrust, lemon cream, candied lemon, meringue      |             |                                                                                                     |             |
| <b>PASSION FRUIT MOUSSE</b>                                  | <b>13</b>   | <b>CAFÉ GOURMAND</b>                                                                                | <b>14,5</b> |
| mango and candied lemon, exotic fruit coulis, dark chocolate |             | selection of desserts                                                                               |             |
| <b>CHOCOLATE BROWNIE</b>                                     | <b>13</b>   | <b>ITALIAN CHEESE PLATTER</b>                                                                       | <b>14</b>   |
| salted caramel, caramelized pecans, vanilla ice cream        |             | served with honey and toasted bread                                                                 |             |



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

*Tag us:*



*@stazioneluxembourg*