



## Menu June 2019

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 & 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 and we'll fill them with delicious home-cooked food.

Luca's secret **NARCOTIC SALAD DRESSING** is available freshly bottled in-house at **R95** 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:**

R79 per bottle of wine – R99 per bottle of bubbly - magnums R159 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



# Salads & Starters

## House Salad

Now famous mixed salad with fresh Avo\*, Robiola cheese & our secret narcotic dressing

Regular R85  
Medium (serves 3-4) R129  
Large (serves 4-5) R159

Or add Chicken, Calamari, Tuna or Anchovy.

Regular R145  
Large R229

## Caprese Salad

Thinly-sliced tomato & fior di latte mozzarella dressed with fresh sweet basil, olive oil & origanum.

R89

## Radicchio Salad

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

R79

## Fresh Green Asparagus

Steamed & caressed in melted dolcelatte Gorgonzola with roasted almond flakes.

R89

## 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 / (Tentacles or Tubes or Mixed)

Grilled with olive oil, lemon, a touch of freshly-ground black pepper & parsley.

R85

## **NEW** Chicken Tortellini in Herb Broth

Rings of pasta stuffed with chicken poached in a chicken & herb broth

R75

## Minestrone

Needs no introduction, hearty & delicious.

R75

## Schiacciata (Pizza Bread)

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

R59

**Mozzarella Cheese**

R69

**Ripe sliced tomato & Gorgonzola**

R85

\*Apologies when avo is out of season.

# Classic Pizza

48 hour Leavening white or wholewheat dough.

Or wheat, gluten-free & banting now available.

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

Add **R21**

- 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** **R135**  
Ham, Mushroom, Olive & Artichoke.
- Napoletana** **R129**  
Mozzarella, Tomato, Anchovy & Olives.
- Siciliana** **R135**  
Anchovy, Olives & Capers.
- Livornese** **R139**  
Tuna & Green Olives.
- V Pompeii** **R109**  
Chilli, Garlic, Green Pepper & Onion.
- V Vegeteriana** **R135**  
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 **R119**  
(each)

**Traditionally filled with Mozarella, 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.

**Please note: because of its domed shape your calzone may be slightly charred!**  
**Choose from or add**

**R29**

bacon

ham

salame

anchovy

calamari

mussels

tuna

**R12**

chilli

garlic

green pepper

onion

tomato

**R21**

artichoke

avo\*

capers

mozzarella

mushrooms

olives

**R21**

prawns (each)

# “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.** R129

**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.

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

Add R21

**Roma Special** R149

*In honour of my mentor, Enrico*

Mushrooms, onions, olives, artichokes, green peppers, capers, anchovy, salame, garlic, chilli & avo\*.

**Lamb Peperonata & Rocket** R149

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** R159

Freshly sliced Prosciutto ham, rocket & Parmigiano shavings.

**Messicana** R149

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.

\*Apologies when avo is out of season.





# 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 "V" delight"

R129

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

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

R129

# Primi Piatti

Pasta

## **V** NEW 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.

R119

## 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. **Add Cream & Vodka**

R189

R199

## Fettuccine Frutti Di Mare

Fresh mussels & clams, baby calamari & prawns lambasted with tomato, garlic parsley & a little white wine.

R199

## Panzarotti Al Salmone

Half-moon shaped pasta filled with spinach & ricotta in a delicate blend of smoked salmon, leeks, tomato, cream & brandy.

R119

## **V** Zucchini Triangoli Tartufati

Spinach pasta triangles filled with baby marrow & ricotta, lavished in fresh farm-cream, truffles & wild mushrooms.

R129

## **V** Butternut Panzerotti

Half-moon shaped pasta filled with butternut served in fresh sage butter with Parmigiano.

R119

## NEW Rigatoni alla Norma

A delight of Sicilian origin, roast brinjals & tomatoes, Ricotta & Pecorino cheese, tossed with short, fat tubular pasta!

R139



# Primi Piatti

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** R119  
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 Mafaldine Mediterranea** R139  
Red & Yellow peppers, brinjal, onions, baby marrow & garlic all roasted with olive oil, tossed with broad ribbon pasta & finished with an olive & caper tapenade.
- 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** R109  
The conqueror of all known worlds needs no introduction.
- Ravioli Con Salsa Ai Funghi** R129  
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** R119  
Bacon, onion, seasoned & spiced tomato & the ever essential garlic!
- Fettuccine Caruso** R145  
Fresh homemade ribbon pasta with julienne of veal, sauté in red wine with chilli, garlic, mushroom, onion, cream & tomato.
- Penne Cacciatore** R139  
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)

## 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

## Trippla 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)

### 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

R329

(T-Bone)

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

### NEW 350g Argentinian Style Rump

R189

Triangular point of rump. Grilled through the fat.

#### Add a tasty accompaniment:

Truffled mushrooms in a fresh farm cream

R45

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

R45

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

R39

Gorgonzola (mild), Parmigiano & cream

R39



# 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

Fish

## **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 & organum & parsley.

R239

## **Fresh Line Fish \***

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.

