

Notes:

Since 1994 Luca's has endeavoured to produce great food with no compromise on quality.

This means using the best available ingredients resulting in great tasting food!

However we want your Luca's experience to be pleasant and complete so if your service (or any other aspect of your meal) is not up to scratch, please let us know! Please remember that all meals are freshly prepared, thus they may take a little longer.

We also keep banting, gluten & wheat-free as well as whole-wheat pizza base and gluten-free pasta so please ask your waiter should this be your preference.

CATERING:

Let Luca's cater for your dinner party or office lunch. Starters, main course, desserts, or even a wide range of fabulous finger food. Contact Luca's on 011 234 1085 to confirm your order. If you find that you have surprise guests coming for dinner and you don't have time to cook, you can bring in your dishes & we'll fill them with delicious home-cooked food.

Luca's secret NARCOTIC SALAD DRESSING is available freshly bottled in-house at R85 per bottle.

RESERVING TABLES:

When reserving a table of ten or more guests, we require confirmation of seat numbers at least six hours prior to arrival as we have limited seats. Unoccupied seats and/or guests not eating at confirmed tables or diners sharing will be subjected to a surcharge of R120 per seat especially on Friday & Saturday nights at the discretion of the management!

SORRY! NO SPLIT BILLS!

CORKAGE:

R75 per bottle of wine – R95 per bottle of bubbly - magnums R149 per bottle (corkage limited to 2 bottles per table at our discretion)

BIRTHDAYS:

Bring your own cake? No problem.

Like corkage, "cakage" charged at R10 per head per table at our discretion!

Luca's Ristorante Italiano
Rivonia Crossing 2
No 3 Achter Road, cnr Witkoppen Road
Sunninghill
011 234-1085



Our Menu Has Been Developed Over More Than 20 Years And Slowly Been Refined Based On Popularity. The Menu Is A Blend Of Classical Italian Recipes And Variations Thereof. A Large Proportion Of The Dishes Stems From Memories I Had When Growing Up, The Emphasis On Home Cooked Food, Delivered In A More Formal Setting. Any Dish On The Menu Can Be Made As A Take-Away.

Salads & Starters

House Salad

Regular

R75

Now Famous Mixed Salad With Fresh Avo*, Robiola Cheese & Our Secret Narcotic Dressing,
Medium (Serves 3-4)

R109

Large (Serves 4-5)

R145

Or Add Chicken, Calamari, Tuna Or Anchovy.

Regular

R129

Large

R199

Caprese Salad

R79

Thinly-Sliced Tomato & Fior Di Latte Mozzarella Dressed With Fresh Sweet Basil, Olive Oil & Origanum.

Radicchio Salad

R65

Slightly Bitter Red Lettuce With Rocket, Tomatoes & Parmigiano; Dress With Extra Virgin Olive Oil & Balsamic To Your Taste.

Fresh Green Asparagus

R79

Steamed & Caressed In Melted Dolcelatte Gorgonzola With Roasted Almond Flakes.



Black Mushroom Caprese

R79

Large Mushrooms, Baked In The Pizza Oven With Tomato, Fior Di Latte Mozzarella, Sweet Basil Pesto & Garlic.

Prosciutto Crudo & Melon

R89

The All-Time Classic

Carpaccio

R79

Thinly-Sliced Raw Fillet Of Beef, Dressed With Fresh Rocket, Shaved Parmigiano & Extra Virgin Olive Oil.

Chicken Livers

R69

Sauté With Chilli & Onion In Beer.

Fresh Mussel And Clam Soup alla Felicetta

R75

Steamed In White Wine, A Little Garlic, Parsley, Tomato, A Dash Of Cream & Parmigiano.

Baby Calamari / Tentacles

R75

Grilled With Olive Oil, Lemon, A Touch Of Freshly-Ground Black Pepper & Parsley.

