



DEAUVILLE

Santa Lucia

RISTORANTE



PIZZA

DAL 1978

ANTIPASTI

to share

BABY SPINACH <i>ricotta, pine nuts</i>	12,5
PARMA HAM	14,5
FOCACCIA <i>herbs and fleur de sel aglio e peperoncino</i>	7 10
TUNA CARPACCIO <i>spring onions and basil</i>	15
SPOON SERVED GORGONZOLA <i>hazelnuts and almonds</i>	14
ROASTED PEPPERS <i>garlic, anchovies and olive oil</i>	12
TOMATOES <i>onions and spring onions</i>	13,5
TOMATOES & MOZZARELLA <i>basil</i>	15,5
STRACCIATELLA <i>lemon pepper and olive oil</i>	13,5

Burrata

BURRATA 12 <i>olive oil and basil</i>	
BURRATA, TOMATOES 15,9 <i>basil</i>	
BURRATA, PARMA HAM 16	
BURRATA, TRUFFLE 25 <i>arugula and olive oil</i>	

EGGPLANT <i>alla parmigianna</i>	15,5
MOZZARELLA <i>alla milanese</i>	13,5
FRIED SMELT <i>creamy spicy sauce</i>	12
FRIED CALAMARI <i>creamy spicy sauce</i>	17,5

WINES

by the glass

SPARKLING

PROSECCO Extra Dry Bolla
POMMERY Brut Silver



coupe 12cl
7,1
13

ITALIAN WINES

White

DOC ORVIETO Bigi *glass 12cl* 6,1
IGT PIANO MALTESE Tenuta Rapitala 7,1

Red

DOCG CHIANTI SUPERIORE Poderi Melini *glass 12cl* 6,7
DOC MONTEPULCIANO Cantina Zaccagnini 8,8

FRENCH WINES

White

IGP SABLE DE CAMARGUE, Chardonnay Royal de Jarras *glass 12cl* 7,6
ROSEBLOOD D'ESTOUBLON AOP Coteaux d'Aix-en-Provence 8,8

Rosé

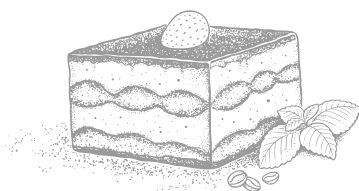
SOURCE DE ROSEBLOOD IGP Méditerranée *glass 12cl* 7,5
ROSEBLOOD D'ESTOUBLON AOP Coteaux Varois en Provence 9,5

Red

PUISSEGUIN SAINT ÉMILION, Château Branda 2015 *glass 12cl* 6,6
CÔTES DU RHÔNE, Famille Perrin 7,1

DESSERTS and cheese

ROASTED CAMEMBERT wood-fired	14,5
SPOON SERVED GORGONZOLA hazelnuts and almonds	14
AFFOGATO Espresso, vanilla ice cream	8,5
TIRAMISU	12
CHOCOLATE LAVA CAKE vanilla ice cream	12
CREME BRÛLÉE	9,5
PANNA COTTA red fruits coulis	9
PROFITEROLES vanilla ice cream, chocolate sauce	12
CHOCOLATE MOUSSE	10
PIZZA Calvados flambeed apples nutella	11,5 10,5
ICE CREAMS & SORBETS Vanilla • chocolate • coffee • pistachio • rhum raisin mango • strawberry • lemon	
2 SCOOPS 7 3 SCOOPS	8,5
SANTA LUCIA vanilla, pistachio, amarena, whipped cream	10,5
DAME BLANCHE	10
TATIN ICE CREAM	10,5
COFFEE or CHOCOLATE LIÉGEOIS	10



