



## Luca's Lockdown Menu

### Bake at Home - Fresh or Frozen

Delicious oven baked pasta ready to heat and eat or freeze for later.

	Single	4 Portion	6 Portion
<b>Lasagne</b> Layers of fresh homemade pasta, interleaved with Bolognese & béchamel then baked in the pizza oven with mozzarella.	R119	R469	R699
<b>V Cannelloni</b> Ricotta cheese & spinach rolled in fresh pasta, blessed with tomato, béchamel & mozzarella, then baked to perfection	R119	R469	R699
<b>Penne Alessandro</b> Bacon, onion, mushroom, chilli, garlic, tomato, a touch of cream, topped with avo* & mozzarella then baked in the pizza oven. "Omit bacon for a "V"delight"	R119	R469	R699
<b>V Melanzane Alla Parmigiana (Banting Friendly)</b> Thinly-sliced brinjal, lightly fried, layered with tomato, mozzarella & Parmigiano.	R119	R469	R699

## Salad Dressing

Buy a bottle of our now famous salad dressing. Bottle  
Of Salad Dressing (375 ml) **R95**

## Salads & Starters

**House Salad** **Regular** **R89**  
Now famous mixed salad with fresh Avo\*, Robiola  
cheese & our secret narcotic dressing **Medium** **R139**  
**(serves 3-4)**  
**Large** **R169**  
**(serves 4-5)**

Or add Chicken, Calamari, Tuna or Anchovy. **Regular** **R149**  
**Large** **R249**

**Caprese Salad** **R95**  
Thinly-sliced tomato & fior di latte mozzarella dressed  
with fresh sweet basil, olive oil & organum.

**Radicchio Salad** **R85**  
Slightly bitter red lettuce with rocket, tomatoes &  
Parmigiano; dress with extra virgin olive oil &  
balsamic to your taste.

**Fresh Green Asparagus** **R95**  
Steamed & caressed in melted dolcelatte Gorgonzola  
with roasted almond flakes.

**Black Mushroom Caprese** **R89**  
Large mushrooms, baked in the pizza oven with  
tomato, fior di latte mozzarella, sweet basil pesto &  
garlic.

**Prosciutto Crudo & Melon** **R99**  
The all-time classic

**Carpaccio** **R89**  
Thinly-sliced raw fillet of beef, dressed with fresh  
rocket, shaved Parmigiano & extra virgin olive oil.

**Chicken Livers** **R75**  
Sauté with chilli & onion in beer.

**Fresh Mussel & Clam Soup "Alla Felicetta"** **R85**  
Steamed in white wine, a little garlic, parsley, tomato,  
a dash of cream & Parmigiano. (When clams are  
available)

	<b>Baby Calamari / (Tentacles or Tubes or Mixed)</b> Grilled with olive oil, lemon, a touch of freshly-ground black pepper & parsley.		<b>R85</b>
<b>NEW</b>	<b>Chicken Tortellini in Herb Broth</b> Rings of pasta stuffed with chicken poached in a chicken & herb broth		<b>R75</b>
	<b>Minestrone</b> Needs no introduction, hearty & delicious.		<b>R75</b>
<b>Schiacciata (Pizza Bread)</b>			
	Herb or Garlic & extra virgin olive oil		<b>R59</b>
	Mozzarella Cheese		<b>R69</b>
	Ripe sliced tomato & Gorgonzola		<b>R85</b>
<b>Classic Pizza</b>			
	48 hour Leavening white or wholewheat dough. Or wheat, gluten-free & banting now available. <b>Please Note: All pizza's are made with Mozzarella &amp; Italian tomatoes.</b>	<b>Add</b>	<b>R21</b>
<b>V</b>	<b>Margherita</b> Mozzarella, tomato & origanum.		<b>R90</b>
	<b>Regina</b> Mozzarella, tomato, ham, mushroom & origanum		<b>R119</b>
	<b>Padovana</b> Salame, mushroom, Mozzarella & tomato		<b>R119</b>
	<b>Pisana</b> Bacon, onion, Mozzarella & tomato		<b>R119</b>
	<b>Quattro Stagioni</b> Ham, Mushroom, Olive & Artichoke.		<b>R139</b>
	<b>Napoletana</b> Mozzarella, Tomato, Anchovy & Olives.		<b>R129</b>
	<b>Siciliana</b> Anchovy, Olives & Capers.		<b>R139</b>