Chicken Tortellini in Herb Broth (NEW)

R65

Rings Of Pasta Stuffed With Chicken Poached In A Chicken And Herb Broth

Minestrone

R65

Needs No Introduction, Hearty & Delicious.



Schiacciata (Pizza Bread)

Herb Or Garlic & Extra Virgin Olive Oil
R55

Mozzarella Cheese
R65

Ripe Sliced Tomato & Gorgonzola
R75

Classic Pizza

48 Hour Leavening Of Our White And Wholewheat Dough!
Now Available: Gluten-Free And Banting. Add R21

V Margherita
R85

Cheese, Tomato & Origanum.

Regina
R109

Cheese, Tomato, Ham, Mushroom & Origanum

Padovana
R109

Salame, Mushroom, Cheese & Tomato

Pisana
R109



Bacon, Onion, Cheese & Tomato

Quattro Stagioni

R119

Ham, Mushroom, Olive & Artichoke.

Napoletana

R109

Cheese, Tomato, Anchovy & Olives.

Siciliana

R119

Anchovy, Olives & Capers.

Livornese

R129

Tuna & Green Olives.

V Pompeii

R99

Chilli, Garlic, Green Pepper & Onion.

V Vegeteriana

R119

Mushroom, Onion, Green Pepper, Capers, Artichoke & Olives.

Frutti Di Mare al Alessio

R149

A Taste Of The Ocean's Bounty (Calamari, Prawn, Mussels & Clams) With Garlic & Chilli

Calzone

Traditionally Filled With Mozzarella, Tomato, Ham And Mushrooms.

From R109 (Each)

Choose Whatever Ingredients Your Heart Desires And We Will Envelope Them In Fresh Pizza Dough And Bake Your "Large Stocking" (Calzone) To A Crisp.

Choose From Or Add

Items for R11

Chilli, Garlic, Green Pepper, Onion, Tomato

Items for R19

Avo*, Artichoke, Capers, Mozzarella, Mushrooms, Olives, Prawns (Each)

Items for R25

Bacon, Ham, Salame, Anchovy, Calamari, Mussels, Tuna

Prawns R19 each!

Please Note: Because Of Its Domed Shape Your Calzone May Be Slightly Charred!

*Apologies When Avo Is Out Of Season.

"Fresh" Pizza Range

(Starter For Two Or Main For One) **R109** (Each)

- **Pecorino** (Sardinian Sheeps Cheese), **Fior Di Latte** (Mozzarella Ball), **Rosa Tomatoes & Radicchio.**
- **Taleggio** (Italian Camembert), **Pesto, Rosa Tomatoes, & Basil Leaves.**

- **Caramelised Balsamic Onions, Roasted Red & Yellow Peppers, Fior Di Latte & Rocket.**
- **Roast Artichoke Paste, Sauté Porcini, Fior Di Latte & Avo*.**
- **Roast Butternut, Gorgonzola, Walnut Pesto & Rocket.**
- **Coppa (Cured Pork), Fontina (Italian Emmenthal), Strawberries & Rocket Dressed In Balsamic And Olive Oil.**

Gourmet Pizza

48 Hour Leavening Of Our White And Whole-wheat Dough!
Now Available: Gluten-Free And Banting. Add R21

Roma Special

R139

In Honour Of My Mentor, Enrico

Mushrooms, Onions, Olives, Artichokes, Green Peppers, Capers, Anchovy, Salame, Garlic, Chilli & Avo*.

Lamb Peperonata & Rocket

R139

Roast Lamb, Roasted Red And Yellow Peppers (With Fresh Rocket Dressed In Balsamic Vinegar & Olive Oil).

Del Sole

R139

Italian Fennel-Infused Pork Sausage, Sun-Dried Tomato, Chilli, Garlic & Fresh Avo*.

Prosciutto Crudo

R149

Freshly Sliced Prosciutto Ham, Rocket & Parmigiano Shavings.



Messicana

R139

Chilli, Garlic, Green Pepper, Onion, Bolognese & Avo*.