NET PRICES IN EUROS / CHEQUES NOT ACCEPTED / SERVICE INCLUDED

SPECIALTIES wood-fired

PIZZA MERAVIGLIOSO 19 cream, pesto, arugula, candied tomatoes, pine nuts, burrata
HALF LOBSTER 49,5 with Espelette pepper and garlic spaghetti
LASAGNA DELLA MAMMA 22 bolognese, parmesan, béchamel sauce, tomato
WILD GAMBAS 45,5 roasted with olive oil and garlic spaghetti
PIZZA 11,5 Calvados flambeed apple
ROASTED CAMEMBERT 14,5

MEATS



VEAL SCALLOPINI alla milanese	20,5
BEEF CARPACCIO parmesan and arugula	20,5
SANTA LUCIA SCALLOPINI AU GRATIN tomato and mozzarella	22,5
VEAL OSSO BUCCO della nonna	24
VEAL SCALLOPINI with Marsala	23
BEEF FILLET peppercorn sauce	40,5



FISH

TUNA CARPACCIO french fries	28
ROASTED SEA BREAM with lemon	29
WILD GAMBAS roasted with olive oil and garlic spaghetti	45,5

SIDES

french fries • roasted zucchini • pasta • arugula and parmesan

NET PRICES IN EUROS / CHEQUES NOT ACCEPTED / SERVICE INCLUDED

PIZZA

wood-fired



MARGHERITA 14

Tomato • mozzarella fior di latte • basil

4 CHEESES 18

Tomato • gorgonzola • parmesan • mozzarella fior di latte • goat cheese

NORMANDE 16

Cream • mozzarella fior di latte • mushrooms • parmesan

PARMA 19

Cream • Parma ham • mozzarella fior di latte • mushrooms • parmesan

HONEY GOAT CHEESE 18

Cream • goat cheese • honey • rosemary • walnuts

CAPRICCIOSA 18

Tomato • mozzarella fior di latte • mushrooms • artichokes • olives

REGINA 16

Tomato • cooked ham • mushrooms • mozzarella fior di latte

DIAVOLA 16

Tomato • spicy sausage • mozzarella fior di latte

NEAPOLITAN 16

Tomato • mozzarella fior di latte • anchovies • capers

ANGELO 19

Tomato • mozzarella fior di latte • tuna • egg

ROCCO 15

Tomato • garlic • basil • parmesan

PAYS D'AUGE 18

Cream • camembert • Pont-l'Évêque fermier

GIRO 19

Cream • smoked salmon • dill

CALZONE 17

Tomato • ham • mozzarella • egg

TRUFFLE 41,5

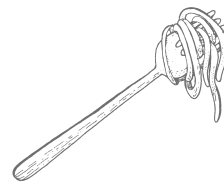
Cream • mozzarella fior di latte • mushrooms • tartufatta • truffle

CAVIAR 30gr 70,5

Cream • caviar



PASTA



AL LIMONE

cream and lemon zest, linguini

15

VONGOLE

clams, tomatoes, garlic, linguini

27,5

SALMONE

fresh and smoked salmon, lemon, spinach, penne

22,5

CARBONARA

guanciale, pecorino, egg, spaghetti

19,5

POMODORO

tomato, garlic, basil, linguini

13,5

LASAGNA DELLA MAMMA

bolognese, parmesan, béchamel sauce, tomato

22

MEAT BALLS

tomato, spaghetti

20,5

BOLOGNESE

tomato sauce, veal, spaghetti

20,5

PESTO

basil, parmesan, pine nuts, straciatella, penne

18,5

TRUFFLE

truffle cream, pecorino, truffle, penne

40

CACIO E PEPE

cream, pecorino, pepper, linguini

20,9

AGLIO, OLIO E PEPERONCINO

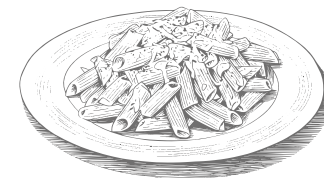
garlic, olive oil and chili pepper, linguini

17

CAVIAR

cream, lemon zest, caviar, linguini

70



BAMBINI MENU 14

Linguini pomodoro or bolognese spaghetti

Pizza Margherita or Regina

1 ice cream scoop