	<b>Livornese</b> Tuna & Green Olives.	<b>R139</b>
<b>V</b>	<b>Pompeii</b> Chilli, Garlic, Green Pepper & Onion.	<b>R109</b>
<b>V</b>	<b>Vegeteriana</b> mushroom, onion, green pepper, capers, artichoke & olives.	<b>R139</b>
	<b>Frutti Di Mare "Di Alessio"</b> A taste of the ocean's bounty (calamari, prawn, mussels & clams) with garlic & chilli	<b>R159</b>
<b>Calzone</b>		<b>from (each) R129</b>
	Traditionally filled with Mozzarella, tomato, ham & mushrooms.	
	Choose whatever ingredients your heart desires & we will envelope them in fresh pizza dough & bake your "large stocking" (calzone) to a crisp. Choose from or add	
	<b>bacon, ham, salame, anchovy, calamari, mussels, tuna</b>	<b>R29</b>
	<b>chilli, garlic, green pepper, onion, tomato artichoke, avo*, capers, mozzarella, mushrooms, olives</b>	<b>R12</b>
	<b>prawns (each)</b>	<b>R21</b>
	<b>prawns (each)</b>	<b>R21</b>
	Please note: because of its domed shape your calzone may be slightly charred!	
<b>"Fresh" Pizza Range</b>		
	(Starter for two or main for one)	
	<b>Pecorino (Sardinian sheeps cheese), fior di latte (Mozzarella ball), Rosa tomatoes &amp; radicchio.</b>	<b>R129</b>
	<b>Taleggio (Italian Camembert), pesto, Rosa tomatoes, &amp; basil leaves.</b>	<b>R129</b>
<b>V</b>	<b>Caramelised Balsamic Onions, roasted red &amp; yellow peppers, fior di latte &amp; rocket.</b>	<b>R129</b>

**V** Roast Artichoke Paste, sauté porcini, fior di latte & avo\*. R129

**V** Roast Butternut, Gorgonzola, walnut pesto & rocket. R129

Coppa (cured pork), Fontina (Italian Emmenthal), strawberries & rocket dressed in balsamic & olive oil. R139

**NEW** La Rachele - Fresh Ricotta, grilled zucchini, Parmigiano shavings, torn Basil & a light drizzle of Truffle oil. R129

### Gourmet Pizza

48 hour Leavening white or wholewheat dough.  
Or wheat, gluten-free & banting now available. **Add** R21  
Please Note: All pizza's are made with Mozzarella & Italian tomatoes.

**Roma Special** R159  
In honour of my mentor, Enrico  
Mushrooms, onions, olives, artichokes, green peppers, capers, anchovy, salame, garlic, chilli & avo\*.

**Lamb Peperonata & Rocket** R159  
Roast lamb, roasted red & yellow peppers (with fresh rocket dressed in balsamic vinegar & olive oil).

**Del Sole** R149  
Italian fennel-infused pork sausage, sun-dried tomato, chilli, garlic & fresh avo\*.

**Prosciutto Crudo** R169  
Freshly sliced Prosciutto ham, rocket & Parmigiano shavings.

**Messicana** R159  
Chilli, garlic, green pepper, onion, bolognese & avo\*.

**V** **Palermitana** R149  
Mixed roast veggies – brinjals, artichokes, red & yellow peppers & tomatoes with rocket.

**Salmonata** R159  
Oak-smoked Norwegian salmon trout, dollops of Mascarpone, capers & caviar.

## Pasta al Forno

Oven Baked Pasta

### **Lasagne**

Layers of fresh homemade pasta, interleaved with Bolognese & béchamel then baked in the pizza oven with mozzarella.

**R129**

### **V Cannelloni**

Ricotta cheese & spinach rolled in fresh pasta, blessed with tomato, béchamel & mozzarella, then baked to perfection

**R129**

### **Penne Alessandro**

Bacon, onion, mushroom, chilli, garlic, tomato, a touch of cream, topped with avo\* & mozzarella then baked in the pizza oven. "Omit bacon for a "V"delight"

**R129**

### **V Melanzane Alla Parmigiana (Banting Friendly)**

Thinly-sliced brinjal, lightly fried, layered with tomato, mozzarella & Parmigiano.

**R129**

## Primi Piatti

Pasta

**NEW**

### **V Rigatoni Raffaele**

Large tubes of pasta in Napoletana, generous fresh basil, extra-virgin olive oil & Parmigiano curls.

**R109**

### **Linguine Catharina**

Anchovy fillets dissolved in extra virgin olive oil with fresh chopped ripe tomato chunks, garlic, chilli & rocket.

**R129**

### **Spaghetti Alle Vongole**

Fresh clams, steamed in white wine with garlic, parsley & extra-virgin olive oil. (When clams are available)

**R129**

**NEW**

### **Spaghetti Nero di Seppia**

Black cuttlefish ink, sauté calamari & virgin olive oil.

**R139**

### **Tagliolini Ai Gamberi**

Fresh homemade "square spaghetti" with prawns & asparagus, sauté in white wine with a touch of chilli, garlic, parsley, lemon & tomato.

