



**STAZIONE**  
L U X E M B O U R G



**MENU**

**SPRING -SUMMER 24**

We source our meals and cheeses directly from our Italian producers.

## TO SHARE

Compose your board/price per 100gr

### FORMAGGI

Burrata	9
Smoked burrata	11
Truffle burrata	12
Mozzarella di bufala	10
Stracciatella	10
Ricotta	9
Gorgonzola	9
Taleggio	9
Pecorino romano DOP nero	10
Grana Padano	10
Spicy provolone	8
Primosale with walnuts	9
Primosale with pistachios	10
Smoked provola	10

### SALUMI

16-Month aged Parma ham	12
Mortadella	9
Salame Felino	8
Bresaola Punta D'Anca	10
Ventricina	7
Nduja	7
Pancetta Arrotondata	8

Board to choose from

<b>CAPRI</b> 1 formaggi + 1 salumi	15
<b>MILANO</b> 2 formaggi + 2 salumi	25
<b>ROMA</b> 3 formaggi + 3 salumi	32

## PER L'APERITIVO

### SUPPLI ROMANO 15

meatballs with risotto and beef ragout, mozzarella fior di latte, tomato sauce, basil

### ANTIPASTO MISTO 25

burrata, grilled vegetables, 16-Month aged Parma ham, cherry tomato bruschetta, basil pesto, rocket salad

### PIADINA 10

thin homemade white pizza dough, fleur de sel, rosemary

### FOCACCIA PORCHETTA 18

homemade focaccia, porchetta, cherry tomatoes, stracciatella, basil pesto, rocket salad

### TRIO DEL MARE 28

verde salmon tartare, passion & mango tuna ceviche, fritto misto



## INSALATE

### CAESAR POLLO 22

romaine lettuce, slow-cooked chicken breast, Grana Padano shavings, crispy pancetta, croutons, hard-boiled egg, Caesar dressing

### SCAMPI SALAD 24

mesclun, cherry tomatoes, avocado, roasted scampi, smoked burrata

### PRIMAVERA SALAD v 20

mesclun, sweet potato, pomegranate, feta cheese, cherry tomatoes, hard-boiled egg, bread crisps, pumpkin seeds

### LA BELLA BUFALA v 25

mozzarella di bufala (250g), cherry tomatoes, basil pesto, croutons

## CARNI served with homemade fries and rocket salad

### TARTUFO TARTARE 29

hand-cut raw beef, black truffle paste, truffle oil, chopped roasted hazelnuts, truffle burrata cream, seasonal black truffle, bread crisps

### STAZIONE TARTARE 27

hand-cut raw beef, pickles, capers, parsley, Worcestershire sauce, Tabasco, mustard, egg yolk, cocktail sauce

### CARPACCIO DI BRESAOLA 28

bresaola Punta d'Anca, cherry tomatoes, Grana Padano shavings, balsamic cream

### GRILLED BEEF FILLET approx. 250g 38

sautéed asparagus, tartare sauce

### MILANESE VEAL CHOP approx. 350g 37

veal chop in breadcrumbs cooked in clarified butter, tartar sauce

### STAZIONE BURGER 26

artisan bun, butcher's minced beef patty (180g), crispy pancetta, burrata, snacked tomato, fried egg, cocktail sauce

## PESCI served with wild rice and rocket salad

### PASSION & MANGO TUNA CEVICHE 32

fresh raw tuna, passion-mango marinade, avocado, lime zest, fresh mint, pickled red onions, rice crisps

### STRAWBERRY SALMON TARTARE 30

fresh raw salmon, strawberries, cucumber, yoghurt sauce with ginger and lime

### FRITTO MISTO DEL MARE 27

prawns, calamaris, octopus, onion, tartare sauce

### TUNA TATAKI 34

fresh tuna marinated in soy with sesame seed crust, edamame cream, Jerusalem artichoke crisps

### SALMONE IN CROSTA 32

fresh salmon oven baked in breadcrumbs and herbs, salmoriglio (EVO oil, garlic, parsley, lemon, chilli), fried spinach

## SUPPLEMENT seasonal black truffle 4g 8

## PASTE & RISOTTI *gluten-free option available*

### FETTUCCINE AL RAGÙ DI SALSICCIA 23

homemade fettuccine, slow-cooked tomato sauce, Italian fennel sausage, smoked burrata

