

*da Giacomo*  
FORTE DEI MARMI



1958

*Giacomo Milano has been a culinary parlor, for over 65 years, offering an authentic lifestyle of mutual exchange, warmth and kindness. It all started thanks to Giacomo Bulleri, to his restlessness and brilliance, which was to be the driving force behind everything, behind an approach that has become a standard of Milanese catering and fine dining.*



## RAW MATERIALS

*The culinary experience da Giacomo Forte dei Marmi seamlessly blends tradition and innovation, where the iconic dishes of Giacomo Milano coexist with a menu built on the meticulous sourcing of raw ingredients. This philosophy celebrates the local catch, rigorously selecting fish sourced almost exclusively from the Mediterranean Sea, harvested through traditional and artisanal regional fishing practices.*

*Enhancing this approach, the ancient tradition of open-fire cooking is introduced to the Versilia coast: meat, fish, and vegetables are prepared over live embers, creating a perfect dialogue between land and sea. Here, fine dining is rooted in exceptional ingredients and sustainable practices, where respect for the ecosystem guides every choice.*

*Within this harmonious balance, the pursuit of excellence extends to the "red gold" of Italian cuisine: the tomato. Selected from organic farming pioneers since 1988, this ingredient is cultivated in the historic heart of Lucera according to the principles of regenerative and circular agriculture. The recovery of native varieties—less productive but extraordinarily rich in flavor—is paired with a virtuous production cycle that restores nutrients to the soil, minimizes water usage, and eliminates emissions through solar energy. This dedicated care ensures a raw ingredient of internationally certified quality and food safety.*

*This same commitment is reflected in the selection of premium farmed oysters, such as La Perla del Delta, cultivated using the sustainable "Marea Solare" method, which follows the natural rhythms of the lagoon. Finally, the connection to the region is expressed through the celebration of local arselle (wedge clams), harvested near the shore using low-impact, artisanal tools. A conscious choice, guaranteed by rigorous quality checks and seasonal fishing bans, which protects marine repopulation and safeguards this historic Versilian resource.*

*All prices are in €  
Cover charge 5*

# CRUDITÉS

## OYSTERS

**La Perla del Delta - Tarbouriech**

*Italia - Sacca degli Scardovari,  
Veneto*

8 / each

**Gillardeau - Guiffant**

*France – Marennes Oléron,  
Nouvelle Aquitaine*

7 / each

**Fin de Claire**

*France - Le Château d'Oléron,  
Marennes-Oléron*

7 / each

## RAW SHELLFISH

**Red Sicilian prawns**

9 / each

**Sicilian langoustines**

9 / each

**Gobbetti shrimps**

8 / each

## SALADS

**CAESAR SALAD**

*Herb roasted chicken breast,  
hard-boiled egg, baby lettuce,  
parmesan, piparras, anchovies*

26

**MARECHIARO**

*Grated tomato, mozzarella  
and balsamic vinegar*

23

**ESTIVA**

*Endive, apples, walnuts,  
pickled shallots, honey  
and balsamic vinegar*

20

# GIACOMO'S SIGNATURES

## STARTERS

**Red prawn tartare and  
mandarin sorbet**

35

**Roast veal in tuna sauce**

24

**Seafood salad**

35

**Amberjack carpaccio  
ceviche style**

32

**French style tuna tartare**

24

## FIRST COURSES

**Tortelli filled with cheese and  
black pepper, raw red prawns,  
lime and bottarga**

36

**Riso al salto, asparagus and scallops**

34

**Linguine with blue lobster**

48

**Spaghettoni with arselle clams**

32

**Traditional stuffed pasta  
from Lucca with ossobuco**

28

**Giacomo style potato dumpling with  
langoustines, shrimps and calamari**

36

**Spaghetti with tomato sauce**

24

## CONVIVIALITY

**Pizzetta Giacomo**  
*tomatoes, mozzarella  
and anchovies*

12

**Pizzetta Margherita**

12

**Deep-fried prawns,  
langoustines, calamari  
and vegetables**

35

**Mimosa**  
*served with  
puff pasrty*

28

# CHARCOAL GRILL

## LAND

### **Florentine steak**

130 / kg

### **Beef diaphragm**

44

### **Chateaubriand**

55 per person  
*min. for 2*

### **Spring chicken**

34

## GARDEN

### **Sicilian avocado**

*Greek yogurt and  
Mediterranean chop*  
22

### **Asparagus**

*buffalo mozzarella, lemon  
sauce and pink pepper*  
26

### **Sweet potato**

*blue cheese, walnuts and  
spicy honey*  
22

### **Potatoes**

*rosemary and Maldon salt*  
12

### **Eggplant**

*babaganoush and  
piadina*  
24

## SEA

### **Octopus**

*chickpea hummus and Cinta  
Senese vinaigrette*  
40

### **Lobster**

*flat peach, datterini tomatoes,  
basil and balsamic vinegar*  
120

### **Mussels sauté**

28

### **Gilthead bream, sea bass, turbot, John Dory, sole**

130 / kg

### **Blu lobster, spiny lobster**

200-250 / kg

### **Royal langoustines**

38 / each

### **Royal Catalan seafood**

175 per person  
*min. for 2*

## SAUCES

**Chimichurri**

**Salmoriglio**

**Ginger and chili pepper**

**Wasabi kizami**





ALLERGENS



Da Giacomo Forte dei Marmi– Via Achille Franceschi 19, 55042 Forte dei Marmi, Lucca  
T. +39 0276280881 | [giacomomilano.com](http://giacomomilano.com)