

LUCE Menu

Starters

Antipasti

V - Caprese - Tomato, Buffalo Mozzarella, Basil Pesto and Balsamic Caviar Add Parma Ham	R160 R95
V - Mushroom and Mozzarella Arancini - Truffle Crème Cheese , Parmesan Shavings	R125
Salmon Gravalax - Roasted Beetroot Hummus, Avocado coulis, Lemon Caviar, Cured Cucumber, Orange Segments, Yoghurt Dressing	R175
Grilled Calamari - Grilled Baby Marrow Ribbons, Tossed in Garlic Lemon Butter, Chillie Oil	R185
V - Melanzane Parmigiana - Baked Eggplant with layers of Mozzarella in Tomato and Basil sauce	R100
Grilled prawns - Napoli Sauce, Coriander and Chorizo Salsa, Lime 3 Prawns 6 Prawns	R155 R285

Soup

Zuppe

V – Roasted Carrot and Cumin Soup - Creamy Carrot soup infused with cumin, served with garlic croutons	R95
Italian Fish Broth Soup - Prawn meat, Line Fish, Mussels, Napolitano, Chilli, Calamari Tubes, Paprika oil	R105

Pasta

Primi Piatti

Alfredo linguini - Streaky Bacon, Wild Mushroom Crème, Parmesan	R145
Frutti di Mare Bucatini - Prawn Meat, Line Fish, Mussels, Calamari, Chillie, Creamy Napolitano Sauce	R205
Lamb Gnocchi Ragù - Pulled Lamb Shoulder, Tomato, Parmesan Shavings	R195
Gnocchi Bolognese - Beef Bolognese, Fresh Basil , Tomato, a Touch of Cream, Parmesan Shavings	R165
Prawn Risotto - Creamy Arrabbiata Risotto, Three Grilled Prawns, Confit Peppers, Lime	R205
Pollo Fettucine - Deboned Chicken Thigh, Creamy Napolitano Sauce, Parmesan Shaving	R165
Oxtail Pappardelle - Pulled Oxtail , Tomato, Parmesan Shavings	R195
V – Arrabbiata - Creamy Arrabbiata Sauce with Choice of Penne, Fettucine, Linguini or Gnocchi	R135
V - Mushroom ravioli - Wild Mushroom Crème, Crisp Onions, Parmesan Shaving, Pickled Shimeji, Herb Oil	R195



PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.

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Fish

Pesci

Pan Seared Salmon - Napoli Bulgur Wheat, Coriander Yoghurt Dressing, Crispy Tortilla	R345
Catch of the Day - Pan Fried Line Fish, Warm Potato Salad, Beurre Blanc Sauce, Crispy Leeks	R265
Kingklip on the Bone - Lemon Beurre blanc Sauce, Brunoises Tomato, Baby Potato, Baby Marrow Ribbons, Lemon Wedge	R265

Meat

Carni

Oven Roasted Pork Belly - Pork Croquettes, Crispy Sage, Cauliflower Puree, Charred broccoli, Jus	R185
Braised Lamb Shank - Red Wine sauce, Pommies Puree, Ratatouille Vegetable	R365
330g Grilled Lamb Chops - Lamb Loin Chops, Eggplant Puree, Pea, Green Beans, Sugar Snap Pea, Mint , Smokey Jus	R310
Pollo al forno - Roasted Deboned Chicken Thighs, Braised Baby Spinach, Parmesan Polenta, Tomato Ragout	R205

Luce Meat Selection

Selezione di Carne

300g Beef Rib-Eye	R325
300g Beef Rump	R245
300g Beef Sirloin	R245
250g Beef Fillet	R305

All Meats served with Parmesan Polenta, Grilled Brown Mushroom, Cherry Tomato, Mushroom or Pepper Sauce

Sides	R35
French fries	
Roasted butternut	
Mash potato	
Creamed spinach/ Sautéed Spinach	
Baby vegetables	
Basmati rice	
Side salad	
Mushroom sauce, Pepper sauce	



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Dessert

Dolci

Tiramisu Semi-Fredo - Italian Tiramisu	R100
Dark Chocolate Torte - with Salted Caramel, Mango Centre, Toasted Coconut Sprinkle	R105
Crostata di Mele - Warm apple pie cooked with mascarpone and cinnamon served with vanilla ice cream	R105



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