



Luca's Menu

Bake at Home - Fresh / Frozen

Oven Baked Pasta

Single	R119
4 portion	R469
6 Portion	R699

Lasagne

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

V

Cannelloni

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

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"

V

Melanzane Alla Parmigiana (Banting Friendly)

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

Salad Dressing

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

R95

Salads & Starters

House Salad Now famous mixed salad with fresh Avo*, Robiola cheese & our secret narcotic dressing	Regular R89 Medium (serves 3-4) R139 Large (serves 4-5) R169
Or add Chicken, Calamari, Tuna or Anchovy.	Regular R159 Large R249
Caprese Salad Thinly-sliced tomato & fior di latte mozzarella dressed with fresh sweet basil, olive oil & organum.	R95
Radicchio Salad Slightly bitter red lettuce with rocket, tomatoes & Parmigiano; dress with extra virgin olive oil & balsamic to your taste.	R85
Fresh Green Asparagus Steamed & caressed in melted dolcelatte Gorgonzola with roasted almond flakes.	R95
Black Mushroom Caprese Large mushrooms, baked in the pizza oven with tomato, fior di latte mozzarella, sweet basil pesto & garlic.	R89
Prosciutto Crudo & Melon The all-time classic	R99
Carpaccio Thinly-sliced raw fillet of beef, dressed with fresh rocket, shaved Parmigiano & extra virgin olive oil.	R89
Chicken Livers Sauté with chilli & onion in beer.	R75
Fresh Mussel & Clam Soup "Alla Felicetta" Steamed in white wine, a little garlic, parsley, tomato, a dash of cream & Parmigiano. (When clams are available)	R85
Baby Calamari / (Tenticles or Tubes or Mixed) Grilled with olive oil, lemon, a touch of freshly-ground black pepper & parsley.	R85

NEW Chicken Tortellini in Herb Broth **R75**
Rings of pasta stuffed with chicken poached in a chicken & herb broth

Minestrone **R75**
Needs no introduction, hearty & delicious.

Schiacciata (Pizza Bread)

Herb or Garlic & extra virgin olive oil **R59**

Mozzarella Cheese **R69**

Ripe sliced tomato & Gorgonzola **R85**

Classic Pizza

All pizza's are made with Mozzarella & Italian tomatoes.

Choose Your Dough

White Dough **Add R0**

Wholewheat Dough **Add R0**

Gluten-free **Add R21**

Banting **Add R21**

Add-on's

bacon, ham, salame, anchovy, calamari, mussels, tuna **Add R29**

artichoke, avo*, capers, mozzarella, mushrooms, olives **Add R21**

prawns (each) **Add R21**

chilli, garlic, green pepper, onion, tomato **Add R12**

V Margherita **R90**
Mozzarella, tomato & origanum.

Regina **R119**
Mozzarella, tomato, ham, mushroom & origanum

Padovana **R119**
Salame, mushroom, Mozzarella & tomato

Pisana **R119**
Bacon, onion, Mozzarella & tomato

Quattro Stagioni **R139**
Ham, Mushroom, Olive & Artichoke.

Napoletana **R129**
Mozzarella, Tomato, Anchovy & Olives.

Siciliana **R139**
Anchovy, Olives & Capers.

Livornese **R139**
Tuna & Green Olives.

V **Pompeii** **R109**
Chilli, Garlic, Green Pepper & Onion.

V **Vegeteriana** **R139**
mushroom, onion, green pepper, capers, artichoke & olives.

Frutti Di Mare "Di Alessio" **R159**
A taste of the ocean's bounty (calamari, prawn, mussels & clams) with garlic & chilli

Calzone **from (each) R129**
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 Your Dough

White Dough	Add	R0
Wholewheat Dough	Add	R0
Gluten-free	Add	R21
Banting	Add	R21

Add-on's

bacon, ham, salame, anchovy, calamari, mussels, tuna	Add	R29
artichoke, avo*, capers, mozzarella, mushrooms, olives	Add	R21
prawns (each)	Add	R21
chilli, garlic, green pepper, onion, tomato	Add	R12

Please note: because of its domed shape your calzone may be slightly charred!

"Fresh" Pizza Range
(Starter for two or main for one)

	Pecorino (Sardinian sheeps cheese), fior di latte (Mozzarella ball), Rosa tomatoes & radicchio.	R129
	Taleggio (Italian Camembert), pesto, Rosa tomatoes, & basil leaves.	R129
V	Caramelised Balsamic Onions, roasted red & yellow peppers, fior di latte & rocket.	R129
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

All pizza's are made with Mozzarella & Italian tomatoes.

Choose Your Dough

White Dough	Add	R0
Wholewheat Dough	Add	R0
Gluten-free	Add	R21
Banting	Add	R21

Add-on's

bacon, ham, salame, anchovy, calamari, mussels, tuna	Add	R29
artichoke, avo*, capers, mozzarella, mushrooms, olives	Add	R21
prawns (each)	Add	R21
chilli, garlic, green pepper, onion, tomato	Add	R12

Roma Special

In honour of my mentor, Enrico Mushrooms, onions, olives, artichokes, green peppers, capers, anchovy, salame, garlic, chilli & avo*.	R159
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Lamb Peperonata & Rocket

Roast lamb, roasted red & yellow peppers (with fresh rocket dressed in balsamic vinegar & olive oil).	R159
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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 **R129**
Layers of fresh homemade pasta, interleaved with Bolognese & béchamel then baked in the pizza oven with mozzarella.

