



STAZIONE

LUXEMBOURG



MENU

AUTUMN-WINTER

PER L'APERITIVO

TRIO OF HOMEMADE BRUSCHETTA v	16
tomatoes and basil pesto mushrooms and provola bell pepper cream and olives from Lecce	
SHRIMP COCKTAIL	15
peeled shrimp, cocktail sauce, mesclun	
PIATTO ITALIANO	18
potato croquettes, arancini, panzerotto mozzarella, vegetables	
PIADINA v	10
BURRATA v	9
STRACCIATELLA v	10

OUR SELECTION OF BOARDS

Our charcuterie and cheeses are directly sourced from Italian producers

CHARCUTERIE BOARD	27
mortadella, salami, Parma ham, bresaola	
CHEESE BOARD v	26
burrata, Sardinian pecorino, Blue di Capra gorgonzola, primo sale with pistachios, pistachio flavoured honey	
CHARCUTERIE AND CHEESE BOARD	35
mortadella, salami, Parma ham, bresaola, burrata, Sardinian pecorino, Blue di Capra gorgonzola, primo sale with pistachios, pistachio flavoured honey	



MENU BAMBINI

16,5

MAIN (1 choice)

Fried chicken with homemade fries

Pizza Margherita v

Penne with tomato sauce v / bolognese / butter and parmesan v

DESSERT (1 choice)

Tiramisu

Ice cream (2 scoops)

SURPRISE

INSALATE / ANTIPASTO

CAESAR POLLO	24
romaine lettuce, crispy chicken, Grana Padano shavings, bacon, hard-boiled egg, croutons, homemade Caesar dressing	
DI CAPRA SALAD v	23
mesclun, radicchio, goat cheese and caramelised pear on toasted homemade cumin bread, orange and honey vinaigrette	
HOKKAIDO PUMPKIN CARPACCIO v	22
confit tomatoes, herb seasoned cheese, hazelnut oil, pink peppercorn and lime flavoured potato crisps	

CARNI

TARTUFO TARTARE	30
hand-cut raw beef, stracciatella di bufala, porcini mushroom sauce, truffle oil, bread crisps, seasonal black truffle, homemade fries	
STAZIONE TARTARE	28
hand-cut raw beef, marinated egg yolk, red onions, capers, pickled gherkins, parsley, Worcester sauce, Tabasco, cocktail sauce, homemade fries	

GRILLED BEEF FILLET WITH GREEN PEPPERCORN SAUCE	38
<i>approx. 250g</i>	
green peppercorn, mustard and cream sauce, sautéed mushrooms, oven roasted potatoes	

OSSOBUCCO ALLA MILANESE	29
gremolata, saffron rice, mesclun	

STAZIONE BURGER	26
homemade bun, butcher's minced beef patty (180g), smoked and grilled burrata, mushrooms, crispy pancetta, Nduja ketchup, seasonal salad and homemade fries	

PESCI

GAMBERI ROSSI CHEESECAKE STYLE	34
blow-torch-seared red shrimp, ricotta from Fuscella, crumbled Taralli, reduced salad juice, pink peppercorn and lime flavoured potato crisps	

MEDITERRANEAN COD FILLET	33
cherry tomato sauce, olives from Lecce, capers, oregano, seasonal salad and fried polenta	

SEARED OCTOPUS TENTACLES WITH HOMEMADE SAUCE	36
potato velouté, sarcocornia, fennel salad	

SIDES

6

homemade fries

pink peppercorn and lime flavoured potato crisps

saffron rice

seasonal salad

oven roasted potatoes

seasonal vegetables

seasonal black truffle 4g **8**

v - vegetarian / vg - vegan

PASTE & RISOTTO *gluten-free option available*

RIGATONI ALLA CARBONARA	22
guanciale, egg yolk, pecorino, pepper	
SPAGHETTI CACIO E PEPE TARTUFO NERO v	28
fresh spaghetti, Grana Padano, pecorino, pepper, truffle cream and seasonal black truffle	
HOMEMADE GNOCCHI ALLA SORRENTINA v	22
tomato sauce, mozzarella di bufala, basil, and gratinée in the oven	
HOMEMADE VERDE TAGLIATELLE WITH SALMON v	27
leek cream, poppy seed crusted salmon polpettes	
HOMEMADE CANNELLONI WITH RICOTTA & SPINACH v	24
ricotta from Fuscella, saffron béchamel, fresh spinach	
PUMPKIN RISOTTO	26
pumpkin, gorgonzola mousse, crispy speck, walnuts, coriander infused oil	

