

Menù Il Guerriero

Menù Prezzo Fisso ~ Fixed Price Menu

- *Pasta fritta e prosciutto ~*
Delicately fried bite-sized pieces of pasta, with a doughnut-like texture served with Italian ham.
- *Tortelli al ragù ~*
Home-made stuffed pasta parcels served with a meat & tomato sauce.
- *Grigliata mista ~*
Italian mixed grill.
- *Patate fritte ~*
French fried potatoes.
- *Dolce ~*
Dessert.
- *Vino ~*
House red or white wine.
- *Acqua ~*
Sparkling or still mineral water.
- *Caffè ~*
Coffee.

Euro 20,00

Coperto ~ Cover charge ~ Euro 2,00

Menù Il Guerriero

Antipasti ~ Appetisers

Euro

Antipasto Garfagnino: Varieta di salumi tipici di selvaggina 8,00

Cinghiale, daino e capriolo con pane casareccio arrostito e sottoli ~

Garfagnana regional appetisers:

Wild boar, fallow & roe deer cured game served on home-made toasted bread

Pecorino con miele ~ Pecorino sheep's milk cheese & honey. 4,00

Antipasto misto della casa ~ Chef's selection of appetisers: 5,00

Pasta fritta ~ Delicately fried bite-sized pieces of pasta, with a doughnut-like texture.

Bruschetta ~ home-made toasted bread with a traditional topping of tomatoes, basil & Luccan olive oil.

Affettati misti ~ A selection of traditional thinly-sliced meats.

Polenta fritta con funghi porcini ~ Fried corn-meal porridge with wild mushrooms.

Crostini mista ~ Thin slices of lightly toasted bread, with a variety of toppings.

Carpaccio di lardo con rucola e pasta fritta ~ 5,00

A delicacy made from pork fat. A honeycomb of slits are made in the fat, & sea salt rubbed into them. The sides of the 'conca di marmo', a large tub-like marble pot, are rubbed with garlic before the first layer of selected native Apuan Alpine herbs, spices & salt are put into it, followed by a layer of fat. Layers of ingredients are alternated to fill the container, which is closed tightly with a lid. After no less than six months, the lard is ready. The fat is gleaming white, soft & aromatic. Surprisingly, in view of the quantity of salt used, it's very mild as well. This age-old process, the particular climes of the region & the special marble pot transform such a basic substance into the unique & highly celebrated 'Lardo di Conca di Colonnata'. Served thinly sliced with rocket & fried pasta.

Carpaccio di bresaola con rucola ~ 5,00

Thinly sliced raw beef rubbed with spices & air-cured in the 'Valtellina', a long Alpine valley in Lombardy. The flavour is moist & delicate with an intriguing, musty bouquet. It is utterly lean, with no discernible striations of fat. Served with rocket.

Zupetta calda di pesce ~ Fish soup (hot) 7,00

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Primi piatti ~ Starters

Euro

Bis di primi ~ Chef's selection (2 items) 6,90

Tris di primi ~ Chef's selection (3 items) 7,90

Tortelli al ragu ~ Home-made stuffed pasta parcels with a meat & tomato sauce. 5,16

Maccheroni alla rustica ~ Home-made macaroni with a creamy wild mushroom sauce. 5,16

Gnocchetti alle erbe ~ Home-made pasta shells with a creamy herb sauce. 5,16

Spaghetti alla carbonara ~ Home-made spaghetti with cheese & smoked bacon pieces. 4,13

Spaghetti del Guerriero ~ Chef's special home-made spaghetti. 4,13

Spaghetti allo scoglio ~ Home-made spaghetti with a variety of seafood. 6,71

Penne all'amatriciana ~ 5,00

Tubes of home-made pasta with tomatoes, bacon, onion, Luccan olive oil & a hint of chilli.

Penne alla Tirolese ~ 5,00

Tubes of home-made pasta served with smoked cured ham, mushrooms, garlic & cream.

Penne piccanti ~ Tubes of home-made pasta served with a spicy chilli sauce. 4,13

Penne agli scampi ~ Home-made pasta tubes with scampi. 6,71

Fusilli 'mare e monti' ~ 6,71

'Sea & mountains' ~ Spirals of home-made pasta with seafood & wild mushrooms.