### CALAMARATA AL POMODORO *v* 22

roasted cherry tomato sauce, fresh basil, garlic, EVO oil, burrata

### RIGATONI ALLA CARBONARA 21

guanciale, egg yolk, pecorino

### RIGATONI CACIO & PEPE TARTUFO NERO *v* 27

pecorino, black pepper, truffle cream, seasonal black truffle

### RAVIOLI AL RAGÙ NAPOLETANO 24

homemade ravioli, meat, Parma ham and salami ragout, fresh basil, bread crisps

### SALMON PACCHERI 26

marinated fresh salmon, house smoked salmon, aubergine cream, pistachio crumble

### RISOTTO TARTUFO *v* 29

parmesan cream, mushrooms, chopped roasted hazelnuts, seasonal black truffle

### RISOTTO AI GAMBERONI 27

roasted cherry tomato sauce, prawns, bisque, cherry tomatoes, stracciatella, lemon zest

## VEGANI

### VEGANA SALAD *vg* 19

mesclun, pickled carrots, caramelized red onions, cherry tomatoes, colorful raw beets, sweet potato, pumpkin seeds

### PIATTO MISTO *vg* 21

grilled vegetables, cherry tomato bruschetta, green olives, EVO oil, fresh basil, rocket salad

### CALAMARATA AL POMODORO VEGAN *vg* 20

roasted cherry tomato sauce, fresh basil, garlic, EVO oil

### RISOTTO TARTUFO VEGAN *vg* 28

mushrooms, chopped roasted hazelnuts, seasonal black truffle

### PIZZA DEL GIARDINO *vg* 18

tomato sauce, peppers, courgettes, aubergines, caramelized red onions, bread crisps

### BAMBINI MENU 16

#### MAIN

Penne with tomato sauce / Fried chicken & homemade fries / Margherita Pizza

#### DESSERT

Tiramisu / Ice cream (2 scoops) / Surprise

## DOLCI *homemade*

### THE FAMOUS CHOCOLATE MOUSSE 12,5

salted caramel, roasted chopped hazelnut

### PINEAPPLE CARPACCIO 12

fresh fruit salad, vanilla ice cream

### PANNA COTTA *to choose* 12

red fruits / salted caramel / lemon cream, basil, EVO oil

### OUR TIRAMISÙ 12

## PIZZE NAPOLETANE *homemade*

### MARGHERITA *v* 14

tomato sauce, mozzarella fior di latte, EVO oil, 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, cooked ham, mushrooms

### MARINARA 16

tomato sauce, capers, black olives, anchovies, fresh basil

### PATATE E SALSICCIA 20

mozzarella fior di latte, Italian fennel sausage, smashed potato, smoked provola

### 4 SEASONS 19

tomato sauce, mozzarella fior di latte, mushrooms, cooked ham, 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, caramelized red onions

### ORTOLANA *v* 19

tomato sauce, mozzarella fior di latte, peppers, courgettes, aubergines, caramelized red onions, bread crisps

### LA PORCHETTA 21

mozzarella fior di latte, porchetta, smoked provola, mushrooms

### TUTTO AL TARTUFO *v* 30

mozzarella fior di latte, truffle paste, seasonal black truffle, truffle burrata

### MORTADELLA 23

mortadella, cherry tomatoes, chopped pistachios, smoked burrata, basil pesto

### CAPRESE 23

mozzarella fior di latte, raw ham, fresh mozzarella di bufala, rocket salad, cherry tomatoes, fresh basil

### CALZONE CLASSICO 22

tomato sauce, mozzarella fior di latte, cooked ham, egg, basil

### FUOCO & FIAMME 24

tomato sauce, mozzarella fior di latte, nduja, fresh chillis, fresh burrata

### TONNO E CIPOLLA 23

tomato sauce, mozzarella fior di latte, fresh tuna, slow-cooked onions, parsley, lemon zest

### LA SALMONE 23

mozzarella fior di latte, fresh salmon, ricotta mousse, lemon zest, cherry tomatoes, fresh basil

### MY BIG CHOU PROFITEROLE STYLE 13,5

artisanal craquelin choux pastry, vanilla ice cream, salted caramel, homemade whipped cream, homemade hot chocolate, sliced almonds

### CAFÉ GOURMAND selection of desserts 14

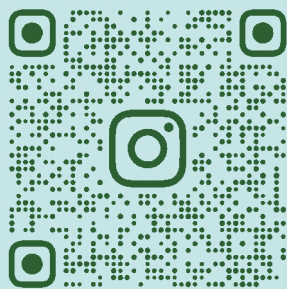
### ARTISANAL ICE CREAM 3 scoops 11

### ITALIAN CHEESE PLATTER 14



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

*Tag us:*



*@stazioneluxembourg*