

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, 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

CAVIAR

*Served with blinis
and whipped butter*

Beluga

480 / 50 gr

920 / 100 gr

Osetra

260 / 50 gr

520 / 100 gr

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

*Roasted tomato,
mozzarella and
balsamic vinegar*

23

ESTIVA

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

20

GIACOMO'S SIGNATURES

CONVIVIALITY

Pizzetta Giacomo
*tomatoes, mozzarella
and anchovies*
12

Pizzetta Margherita
12

**Deep-fried prawns,
langoustines, calamari and
vegetables**
35

Mimosa
*apple and egg with
mayonnaise, prawns and puff
pastry bread*
28

STARTERS

**Red prawn tartare and
mandarin sorbet**
35

Roast veal in tuna sauce
24

Seafood salad
35

**Gobbetti shrimps,
gazpacho and caviar**
68

**Amberjack carpaccio
ceviche style**
32

French style tuna tartare
30

FIRST COURSES

**Tortelli filled with cheese and
black pepper, raw red prawns,
lime and bottarga**
36

**Datterino tomato risotto with
Cantabrian anchovies
crumble**
34

Linguine with blue lobster
48

**Spaghetтини 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

SECOND COURSES

Veal cutlet Milanese style
served with baked potatoes

52

Catch of the day
*Giacomo style, salt baked
or Ligurian style*
130 / kg

CHARCOAL GRILL

LAND

Florentine steak

*Dry-aged, bone-in beef steak,
grilled over charcoal.
With an intense flavor and
tender texture*
130 / kg

Beef diaphragm

*A premium cut with a bold
flavor and tender texture.
Charcoal-grilled to enhance
its juiciness*
44

Spring chicken

*Marinated in aromatic herbs
and spices. Charcoal-grilled
for perfectly crispy skin and
tender, flavorful meat*
34

GARDEN

Sicilian avocado

*Greek yogurt and
Mediterranean chop*
22

Trombetta zucchini

*buffalo mozzarella
and pine nuts*
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

Blue lobster, spiny lobster

200 - 250 / kg

Royal langoustines, carabineros prawns

38 / each

Royal Catalan style seafood

180 per person
min. for 2

SAUCES

Chimichurri

Salmoriglio

Ginger and chili pepper

Wasabi kizami



ALLERGENS



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