V Palermitana

R139

Mixed Roast Veggies – Brinjals, Artichokes, Red & Yellow Peppers & Tomatoes With Rocket.

Salmonata

R149

Oak-Smoked Norwegian Salmon Trout, Dollops Of Mascarpone, Capers & Caviar.

*Apologies When Avo Is Out Of Season.

Pasta al Forno (Oven Baked Pasta)

Lasagne

R119

Layers Of Fresh Homemade Pasta, Interleaved With Bolognese & Béchamel Then Baked In The Pizza Oven With Mozzarella.

V Cannelloni

R119

Ricotta Cheese & Spinach Rolled In Fresh Pasta, Blessed With Tomato, Béchamel & Mozzarella, Then Baked To Perfection

Penne Alessandro

R119

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"



V Melanzane Alla Parmigiana (Banting Friendly)

R119

Thinly-Sliced Brinjal, Lightly Fried, Layered With Tomato, Mozzarella & Parmigiano.

Primi Piatti (Pasta)

V Rigatoni Raffaele (NEW)

R99

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

Linguine Catharina

R109

Anchovy Fillets Dissolved In Extra Virgin Olive Oil With Fresh Chopped Ripe Tomato Chunks, Garlic, Chilli & Rocket.

Spaghetti Alle Vongole

R109

Fresh Clams, Steamed In White Wine With Garlic, Parsley & Extra-Virgin Olive Oil.

Tagliolini Ai Gamberi

R179

Fresh Homemade "Square Spaghetti" With Prawns And Asparagus, Sauté In White Wine With A Touch Of Chilli, Garlic, Parsley, Lemon & Tomato.

Add Cream And Vodka R189

Fettuccine Frutti Di Mare

R189

Fresh Mussels & Clams, Baby Calamari & Prawns Lambasted With Tomato, Garlic Parsley & A Little White Wine.



Panzarotti Al Salmone

R109

Half-Moon Shaped Pasta Filled With Spinach & Ricotta In A Delicate Blend Of Smoked Salmon, Leeks, Tomato, Cream & Brandy.

V Zucchini Triangoli Tartufati

R119

Spinach Pasta Triangles Filled With Baby Marrow & Ricotta, Lavished In Fresh Farm-Cream, Truffles & Wild Mushrooms.

V Butternut Panzerotti

R109

Half-Moon Shaped Pasta Filled With Butternut Served In Fresh Sage Butter With Parmigiano.

V Mushroom Ravioli (NEW)

R109

Square cushions of pasta filled with mushroom and ricotta, drizzled with truffle oil & Parmigiano shavings

V Penne Arrabbiata

R89

Short Tubular Pasta, (With Quill Tips) Tossed With Tomato, Chilli, Garlic.
Add Green Pepper For Texture.

R95

V Penne Vegetariana

R119

Tomato-Based Mixed Veggie Sauce With Mushrooms, Onions, Green Peppers, Artichokes, Olives, Baby Corn, Sugar-Snap Peas & Carrots.

V Spaghetti Primavera

R99



A Delicate Blend Of Freshly Chopped Tomato, A Little Onion, Fresh Sweet Basil Pesto, Broccoli, Extra Virgin Olive Oil & Parmigiano.

V Tagliolini Incazzati

R99

Chilli, Garlic, Green Pepper, Fresh Sweet Basil Pesto, Tomato And A Dash Of Cream.

V Mafaldine Mediterranea

R119

Red & Yellow Peppers, Brinjal, Onions, Baby Marrow & Garlic All Roasted With Olive Oil, Tossed With Broad Ribbon Pasta & Finished With An Olive, Anchovy & Caper Tapenade.

V Gnocchi Al Pesto

R149

Darling Little Dumplings (Made With Potato, Flour & Eggs) Dusted With Nutmeg, Smothered In A Sauce Of Fresh Sweet Basil, Garlic, Olive Oil, Parmigiano, Pine Kernels & Cream (Optional).