V **Cannelloni** **R129**
Ricotta cheese & spinach rolled in fresh pasta, blessed with tomato, béchamel & mozzarella, then baked to perfection

Penne Alessandro **R129**
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)** **R129**
Thinly-sliced brinjal, lightly fried, layered with tomato, mozzarella & Parmigiano.

Primi Piatti

Pasta

V NEW **Rigatoni Raffaele** **R109**
Large tubes of pasta in Napoletana, generous fresh basil, extra-virgin olive oil & Parmigiano curls.

	Linguine Catharina	R129
	Anchovy fillets dissolved in extra virgin olive oil with fresh chopped ripe tomato chunks, garlic, chilli & rocket.	
	Spaghetti Alle Vongole	R129
	Fresh clams, steamed in white wine with garlic, parsley & extra-virgin olive oil. (When clams are available)	
NEW	Spaghetti Nero di Seppia	R139
	Black cuttlefish ink, sauté calamari & virgin olive oil.	
	Tagliolini Ai Gamberi with Cream and Vodka	R199
	Fresh homemade “square spaghetti” with prawns & asparagus, sauté in white wine with a touch of chilli, garlic, parsley, lemon & tomato.	
	Fettuccine Frutti Di Mare	R199
	Fresh mussels & clams, baby calamari & prawns lambasted with tomato, garlic parsley & a little white wine.	
	Panzarotti Al Salmone	R119
	Half-moon shaped pasta filled with spinach & ricotta in a delicate blend of smoked salmon, leeks, tomato, cream & brandy.	
V	Zucchini Triangoli Tartufati	R129
	Spinach pasta triangles filled with baby marrow & ricotta, lavished in fresh farm-cream, truffles & wild mushrooms.	
V	Butternut Panzerotti	R119
	Half-moon shaped pasta filled with butternut served in fresh sage butter with Parmigiano.	
NEW	Rigatoni alla Norma	R139
	A delight of Sicilian origin, roast brinjals & tomatoes, Ricotta & Pecorino cheese, tossed with short, fat tubular pasta!	
V	Penne Arrabbiata	R99
	Short tubular pasta, (with quill tips) tossed with tomato, chilli, garlic.	
	Add green pepper for texture.	R105
V	Penne Vegetariana	R139

Tomato-based mixed veggie sauce with mushrooms, onions, green peppers, artichokes, olives, corn, baby marrow & carrots.

- V Tagliolini Incazzati R119**
Chilli, garlic, green pepper, fresh sweet basil pesto, tomato & a dash of cream.
- V Gnocchi Al Pesto R159**
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).
- Spaghetti Bolognese R119**
The conqueror of all known worlds needs no introduction. Try with fettuccine!
Choose Your Pasta
Spaghetti
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

	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)	
	Calf Liver Alla Veneziana	R169
	Sliced julienne, sauté in white wine, onions, a little tomato & herbs. Try this served with polenta.	
	Ossobuco	R199
	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.	
	Chicken Breast	R119
	Flame grilled with fresh rosemary, lemon, Italian herbs & spices. OR white wine, olives, mushrooms & fennel	R139
	OR alla Milanese (Crumbed & lightly fried).	R129
	Trippa Alla Parmigiana	R169
	Veal tripe stewed in white wine, tomato & onion with Parmigiano & lemon zest.	
	Fennel Infused Salsiccia	R169
	Grilled pork sausage on pesto polenta.	
	Rabbit Cacciatora or Madagascar	R189

Jointed, cassaroled in tomato, red wine, mushrooms & peas or green peppercorns, Dijon mustard, cream & brandy, or try half of each!

28 to 35 Day Matured Free-Range Specialist Cuts (When available)

Sauce Options

Truffled mushrooms in a fresh farm cream **R49**

Porcini, sauté in butter (optional), olive oil & lemon **R49**

Black & green pepper corn, Dijon mustard, brandy & fresh farm cream **R45**

Gorgonzola (mild), Parmigiano & cream **R45**

Cook Options

Rare

Medium Rare

Medium

Medium Well

Well Done

Side Options

Oven Roasted Potatoes

White Rice

Polenta

Fettuccine

Spinach

Mixed Steamed Vegetables

Fillet of Beef **R179**

Rubbed in herbs & spices, seared in olive oil & served on a bed of fresh rocket.

250g Rib-Eye **R199**

Char-grilled to order. "My favourite cut of beef!"

1Kg Fiorentina **R349**

(T-Bone)

Medium rare only, with Porcini! Ideal for two to share

NEW 300g Argentinian Style Rump **R189**

Triangular point of rump. Grilled through the fat.

Add a tasty accompaniment:

Scaloppine di Vitello

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

Pesce

Baby Calamari Grilled with olive oil, lemon, a touch of freshly-ground black pepper & parsley. Tubes or tentacles or mixed.	R169
Fresh Pepper-Crusted Seared Tuna Super-healthy & delicious – when available! (suggested served on linguine pesto)	R229
Fresh Scottish Salmon Lightly-grilled, brushed with olive oil, lemon, capers & origanum & parsley.	R239
Whole Cape Bream Grilled then finished in our woodfired oven! Please note - whole on the bone!	R189
Mussel & Clam Soup “Alla Felicetta” Steamed in white wine, garlic & parsley, then finished in tomato with a dash of cream & Parmigiano. (When clams are available)	R139

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

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.

Affogato **R59**
Bacio gelato "drowned" in espresso & Amaretto, served in a coffee cup!

Pistacchio & Grappa Don Pedro **R59**
(Unique to Luca's - tastes like marzipan!)

Chocolate & Almond Triangle (Banting Friendly) **R69**
Sugar & wheat free, delicious dark chocolate flavour