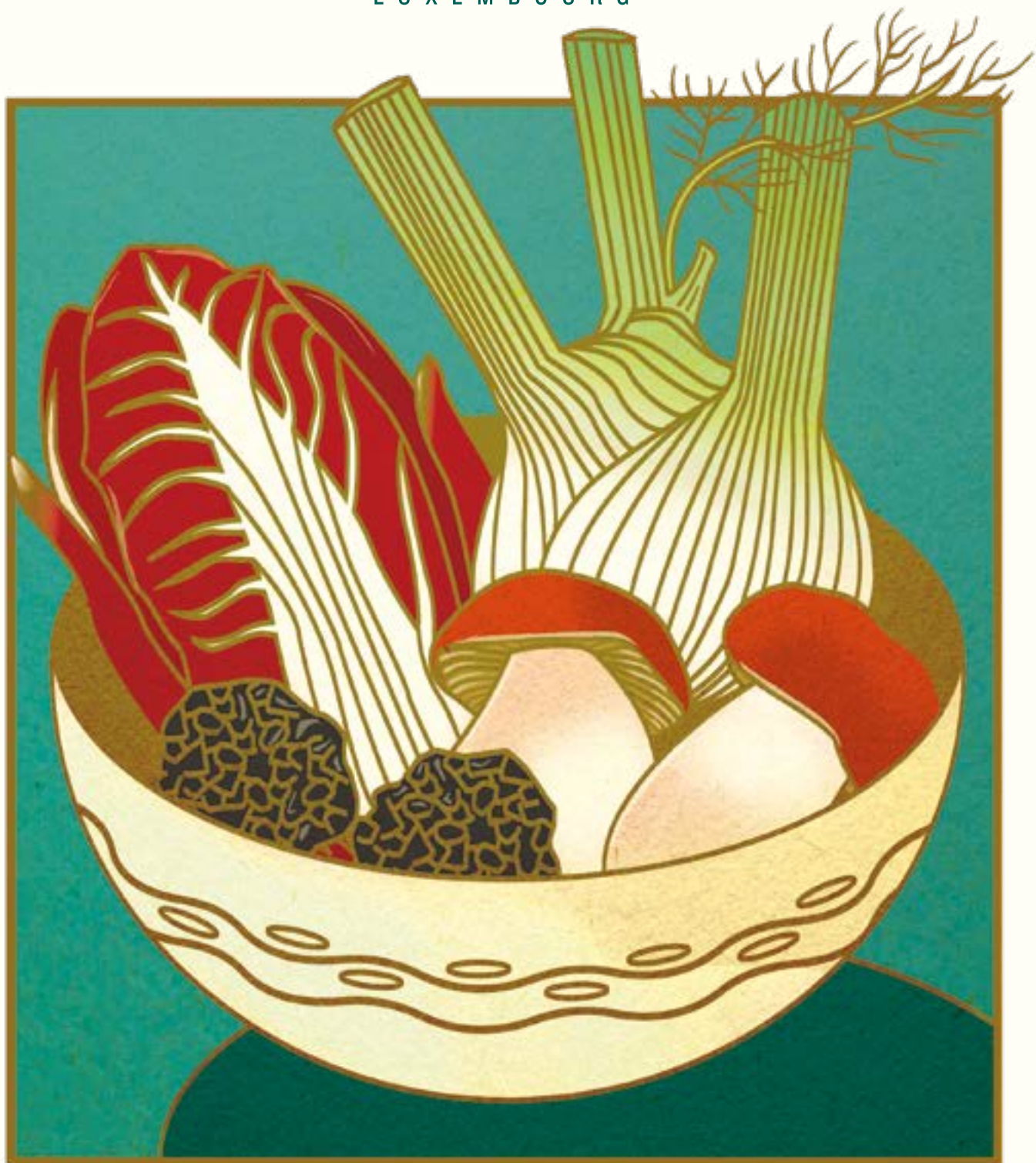




M E N U
AUTUMN-WINTER

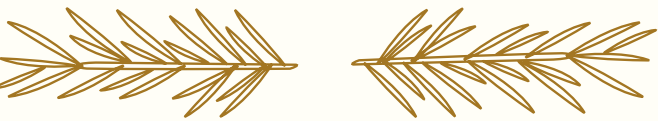
PER L'APERITIVO

OLIVES ALL'ASCOLANA	10,5
olives stuffed with pork meat, breaded and fried, arrabbiata sauce	
CROCCHETTE DI PATATE v	12
truffle-potato croquettes, smoked provola, spring onion, tartar sauce	
ARANCINI DELLA CASA v	13,5
arancini stuffed with bufala DOP, arrabbiata sauce	
BRUSCHETTA STRACCIATELLA E POMODORO v	16
bruschettas, stracciatella, confit tomatoes, pancetta, chives, garlic	
ANTIPASTO v	21
grilled and marinated vegetables, confit artichokes hearts, bufala DOP, sundried tomatoes, bruschettina	
TEMPURA PICCOLA	18,5
shrimp, calamari, organic sea bream, butternut squash, tartar sauce	
CRUDO DI PESCE	26
selection of our different types of fish crudi	
PIADINA vg	11,5
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 v	25
Taleggio DOP, stracciatella, smoked burrata DOP, Pecorino Toscano	
PLANCHE MISTA	26
Tuscan cured ham, capocollo, Pecorino Toscano, smoked burrata DOP	
PLANCHE STAZIONE	33
crocchette di patate, olives all'ascolana, finocchiona, burrata DOP, Pecorino Toscano, Tuscan cured ham	



MENU BAMBINI

18

MAIN (1 choice)	
Fried chicken with homemade fries	
Pizza Margherita v	
Pasta with tomato sauce and basil v / butter and parmesan v	
Beef polpettes in tomato sauce, linguine	
DESSERT (1 au choix)	
Tiramisù	
Dame blanche	
Ice cream (2 scoops)	
SURPRISE	

INSALATE

CAESAR POLLO	25
romaine lettuce, crispy chicken, Grana Padano DOP shavings, pancetta, egg, croutons, homemade Caesar dressing	
CAESAR SCAMPIS	26,5
romaine lettuce, grilled shrimp, Grana Padano DOP shavings, egg, croutons, fresh white grapes, homemade Caesar dressing	
AUTUNNO	24
baby spinach, goat's cheese toast with honey, butternut squash, egg, red onions, pumpkin seeds	
BELLA BURRATA DOP v	24,5
rocket salad, burrata DOP, avocado, beetroot, pomegranate, grilled corn, mustard vinaigrette	
CRUDI served with homemade fries	
TUNA CEVICHE	33,5
raw tuna, avocado, organic lemon, mild chilli, rice vinegar, edamame, candied ginger, red onions, sweet potato crisps	