Spaghetti Bolognese

R99

The Conqueror Of All Known Worlds Needs No Introduction.

Ravioli Con Salsa Ai Funghi

R109

Cushions Of Pasta, Filled With Tasty Ground Beef Suggested In Fresh Farm-Cream & Mushroom.

Fettuccine Rodolfo

R109

Alfredo Se Moer! Try This For Size! Fresh Homemade Egg Pasta In Cream, Ham, Mushroom, Parmigiano, A Little Black Pepper & Garlic.

Spaghetti Carbonara

R109



Egg, Bacon, Black Pepper & Pecorino.

Penne Amatriciana

R109

Bacon, Onion, Seasoned & Spiced Tomato & The Ever Essential Garlic!

Fettuccine Caruso

R129

Fresh Homemade Ribbon Pasta With Julienne Of Veal, Sauté In Red Wine With Chilli, Garlic, Mushroom, Onion, Cream & Tomato.

Penne Cacciatore

R119

Chicken, Mushrooms & Onion Sauté In Red Wine, Finished With Tomato, Peas And A Touch Of Garlic.

Risotto Del Giorno

Made To Order And To Your Taste: (Allow At Least 20 Mins Cooking Time)

V Porcini

R169

Frutti Di Mare

R189

Rabbit, Salsiccia & Spinach

R169

V Ricotta, Rosemary, Lemon Zest & Basilico

R149



Carne (Meat)

Lamb Al Caffe

R189

Also Known As Lamb-Borghini, Our Signature Dish Was Invented And 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)

Calf Liver Alla Veneziana

R159

Sliced Julienne, Sauté In White Wine, Onions, A Little Tomato And Herbs.
Try This Served With Polenta.

Ossobuco

R189

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 Fettucine.

Chicken Breast

R109

Lightly Pan-Fried, Finished In Either Lemon, White Wine & Tomato
OR White Wine, Olives, Mushrooms & Fennel

R129

OR Alla Milanese (Crumbed And Lightly Fried).

R119

Trippa Alla Parmigiana

R159

Veal Tripe Stewed In White Wine, Tomato & Onion With Parmigiano And Lemon Zest.

Fennel Infused Salsiccia

R159

Grilled Pork Sausage On Pesto Polenta.



Rabbit Cacciatora Or Madagascar

R179

Jointed, Cassaroled In Tomato, Red Wine, Mushrooms And Peas
Or Green Peppercorns, Dijon Mustard, Cream And Brandy,
Or Try Half Of Each!

**28 To 35 Day Matured Free-Range Specialist Cuts
 (When Available)**

Fillet Of Beef

R179

Rubbed In Herbs And Spices, Seared In Olive Oil And Served On A Bed Of Fresh Rocket.

300g Rib-Eye

R199

Char-Grilled To Order, Accompanied With Truffled Mushrooms In A Little Farm Cream.

1Kg Fiorentina

R299

(T-Bone)

Medium Rare Only, With Porcini! Ideal For Two To Share

350g Argentinian Style Rump (NEW)

R179

Triangular Point Of Rump. Grilled Through The Fat.

Add a tasty accompaniment:

Truffled mushrooms in a fresh farm cream

R39

Porcini, sauté in butter (optional), olive oil & lemon

R39

Black & green pepper corn, Dijon mustard, brandy & fresh farm cream

R35

Gorgonzola (mild), Parmigiano & cream

R35



Scaloppine di Vitello

Veal Porcini

R169

Thinly-Sliced Pan Fried Escalope Of Veal, With Wild Porcini Mushrooms, Lemon, White Wine & Parsley.

Veal Daniele

R169

Finished In Fresh Sweet Basil Pesto & Served With Gnocchi Gorgonzola

Veal Madagascar

R169

Madagascar Green-Peppercorns, Dijon Mustard, Cream & Brandy.