Crepes ai funghi o asparagi ~ Mushroom or asparagus pancakes. 5,16

Risottino di mare ~ Seafood with rice 6,71

Risotto ai funghi porcini ~ Wild mushrooms with rice. 6,71

Tagliatelle agli asparagi ~ Home-made pasta strips with asparagus. 4,30

Tagliatelle alla campagnola ~ 5,00

Home-made pasta strips with tender pieces of chicken breast, broccoli, garlic, Luccan olive oil & a hint of chilli.

Tagliatelle di mais al ragu di coniglio ~ 6,71

Home-made corn pasta strips with a rabbit & tomato sauce.

Pasta made from corn offers an alternative flavour to normal wheat-based pasta &, in addition, is beneficial to anyone who suffers from gluten intolerance or other wheat allergies. Some other dishes on the menu may be served with corn pasta on request.

Tagliatelle di farro al ragu di salsiccia ~ 6,71

Home-made farro pasta strips with Italian sausage & tomato sauce.

Farro is a rare & precious wheat that is still grown only by a few farmers in Italy. Over the centuries the farro grain was put aside for the more economically profitable 'refined' wheat that forms the basis of most pasta. However, the unrefined farro grain species 'triticum dicoccum' is high in fibre & a sensible choice for the health conscious connoisseur of fine natural foods. Some other dishes on the menu may be served with farro pasta on request.

Menù Il Guerriero

Secondi piatti ~ Main courses

Euro

Filetto al pepe verde 'Guerriero' ~

13,00

Our 'signature dish'. Prime fillet steak, pan-fried to your taste & served with a creamy peppercorn sauce.

We select only the finest fillet steak, mature it to perfection & then prepare it with our unique creamy pepper sauce. A firm favourite with many of our customers, their only complaint is that after savouring this dish they find it very difficult to try anything different on the menu!

Filetto all'imperiale ~

13,00

Prime fillet steak, pan-fried in butter with brandy & peppercorns.

Filetto all'aceto balsamico ~

13,00

Prime fillet steak, pan-fried to your taste with balsamic vinegar from nearby Modena.

Arista al forno ~ Roasted loin of pork.

5,16

Arista con funghi porcini ~ Roasted loin of pork served with wild mushrooms.

6,90

Cinghiale in umido ~ Wild boar casserole.

7,23

Cinghiale o caprioso con polenta ~ Wild boar or roe-deer casserole with fried corn-meal porridge.

8,00

Coscio di maiale al forno ~ Slices of oven-roasted leg of pork.

5,50

Vitella al pepe verde ~ Slices of oven-roasted veal with a clear green peppercorn sauce.

6,71

Gamberoni al quazzetto* ~ King prawns in garlic & Luccan olive oil.

10,33

Grigliati alla brace ~ Grilled over hot coals

Filetto alla griglia ~ Prime fillet steak, grilled & served plain.

13,00

Bistecca di manzo alla Fiorentina (hg.) ~ Porterhouse steak 'Florentine-style' (per 100g)

3,10

Another Guerriero special, we take a prime porterhouse steak at least two finger-widths high & marinate it for two hours in a blend of vinegar, Luccan olive oil, parsley & garlic. The steak is then grilled for approximately four minutes (medium-rare) before adding a pinch of salt & pepper & turning over. The salt 'activates' the vinegar in the marinade to create the unique 'Florentine' flavour. After another four minutes, salt & pepper are added to the other side. Two more minutes cooking either side follow before the steak is served.

Menù Il Guerriero

Secondi piatti ~ Main courses Euro

Tagliata di manzo (hg.) ~ Strips of prime fillet steak (per 100g) 3,10

Tagliata di manzo con funghi (hg.) ~ Strips of prime fillet with wild mushrooms (per 100g) 3,36

Tagliata di manzo alla Catalana (hg.) ~ Strips of prime fillet 'Catalan-style' (per 100g) 3,20

Tagliata di manzo con rucola (hg.) ~ Strips of prime fillet steak with rocket (per 100g) 3,20

Grigliata mista 'Guerriero' (min. 2 persone): Manzo, rosticciana, capocollo di maiale, salsiccia e wurstel ~ 9,00

Guerriero's famous Italian mixed grill is available for two or more persons & comprises: Prime beef steak, pork spare ribs, regional 'capocollo' cured neck & shoulder of pork, Italian & German sausages. A veritable feast of meat for hearty appetites!