ORGANIC SEA BREAM CEVICHE	32
raw organic sea bream, ponzu sauce, red onions, yuzu pearls, grilled corn, coriander	
TUNA TARTARE	33,5
raw tuna, coconut milk, grapefruit, black sesame, Thai basil, spring onions, preserved lemon	
TARTARE STAZIONE	29
hand-cut raw beef, egg yolk, red onions, capers, pickles, parsley, Worcestershire sauce, Tabasco	
TARTARE AL TARTUFO NERO	32
hand-cut raw beef, truffle cream, cacio velouté, lime, black truffle from Umbria	
PIATTI VEGANI	
TORTIGLIONI ALL'ARRABBIATA vg	18
spicy tomato sauce, garlic, chili, parsley, EVO oil	
VEGAN RISOTTO vg	27
baby spinach, cherry tomatoes, butternut squash, black truffle from Umbria	
PIZZA DEL GIARDINO vg	19
San Marzano tomato sauce, bell peppers, courgettes, aubergines, onions, rocket salad, homemade bread crisps, fresh basil, EVO oil	
BELLA VEGAN vg	19
rocket salad, tofu, avocado, beetroot, pomegranate, grilled corn, mustard vinaigrette	

SIDES

homemade fries	6
fresh spinach sautéed in butter	6,5
potato purée	6
potato purée with Umbria black truffle	10
rocket salad, Grana Padano DOP, cherry tomatoes	6
black truffle from Umbria 4g	11

v - végétarian / vg - végan

PASTA & RISOTTO gluten-free option available +1€

RIGATONI AL RAGÙ GENOVESE	25
slow-cooked beef (4h) in white wine, onions	
RIGATONI CACIO E PEPE TARTUFO v	29
Grana Padano DOP, Pecorino Toscano, black pepper, truffle cream, black truffle from Umbria	
PACCHERI GRATINATI STAZIONE v	24
slow-cooked tomato sauce, mozzarella fior di latte, bufala DOP, Grana Padano DOP, olives, basil, oven-gratinated	
TAGLIATELLE AL TONNO	29
homemade tagliatelle, fresh tuna, black olives, capers, burrata DOP, basil	
TAGLIATELLE AGLI SCAMPI	28,5
homemade tagliatelle, scampi, roasted tomatoes, vanilla and orange bisque, shiitake mushrooms, coriander, Espelette pepper	
POLPETTE DELLA NONNA	26
linguine, slow-cooked beef meatballs in tomato sauce, smoked burrrata DOP, basil	
STAZIONE RISOTTO	29
Tuscan sausage, Pecorino Toscano, baby spinach, black truffle from Umbria	