Veal Milanese

R169

Herbed, Spiced, Crumbed & Lightly-Fried.
(Suggested With Fresh Chopped Tomato & Rocket)

Veal Saltimbocca

R179

Prosciutto Ham, Fresh Sage, Butter & White Wine.

Pesce (Fish)

Baby Calamari

R159

Grilled With Olive Oil, Lemon, A Touch Of Freshly-Ground Black Pepper And Parsley.

Fresh Pepper-Crusted Seared Tuna

R199

Super-Healthy & Delicious – When Available! (Suggested Served On Linguine Pesto)



Fresh Scottish Salmon

R219

Lightly-Grilled, Brushed With Olive Oil, Lemon, Capers & Origanum & Parsley.

Fresh Line Fish*

SQ

Always Fresh, Either Simply Grilled Or Baked In The Pizza Oven With Roasted Tomatoes, Fresh Sweet Basil Pesto & Virgin Olive Oil. The Availability Of Line Fish May Vary, Please Ask Your Waiter What We Have Today.

Mussel And Clam Soup Alla Felicetta

R119

Steamed In White Wine, Garlic & Parsley, Then Finished In Tomato With A Dash Of Cream & Parmigiano.

Fresh River Trout

R139

Butterfly Cut, De-Boned (As Much As Possible!) & 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" And Never Any Endangered Or Over-Exploited Species.**

Dolci (Desserts)

Double Choc Crunch (NEW)

R35

Layers Of Chocolate Gelato And Nuts On A Thin Chocolate Sponge.

Classic Cassata (NEW)

R35

Layered Vanilla, Chocolate And "Crema" Gelato With Nuts And Glazed Fruit On Chocolate Sponge



Classic Tartufo (NEW)

R35

Cassata Ice Cream Wrapped In Chocolate Gelato And Dusted With Cocoa

Gelati – from Baglios! (NEW)

R35

A Choice Or Mix Of A choice or mix of Bacio, Pistacchio Hazelnut, After Eight & Italian Vanilla or Sorbet of the Day. (3 scoops)

Baci

R35

A Firm Favourite, Italian Kisses In Assorted Flavours. (Otherwise Known As “Nipples Of Venus”!)

Chocolate Truffle Cake

R69

Handmade In-House With The Finest Dark Chocolate & Jamaican Rum, Complimented By A Toasted Almond Brittle Base.

Tiramisu

R65

Homemade And Very Traditional, Prepared With Layered Mascarpone, Eggs, Boudoir Biscuits Soaked In Espresso & Marsala, Then Sprinkled With Cocoa.

Baked Cheese Cake

R65

Fresh Homemade With A Hint Of Lemon.

Affogato

R55

Gianduia Ice Cream “Drowned” In Espresso & Amaretto, Served In A Coffee Cup!

Pistacchio & Grappa Don Pedro

R55

(Unique To Luca’s - Tastes Like Marzipan!)



Chocolate & Almond Triangle (Banting Friendly)

R65

Sugar & Wheat Free, Delicious Dark Chocolate Flavour

Dessert Wines

- **Klein Constantia Vin De Constance**

(Muscat De Frontignan)

(500ml Bottle) **R995**

(50ml Glass) **R99**

- **Catherine Marshal Myriad**

The Little Black Number

(375ml Bottle) **R189**

(50ml Glass) **R29**

(61% Pinot Noir 39% Merlot)

Soft Drinks

Rock Shandy

R25

Soda's & Iced Teas

R22

Tizers & Fresh Fruit Juice

R29



Aqua

Acqua Panna (IT)
(750ml Bottle) **R47**

S. Pellegrino Sparkling Mineral Water (IT)
(750ml Bottle) **R47**

La Vie Still Or Sparkling (SA)
(750ml Bottle) **R37**

Valpre Still Or Sparkling (SA)
(500ml Bottle) **R21**

Caffe

Espresso Or Filter
R19

Macchiato Or Corretto
R23

!NEW! Cortado (Origin Spain!)