Gamberoni o scampi alla griglia ~ Grilled king prawns or scampi.* 10,33

Orata o branzino alla griglia ~ Grilled mediterranean snapper or sea bass. 10,33

Su prenotazione ~ May be ordered in advance

Carrè di cinghiale ~ Rack of wild boar. 12,00

Wild boar has a unique flavour somewhere between pork & beef ~ a deliciously different taste experience!

Carrè di cervo ~ Rack of red deer. 12,00

Carrè di agnello ~ Rack of lamb. 9,00

Quaglie n.2 ~ Two quails. 7,00

Pollo ruspante ¼ ~ Free-range chicken quarter. 6,00

Baccalà ~ Salted cod. 9,00

Girato sulla brace ~ Spit-roasted over hot coals

Maialino da latte (15 persone) ~ Whole roast suckling pig. Serves 15. 150,00

Pollo ruspante (4 persone) ~ Whole roast free-range chicken. Serves 4. 24,00

Galletto (2 persone) ~ Whole roast cockerel. Serves 2. 8,00

Coscio d'agnello (2-3 persone) ~ Roast leg of lamb. Serves 2-3. 20,00~30,00

Coscio di capretto (2-3 persone) ~ Roast leg of kid goat. Serves 2-3. 20,00~30,00

Porchetta fresca (15 persone) ~ Stuffed and roasted boneless pork joint. Serves 15. 150,00

Porchetta ripiena (20 persone) ~ Stuffed and roasted boneless pork joint. Serves 20. 200,00

** Prodotto congelato ~ * Denotes a frozen product.*

Menù Il Guerriero

Contorni ~ Side dishes

	Euro
<i>Patate fritte</i> * ~ French fried potatoes *	2,50
<i>Spinaci al burro</i> * ~ Spinach in butter. *	2,50
<i>Piselli alla fiorentina</i> ~ Peas, Florentine-style.	2,50
<i>Frigonio (patate con verdure miste al forno)</i> ~ Oven-baked potatoes & seasonal vegetables.	2,50
<i>Insalata mista</i> ~ A mixed salad of crisp lettuce & Italian tomatoes.	2,50
<i>Insalata di pomodori</i> ~ Fresh Italian tomatoes. Add salt, oil & vinegar to taste.	2,50
<i>Fagioli all'olio</i> ~ Kidney beans in a Luccan olive oil dressing.	2,50

* Prodotto congelato ~ * Denotes a frozen product.

Dolce ~ Desserts

	Euro
<i>Panna cotta ai frutti di bosco</i> ~ A delicious cream dessert served with fruits of the forest.	3,00
<i>Panna cotta al caramello</i> ~ A delicious cream dessert drizzled with caramel sauce.	3,00
<i>Panna cotta alla cioccolata</i> ~ A delicious cream dessert drizzled with chocolate sauce.	3,00
Tiramisu ~	3,00
<i>Literally translates as 'pick me up' ~ this is the classic Tuscan dessert. Made with eggs, mascarpone cheese, fingers of pastry, cream, espresso coffee, a little sugar & cocoa ~ 'heaven in your mouth'!</i>	
Piatto forte ~	
<i>Literally translates as 'strong plate' ~ this is our special alcoholic version of Tiramisu, loaded with amaretto, rum, cognac, sambuca & 'bagna per dolce' ~ hold on to your hat!</i>	
Gelato ~ Your choice of delicious Italian ice cream.	3,00
Sfogliatine calde alla pera e cioccolato ~	3,00
<i>Sweet Italian sugar-glazed pastry puffs drizzled with chocolate sauce & served warm with pears.</i>	
Torte miste della Casa ~ A selection of home-made tarts & pastries.	3,10

Menù Il Guerriero

Vini rossi ~ Red wines

Euro

Vino rosso della casa (Chianti) ~ Our selected red Chianti.

3,80

Montecarlo D.O.C.

This denomination is located in the region of Montecarlo, north of Lucca

Torre della Gioiosa ~

6,71

A fine Luccan red wine from nearby Montecarlo made from a blend of 70% Sangiovese, 15% Merlot, & 15% Syrah that has been aged in new oak barrels. The result is spellbinding, with ripe black cherry, smooth vanilla spice, soft tannin & a long fruit-bomb finish with spice.

Colline Lucchesi D.O.C.

This denomination was established in 1968 & is one of the oldest in Italy.

Colline Lucchesi fattoria di Forci ~

6,71

A fine Luccan red wine from nearby Forci.