SQ

## **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**

Grilled, finished with lemon, white wine, parsley & toasted almonds.

R169

\* 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.

## **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

# Dessert Wines

## **Klein Constantia Vin de Constance**

(500ml bottle) R1195

(Muscat de Frontignan)

(50ml glass) R120

## **Catherine Marshal Myriad The Little Black Number**

(375ml bottle) R199

(61% Pinot Noir 39% Merlot)

(50ml glass) R35

# Soft Drinks

## **Rock Shandy**

R27

## **Soda's & Iced Teas**

R25

## **Tizers & Fresh Fruit Juice**

R35

# Acqua

## **Acqua Panna (IT)**

(750ml bottle) R49

## **S. Pellegrino Sparkling Mineral Water (IT)**

(750ml bottle) R49

## **La Vie Still or Sparkling (SA)**

(750ml bottle) R39

## **Valpre Still or Sparkling (SA)**

(500ml bottle) R25



# Caffe

**Espresso or Filter** R21

**Macchiato or Corretto** R25

**NEW Cortado (Origin Spain!)** R27

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

**Cappuccino or Caffé Latte** R27

# Digestivi & Grappa

**Averna** R33

**Fernet Branca/Menta** R40

**Jägermeister** R27

**Nonino Optima** R45

**Ruta** R27

**Invecchiata (Matured 5 years in Oak)** R38

# Craft Beers

**NEW** Mazzatti Lager (Italy) (330ml) R39  
**NEW** Mazzatti Pilsner (Italy) (330ml) R39

## Cape Brewing Company

Amber Weiss (330ml) R42  
Lager (330ml) R37

## Darling Brew

Bone Crusher (330ml) R39  
Slow Beer (330ml) R35  
Native Ale (330ml) R35

## Jack Black

Keller Pils (330ml) R29  
Lager (330ml) R27  
Atlantic Weiss (330ml) R30  
Butchers Block (330ml) R41

## Devils Peak Brewery

First Light (330ml) R34  
Kings Blockhouse IPA (330ml) R42

## Copperlake

Light lager (330ml) R38  
English Ale (330ml) R38  
IPA (330ml) R43  
Hefe Weiss (330ml) R38

# Other Beers & Draughts

Peroni (Italy) (330ml) R39  
Peroni Draught (Italy) (330ml) R39  
Peroni Draught (Italy) (500ml) R49  
Poretti (Italy) (330ml) R39  
Heineken (330ml) R39  
Heineken zero (330ml) R39  
Stella Artois Draught (Belgium) (330ml) R39  
Stella Artois Draught (Belgium) (500ml) R49

## Dragon Brewing Company

Ginger Beer (330ml) R35

## Cluver & Jack

Apple Cider (330ml) R30

Hunters, Savanna, Fruit  
Coolers

(330ml) R26





# Herbal infused, Classic & Grappa Cocktails

## **Orient Express**

R59

In honour of my inspirational friend, Ernesto! Absolut Mandarin, fresh ginger, coriander syrup, & ginger beer.

## **Mojito**

R55

Barcardi Rum, fresh mint, gomme syrup, with a dash of soda over crushed ice.

## **Momo Martini**

R55

Barcardi Rum, Cointreau, lemon juice, lemongrass syrup.

## **Cosmopolitan**

R55

Absolut Citron, cranberry juice, Triple Sec & lemon juice.

## **Caipirinha**

R55

Germana Cachaca Rum, lime, cane sugar over crushed ice.

## **Classic Daiquiris**

R55

Barcardi Rum, Triple Sec, lemon juice & any available fruit of your choice.

## **Bloody Mary**

R55

Vodka, lemon juice, salt, pepper, Worcester sauce, tomato juice & celery.

## **La Suprema**

R55

Premium Grappa, gomme syrup, lemon juice, egg white & touch of bitters.

# Gin Mixers

**Italian Malfy Gin: Limone**

R39

**Italian Malfy Gin: Arancia**

R39

**Musgrave Pink**

R39

**Bombay Sapphire**

R35

**Tanqueray No10**

R37

**Inverroche Verdant**

R38

**Black Rose**

R39

**Fitch & Leeds Indian Tonic: Original, Light, Pink.**

R25

**Infusers: Basil, Rosemary, Chilli, Black Pepper, Juniper berries, Fresh Seasonal Berries, Cucumber, Apple.**

Some of our tall drinks do take time to prepare, & all can be enjoyed alcohol free.



# Aperitif

**Campari & Soda/Orange (Italy)**

**R39/R49**

**Pastis (France)**

**R21**

**NEW Aperol Spiritz (Italy)**

**R65**

Italy's favourite sun downer! Prosecco & a dash of Aperol.

## Shooters

You name it, we'll do it.

**From R21**  
(Each)

## Single Malt Whiskeys

**Glenfiddich 12 Yr Old**

**R45**

**Talisker 10 Yr Old**

**R69**

**Springbank 10 Yr Old**

**R65**

**Ardberg 10 Yr Old**

**R65**

**Belevine Doublewood 12 Yr Old**

**R69**

**Glenmorangie Nectar Dór**

**R65**