A shot each espresso, cappuccino milk & froth & a teaspoon of cream
R25

Cappuccino Or Caffé Latte
R25

Digestivi & Grappa

Averna
R29

Fernet Branca/Menta
R38

Jägermeister

**R25**

Ruta

R23

Trentina

R29

Dalla Cia Cabernet Sauvignon/Merlot (Western Cape)

R33

Invecchiata (Matured 5 Years In Oak)

R35

Craft Beers

Poretti (Italy)(330ml Bottle) **R39****Cape Brewing Company**

Amber Weiss

440ml **R42**

Lager

440ml **R37****Darling Brew**

Bone Crusher

500ml **R49**

Slow Beer

500ml **R45**

Native Ale

500ml **R45****Jack Black**

Bone Crusher

440ml **R49**



Butchers Block Pale Ale

440ml **R41**

Atlantic Weiss

440ml **R30**

Devils Peak Brewery

First Light Golden Ale

440ml **R34**

Kings Blockhouse IPA

440ml **R42**

Copperlake

Light Lager

440ml **R38**

English Ale

440ml **R38**

IPA

440ml **R43**

Hefe Weiss

440ml **R38**

Striped Horse

Pale Ale

330ml **R34**

Pilsner

330ml **R34**

Dragon Brewing Company

Ginger Beer

440ml **R39**

Cluver & Jack

Apple Cider

330ml **R30**



Brewers And Union (Bavaria)

Unfiltered Lager

500ml **R49**

All Day IPA

500ml **R49**

Steph Weiss

500ml **R49**

Other Beers and Draughts

Peroni Or Heineken

(330ml Bottle) **R25**

Peroni Draught

(500ml) **R35**

Stella Artois Draught (Belgium)

(330ml) **R35**

(500ml) **R45**

Hunters, Savanna, Fruit Coolers

R23

Herbal infused, Classic & Grappa Cocktails

Orient Express



R49

In Honour Of My Inspirational Friend, Ernesto! Absolut Mandarin, Fresh Ginger, Coriander Syrup, & Ginger Beer.

Mojito

R49

Barcardi Rum, Fresh Mint, Gomme Syrup, With A Dash Of Soda Over Crushed Ice.

Momo Martini

R49

Barcardi Rum, Cointreau, Lemon Juice, Lemongrass Syrup.

Cosmopolitan

R49

Absolut Citron, Cranberry Juice, Triple Sec & Lemon Juice.

Caipirinha

R49

Germana Cachaca Rum, Lime, Cane Sugar Over Crushed Ice.

Classic Daiquiris

R49

Barcardi Rum, Triple Sec, Lemon Juice & Any Available Fruit Of Your Choice.

Strawberry Ling

R49

Absolute Kurant, Ginger, Mint, Strawberry, Soda Water & A Dash Of Gomme Syrup.

Bloody Mary

R49

Vodka, Lemon Juice, Salt, Pepper, Worcester Sauce, Tomato Juice & Celery.

La Suprema

R49



Premium Grappa, Gomme Syrup, Lemon Juice, Egg White & Touch Of Bitters.

Aperitif

Campari & Soda/Orange (Italy)

R29/R39

Pastis (France)

R19

Aperol Spiritz (Italy) (NEW)

Italy's Favourite Sun Downer Prosecco & A Dash Of Aperol.

R55

Caperitif & Swaan Tonic (Swartland) NEW

R49

Fortified Wine Flavoured With Quinchona Bark & 35 Botanicals, Including Fynbos, Kalmoes & Naartjies, Charged With Craft Tonic Water.

Shooters

You Name It, We'll Do It.

From R19 (Each)

Single Malt Whiskeys

Glenfiddich 12 Yr Old

R39

Talisker 10 Yr Old

R65

Springbank 10 Yr Old

R59

Ardberg 10 Yr Old

25



R59

Belevine Doublewood 12 Yr Old

R65

Glenmorangie Nectar Dór

R59