Colline Lucchesi fattoria di Fubbiano ~

10,33

A fine Luccan red wine from nearby Fubbiano. It has a brilliant ruby-red colour; a dry, well-balanced & velvety taste with a lively prickle in its youth.

Colline Lucchesi fattoria Greo ~

10,33

A fine Luccan red wine from a nearby producer.

Colline Lucchesi Riserva fattoria Greo ~

10,85

A premium Luccan red wine that has been matured for at least two years.

Montepulciano D.O.C.G.

This became the very first D.O.C.G. in Italy in 1983.

Vino Nobile di Montepulciano fattoria di Avignonesi ~

20,33

Vino Nobile di Montepulciano is named after the town & the historic notion that the wine was available only for the tables of nobility. Aged for two years in locally-made chestnut casks, this is viewed as one of Italy's finest quality wines.

Vino Nobile di Montepulciano wines are made from 60% to 80% Sangiovese, 10% to 20% Canaiolo, & up to 20% of other varieties (although no more than 10% white). One of the other red varieties most often used is the Mammolo, which adds the scent of violets to the bouquet.

Menù Il Guerriero

Vini rossi ~ Red wines

Euro

Antinori

Santa Cristina ~

7,75

This is a fine Tuscan wine made from a blend of 90% Sangiovese & 10% Merlot.

Ruby red in colour, it has an intense bouquet of mature fruits with a harmonious & very pleasing taste on the palate.

This wine is named after Antinori's Santa Cristina estate in Chianti Classico. Santa Cristina was originally introduced in 1946 as a Chianti Classico by Piero Antinori's father, Niccolò. However, with the passage of the 1984 D.O.C.G. laws ~ spearheaded by Piero Antinori ~ requiring lower vineyard yields, Chianti Classico grapes became so complex & rich that they required more ageing than this fruity fresh wine should have to maintain its style & character. Therefore, with the 1987 vintage Santa Cristina moved away from the Chianti Classico designation, & with the 1994 vintage Antinori began including Merlot in the blend to add soft, open fruit nuances to the wine.

Grave del Friuli D.O.C.:

With so many fine Tuscan wines to choose from, you may wonder how these from Corno di Rosazzo, a place situated in the northern region of Friuli, between the cities of Venice & Trieste have managed to make it onto our wine list?

Quite simply, they are superb both in taste & value! As the motto of 'The Two Towers' states: "Life is too short to drink bad wine!"

Cabernet del Friuli fattoria Le Due Torri ~

5,16

Medium garnet hue. Spicy scents of tart cherry & rhubarb. More expressive in the mouth with flavours of blackberry, black pepper, chocolate & a hint of orange peel. Cherry in the pleasant finish.

Merlot del Friuli fattoria Le Due Torri ~

5,16

Purple hue with a ruby rim. Varietal aromas of blackberry, leather & cedar. Pleasant earthy, dry flavours include tart red fruit, briar & cedar. Crisp finish.

Menù Il Guerriero

Vini bianchi ~ White wines Euro

Vino bianco della casa (Chianti) ~ Our selected white Chianti. 3,80

Vino bianco alla spina frizzante (lt.1) ~ A litre carafe of our semi-sparkling white wine. 4,65
This highly palatable medium-dry wine is a firm favourite with many of our guests.

Montecarlo D.O.C.:

Terra della Gioiosa ~ 6,71
A fine Luccan white wine from nearby Montecarlo.

Colline Lucchesi D.O.C.

Colline Lucchesi fattoria di Forci ~ 6,20
A fine Luccan white wine from nearby Forci.

Colline Lucchesi fattoria di Fubbiano ~ 9,30
A fine Luccan white wine from nearby Fubbiano.

Colline Lucchesi fattoria Greo ~ 9,30
A fine Luccan white wine from a nearby producer.

Grave del Friuli D.O.C.:

Pinot Grigio del Friuli fattoria Le Due Torri ~ 5,16
Pinot Grigio is one of Italy's 'signature' wines. This deliciously dry, but fruity, example from 'The Two Towers' is a delight to the palate.

Prosecco Legatura fattoria Mionetto ~ 7,75
Prosecco is a crisp, dry, sparkling wine that is another of Italy's 'signature' wines, with a delicious taste that some compare to champagne!