VEGANI

GARDEN TARTARE vg	19
avocado, confit tomatoes, small onions, fennel sauce, pink peppercorn and lime flavoured potato crisps	
GRAIN SALAD vg	20
grains, red cabbage, roasted mushrooms, julienne carrots, walnuts, vegan mayonnaise	
FRESH SCIALATELLI VEGANI vg	20
bell pepper coulis, tapenade made with olives from Lecce, grilled almonds, parsley infused oil	
VEGAN RISOTTO vg	23
pumpkin, pepper, walnuts, almond milk	
PIZZA DEL GIARDINO vg	18
tomato sauce, bell peppers, courgettes, aubergines, caramelised red onions, bread crisps	

CHEF'S SPECIALS

AVAILABLE EVENINGS AND SATURDAY LUNCH

Discover the chef's specials prepared with fresh and seasonal products

DOLCI *homemade*

RUM BABA WITH LEMON CREAM	13
CHOCOLATE TART WITH RED BERRIES	13
blueberries, blackberries, raspberries	
ITALIAN CHURROS	12
hot chocolate, grated coconuts	

PIZZE NAPOLETANE *homemade*

MARGHERITA v	14
tomato sauce, mozzarella fior di latte, basil pesto	
REGINA MARGHERITA v	16
tomato sauce, fresh mozzarella di bufala, Grana Padana, basil pesto	
PROSCIUTTO & FUNGHI	18
tomato sauce, mozzarella fior di latte, mushrooms, cooked ham	
MARINARA	16
tomato sauce, capers, black olives, anchovies, fresh basil	
4 SEASONS	19
tomato sauce, mozzarella fior di latte, cooked ham, mushrooms, artichokes, black olives	
5 FORMAGGI v	20
gorgonzola, taleggio, smoked provola, mozzarella fior di latte, Grana Padano	
DIAVOLA	20
tomato sauce, mozzarella fior di latte, ventricina, caramelised onions	
ORTOLANA v	19
tomato sauce, mozzarella fior di latte, bell peppers, courgettes, aubergines, caramelised red onions, bread crisps	
TUTTO AL TARTUFO v	30
mozzarella fior di latte, truffle paste, seasonal black truffle, fresh burrata	
MORTADELLA	23
mozzarella fior di latte, mortadella, cherry tomatoes, chopped pistachios, smoked burrata, basil pesto	
CALZONE CLASSICO	22
tomato sauce, mozzarella fior di latte, cooked ham, egg, basil	
FUOCO & FIAMME	24
tomato sauce, mozzarella fior di latte, Nduja, fresh chilli, fresh burrata	
LA SALMONE	24
mozzarella fior di latte, fresh salmon, fresh burrata, lemon zest, cherry tomatoes, fresh basil	
LA CARBONARA	20
mozzarella fior di latte, guanciale, egg yolk, pecorino, pepper	
LA BRESAOLA	23
piadina, bresaola Punta d'Anca, rocket salad, Grana Padano, cherry tomatoes, balsamic cream	
BELLA HELENA v	23
mozzarella fior di latte, caramelised pears, goat's cheese, walnuts, honey	
PESCATORE	23
tomato sauce, mussels, octopus, cuttlefish, calamari, garlic, parsley	
LA ZUCCA	21
mozzarella fior di latte, pumpkin cream, Italian sausage, gorgonzola	

OUR TIRAMISÙ **12,5**

CAFÉ GOURMAND selection of desserts **14**

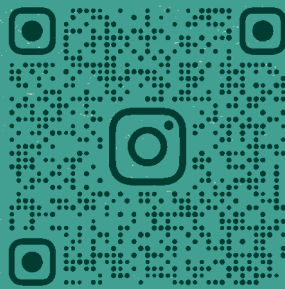
ARTISANAL ICE CREAM 3 scoops **11**

ITALIAN CHEESE PLATTER **14**
pistachio infused honey



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

Tag us:



@stazioneluxembourg