CARNI

ARGENTINIAN ANGUS RUMP STEAK approx. 250g	39
reduced jus with organic lemon and Sichuan pepper, potato purée, spinach sautéed in butter	
PISTACHIO-CRUSTED VEAL CHOP	37
veal chop crusted with pistachios and Grana Padano, vegetable jus, potato purée, spinach sautéed in butter	
STAZIONE BURGER	26
artisanal bun, beef patty, Pecorino Toscano, caramelized red onions, pickles, rosted tomato, lettuce, avocado, homemade fries	

PESCI served with coconut and lime-infused rice

ROASTED ORGANIC SEA BREAM	35
stuffed with fresh tomatoes, olives, preserved lemon, basil, spicy broth	
POLPO ROSTICCIATO	34
seared octopus, chickpea velouté, smoked stracciatella DOP, fresh spinach, heritage carrots, lime	
TEMPURA	29,5
shrimp, calamari, organic sea bream, butternut squash, tartar sauce	

DOLCI homemade

CHOCOLATE BROWNIE	13,5	DAME BLANCHE	14,5
salted caramel, pistachios, vanilla ice cream		stracciatella ice cream, salted caramel, homemade hot chocolate, whipped cream, caramelized popcorn	
OUR TIRAMISÙ	12,5	CAFÉ GOURMAND	14,5
		selection of desserts	
LEMON TART	12,5	ICE CREAM & SORBETS	11
Breton shortcrust, lemon cream, candied lemon, meringue		3 scoops	
BIANCOMANGIARE	13	ITALIAN CHEESE PLATTER	14
almond milk panna cotta, fig sauce, almond crumble			

PIZZA NAPOLETANA homemade

MARGHERITA v	14
San Marzano tomato sauce, mozzarella fior di latte, fresh basil, EVO oil	
REGINA MARGHERITA v	18
San Marzano tomato sauce, fresh bufala DOP, Grana Padano DOP, fresh basil, EVO oil	
MARINARA	16,5
San Marzano tomato sauce, anchovies, garlic, oregano, black olives, fresh basil, EVO oil	
CAPRICCIOSA	23
San Marzano tomato sauce, mozzarella fior di latte, cooked ham, mushrooms, artichokes, fresh basil, EVO oil	
5 FORMAGGI v	22
Gorgonzola, Taleggio, smoked Scamorza,, mozzarella fior di latte, Grana Padano DOP, walnuts	
DIAVOLA	24
San Marzano tomato sauce, mozzarella fior di latte, ventricina, fresh bufala DOP, fresh basil, EVO oil	
ORTOLANA v	21
San Marzano tomato sauce, mozzarella fior di latte, courgettes, bell peppers, aubergines, onions, rocket salad, homemade bread crisps	
TUTTO AL TARTUFO v	31
mozzarella fior di latte, truffle cream, cacio, black truffle from Umbria, fresh burrata DOP, fresh basil, EVO oil	

TOSCANA	26
mozzarella fior di latte, pecorino Toscano, Tuscan sausage, wild mushrooms, basil, EVO oil	
CLASSIC CALZONE	24
San Marzano tomato sauce, mozzarella fior di latte, cooked ham, mushrooms, egg, fresh basil, EVO oil	
CALZONE STAZIONE	25
San Marzano tomato sauce, mozzarella fior di latte, salame dolce, cime di rapa, smoked Scamorza, fresh basil, EVO oil	

FUOCO & FIAMME	25
San Marzano tomato sauce, mozzarella fior di latte, 'Nduja, fresh chilli, fresh burrata DOP, fresh basil, EVO oil	
AUTUNNO	24
mozzarella fior di latte, pancetta, Taleggio, sun-dried tomatoes, butternut squash, homemade bread crisps, fresh basil, EVO oil	
LA CRUDAIOLA	25
mozzarella fior di latte, mortadelle, cherry tomatos, stracciatella, pistachios, rocket salad, fresh basil, EVO oil	



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

Tag us:



@stazioneluxembourg