Galestro capsula viola fattoria Antinori ~ 7,75
Delicately fruity on the nose, this light-bodied wine offers a very refreshing & lively palate.

Menù Il Guerriero

Pizze ~ Pizzas	Euro
Margherita ~ Pomodoro e Mozzarella Tomato & Mozzarella Cheese	5,00
Napoli ~ Pomodoro, Mozzarella, Acciughe e Capperi Tomato, Mozzarella, Anchovies & Capers	5,00
Alla Siciliana ~ Pomodoro, Mozzarella, Acciughe, Capperi e Olive, Tomato, Mozzarella, Anchovies, Capers & Olives	6,00
Al Prosciutto ~ Pomodoro, Mozzarella e Cotto Tomato, Mozzarella & Ham	6,00
Prosciutto e Funghi ~ Pomodoro, Mozzarella, Cotto e Funghi Tomato, Mozzarella, Ham & Mushrooms	6,00
Quattro Stagioni ~ Pomodoro, Mozzarella, Cotto, Funghi, Carciofi e Olive, Tomato, Mozzarella, Ham, Mushrooms, Artichokes & Olives	6,00
Capricciosa ~ Pomodoro, Mozzarella, Cotto, Funghi, Carciofi, Olive, Capperi e Wurstel Tomato, Mozzarella, Ham, Mushrooms, Artichokes, Olives, Capers & German Sausage	6,00
Alla Salsiccia ~ Pomodoro, Mozzarella e Salsiccia Tomato, Mozzarella & Hot Italian Sausage	6,00
Salsiccia e Cipolle ~ Pomodoro, Mozzarella, Salsiccia e Cipolle Tomato, Mozzarella, Hot Italian Sausage & Onion	6,00
Salsiccia, Cipolle e Tonno ~ Pomodoro, Mozzarella, Salsiccia, Cipolle e Tonno Tomato, Mozzarella, Hot Italian Sausage, Onion & Tuna	6,00

Menù Il Guerriero

Pizze ~ Pizzas	Euro
Al Guerriero ~ <i>Pomodoro, Mozzarella, Cotto, Speck, Origano, Peperoncino e Parmigiano</i> <i>Tomato, Mozzarella, Ham, Italian Smoked Bacon, Origano, Chilli & Parmesan</i>	6,00
Speck e Gorgonzola ~ <i>Pomodoro, Mozzarella, Speck e Gorgonzola</i> <i>Tomato, Mozzarella, Italian Smoked Bacon & Gorgonzola Blue Cheese</i>	6,00
Crudo e Mascarpone ~ <i>Pomodoro, Mozzarella, Prosciutto Crudo e Mascarpone</i> <i>Tomato, Mozzarella, Italian Raw Ham & Mascarpone Soft Cheese</i>	6,00
Ai Quattro Formaggi ~ <i>Pomodoro, Mozzarella, Gorgonzola, Emmenthal, Groviera e Parmigiano</i> <i>Tomato, Mozzarella, Gorgonzola, Emmenthal, Italian Gruyère & Parmesan</i>	6,00
Bismarck ~ <i>Pomodoro, Mozzarella, Cotto, Pancetta e Uova</i> <i>Tomato, Mozzarella, Ham, Italian Cured Bacon & Egg</i>	6,00
Vegetariana ~ <i>Pomodoro, Mozzarella e Verdure Mista</i> <i>Tomato, Mozzarella, & Mixed Vegetables</i>	6,00
Pane Arabo ~ <i>Pomodoro, Mozzarella, Prosciutto Crudo e Insalata</i> <i>Tomato, Mozzarella, Italian Raw Ham & Salad</i>	6,00
Ai Funghi Porcini ~ <i>Pomodoro, Mozzarella, e Funghi Porcini</i> <i>Tomato, Mozzarella, & Wild Mushrooms</i>	6,00
Calzone ~ <i>Pomodoro, Mozzarella e Cotto</i> <i>Folded pizza stuffed with Tomato, Mozzarella & Ham</i>	6,00
Calzone Farcito ~ <i>Pomodoro, Mozzarella, Carciofi, Cotto e Funghi</i> <i>Folded pizza stuffed with Tomato, Mozzarella, Artichokes, Ham & Mushrooms</i>	6,00
Focacce ~ <i>Pomodoro, Mozzarella e Cotto</i> <i>Italian Focaccia bread topped with Tomato, Mozzarella & Ham</i>	4,00