**R189**

Add Cream & Vodka

**R199**

	<b>Fettuccine Frutti Di Mare</b>	<b>R199</b>
	Fresh mussels & clams, baby calamari & prawns lambasted with tomato, garlic parsley & a little white wine.	
	<b>Panzarotti Al Salmone</b>	<b>R119</b>
	Half-moon shaped pasta filled with spinach & ricotta in a delicate blend of smoked salmon, leeks, tomato, cream & brandy.	
<b>V</b>	<b>Zucchini Triangoli Tartufati</b>	<b>R129</b>
	Spinach pasta triangles filled with baby marrow & ricotta, lavished in fresh farm-cream, truffles & wild mushrooms.	
<b>V</b>	<b>Butternut Panzerotti</b>	<b>R119</b>
	Half-moon shaped pasta filled with butternut served in fresh sage butter with Parmigiano.	
<b>NEW</b>	<b>Rigatoni alla Norma</b>	<b>R139</b>
	A delight of Sicilian origin, roast brinjals & tomatoes, Ricotta & Pecorino cheese, tossed with short, fat tubular pasta!	
<b>V</b>	<b>Penne Arrabbiata</b>	<b>R99</b>
	Short tubular pasta, (with quill tips) tossed with tomato, chilli, garlic.	
	Add green pepper for texture.	<b>R105</b>
<b>V</b>	<b>Penne Vegetariana</b>	<b>R139</b>
	Tomato-based mixed veggie sauce with mushrooms, onions, green peppers, artichokes, olives, corn, baby marrow & carrots.	
<b>V</b>	<b>Tagliolini Incazzati</b>	<b>R119</b>
	Chilli, garlic, green pepper, fresh sweet basil pesto, tomato & a dash of cream.	
<b>V</b>	<b>Gnocchi Al Pesto</b>	<b>R159</b>
	Darling little dumplings (Homemade with potato, flour & eggs) dusted with nutmeg, smothered in a sauce of fresh sweet basil, garlic, olive oil, Parmigiano, pine kernels & cream (optional).	
	<b>Spaghetti Bolognese</b>	<b>R119</b>
	The conqueror of all known worlds needs no introduction. Try with fettuccine!	

**Ravioli Con Salsa Ai Funghi** **R139**  
Cushions of pasta, filled with tasty ground beef suggested in fresh farm-cream & mushroom.

**Fettuccine Rodolfo** **R119**  
Alfredo se moer! Try this for size! Fresh homemade egg pasta in cream, ham, mushroom, Parmigiano, a little black pepper & garlic.

**Spaghetti Carbonara** **R119**  
Egg, bacon, black pepper & Pecorino.

**Penne Amatriciana** **R129**  
Bacon, onion, seasoned & spiced tomato & the ever essential garlic!

**Fettuccine Caruso** **R149**  
Fresh homemade ribbon pasta with julienne of veal, sauté in red wine with chilli, garlic, mushroom, onion, cream & tomato.

**Penne Cacciatore** **R145**  
Chicken, mushrooms & onion sauté in red wine, finished with tomato, peas & a touch of garlic.

#### Risotto Del Giorno

(Made to order & to your taste: Allow at least 20 mins cooking time)

**V Porcini** **R169**

**Frutti Di Mare** **R199**

**Rabbit, Salsiccia & Spinach** **R179**

**V Ricotta, Rosemary, Lemon Zest & Basilico** **R149**

**NEW Nero di Seppia** **R159**

Black cuttlefish ink, sauté calamari & virgin olive oil

#### Carne

Meat

**Lamb Al Caffè** **R199**  
Also known as Lamb-Borghini, our signature dish was invented & fashioned by my Mamma, Alma (whose maiden name was Borghini). De-boned leg of lamb, pot-roasted in espresso & apricots with carrots, onions & a little double cream. (Suggested with rice or polenta)



<b>Calf Liver Alla Veneziana</b>	<b>R169</b>
Sliced julienne, sauté in white wine, onions, a little tomato & herbs. Try this served with polenta.	
<b>Ossobuco</b>	<b>R199</b>
Shin of veal, slow-cooked in white wine with celery, carrot, onion & tomato until falling off the bone. Served on your choice of Polenta OR Fettuccine.	
<b>Chicken Breast</b>	<b>R119</b>
Flame grilled with fresh rosemary, lemon, Italian herbs & spices. OR white wine, olives, mushrooms & fennel	<b>R139</b>
<b>OR alla Milanese (Crumbed &amp; lightly fried).</b>	<b>R129</b>
<b>Trippa Alla Parmigiana</b>	<b>R169</b>
Veal tripe stewed in white wine, tomato & onion with Parmigiano & lemon zest.	
<b>Fennel Infused Salsiccia</b>	<b>R169</b>
Grilled pork sausage on pesto polenta.	
<b>Rabbit Cacciatora or Madagascar</b>	<b>R189</b>
Jointed, cassaroled in tomato, red wine, mushrooms & peas or green peppercorns, Dijon mustard, cream & brandy, or try half of each!	
<b>28 to 35 Day Matured Free-Range Specialist Cuts</b> (When available)	
<b>Fillet of Beef</b>	<b>R179</b>
Rubbed in herbs & spices, seared in olive oil & served on a bed of fresh rocket.	
<b>250g Rib-Eye</b>	<b>R199</b>
Char-grilled to order. "My favourite cut of beef!"	
<b>1Kg Fiorentina</b> (T-Bone)	<b>R349</b>
Medium rare only, with Porcini! Ideal for two to share	
<b>NEW 300g Argentinian Style Rump</b>	<b>R189</b>
Triangular point of rump. Grilled through the fat. Add a tasty accompaniment:	

<b>Truffled mushrooms in a fresh farm cream</b>	<b>R49</b>
<b>Porcini, sauté in butter (optional), olive oil &amp; lemon</b>	<b>R49</b>
<b>Black &amp; green pepper corn, Dijon mustard, brandy &amp; fresh farm cream</b>	<b>R45</b>
<b>Gorgonzola (mild), Parmigiano &amp; cream</b>	<b>R45</b>

### Scaloppine di Vitello

<b>Veal Porcini</b>	<b>R179</b>
Thinly-sliced pan fried escalope of veal, with wild porcini mushrooms, lemon, white wine & parsley.	
<b>Veal Daniele</b>	<b>R179</b>
Finished in fresh sweet basil pesto & served with gnocchi Gorgonzola	
<b>Veal Madagascar</b>	<b>R179</b>
Madagascar green-peppercorns, Dijon mustard, cream & brandy.	
<b>Veal Milanese</b>	<b>R179</b>
Herbed, spiced, crumbed & lightly-fried. (suggested with fresh chopped tomato & rocket)	
<b>Veal Saltimbocca</b>	<b>R189</b>
Prosciutto ham, fresh sage, butter & white wine.	

### Pesce

Fish	
<b>Baby Calamari</b>	<b>R169</b>
Grilled with olive oil, lemon, a touch of freshly-ground black pepper & parsley. Tubes or tentacles or mixed.	
<b>Fresh Pepper-Crusted Seared Tuna</b>	<b>R229</b>
Super-healthy & delicious – when available! (suggested served on linguine pesto)	
<b>Fresh Scottish Salmon</b>	<b>R239</b>
Lightly-grilled, brushed with olive oil, lemon, capers & organum & parsley.	
<b>Whole Cape Bream</b>	<b>R189</b>
Grilled then finished in our woodfired oven! Please note - whole on the bone!	

**Mussel & Clam Soup “Alla Felicetta”** R139  
Steamed in white wine, garlic & parsley, then finished in tomato with a dash of cream & Parmigiano. (When clams are available)

**Fresh Fillet of River Trout** R169  
Grilled, finished with lemon, white wine, parsley & toasted almonds.

Luca’s subscribes to SASSI indicators of sustainable fishing; we will therefore only purchase “green fish” & never any endangered or over-exploited species.

## Dolci

### Desserts

**NEW Double Choc Crunch** R45  
Layers of chocolate Gelato & nuts on a thin chocolate sponge.

**NEW Classic Cassata** R45  
Layered Vanilla, chocolate & “crema” Gelato with nuts & glazed fruit on chocolate sponge

**NEW Classic Tartufo** R45  
Cassata ice cream wrapped in chocolate Gelato & dusted with cocoa

**NEW Gelati from Baglios!** R45  
A choice or mix of bacio, pistacchio hazelnut, after eight & vanilla or sorbet of the day. (3 scoops)

**Baci** R45  
A firm favourite, Italian kisses in assorted flavours. (Otherwise known as “Nipples of Venus”!)

**Chocolate Truffle Cake** R75  
Handmade in-house with the finest dark chocolate & Jamaican Rum, complimented by a toasted almond brittle base.

**Tiramisu** R69  
Homemade & very traditional, prepared with layered Mascarpone, eggs, boudoir biscuits soaked in espresso & Marsala, then sprinkled with cocoa.

**Baked Cheese Cake** R69  
Fresh homemade with a hint of lemon.

<b>Affogato</b> Bacio gelato “drowned” in espresso & Amaretto, served in a coffee cup!	<b>R59</b>
<b>Pistacchio &amp; Grappa Don Pedro</b> (Unique to Luca’s - tastes like marzipan!)	<b>R59</b>
<b>Chocolate &amp; Almond Triangle (Banting Friendly)</b> Sugar & wheat free, delicious dark chocolate flavour	<b>R69</b>