

# LUCE Menu

## Starters

## Antipasti

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<b>V - Caprese</b> - Tomato, Buffalo Mozzarella, Basil Pesto and Balsamic Caviar	<b>R150</b>
<b>V - Trame di Barbabietola</b> - Roasted Beetroot, Candied Walnuts, Lemon and Lime Goats Cheese, Grape Salsa	<b>R110</b>
<b>V - Caesar Salad</b> - Cos Lettuce, Anchovies, Crispy Coppa, Poached Egg, Garlic Crouton, Parmesan Shavings	<b>R115</b>
<b>Tartare di Manzo</b> - Beef Fillet Tartare, Red Onion, Cornichons, Whole Grain Mustard, Tomato Pesto Aioli, Garlic Pastry	<b>R165</b>
<b>Calamari Saltati</b> - Deep Fried Calamari Tubes and Heads, Lemon Caper Aioli	<b>R175</b>
<b>V - Melanzane Parmigiana</b> - Baked Eggplant with layers of Mozzarella in Tomato and Basil sauce	<b>R100</b>

## Soup

## Zuppe

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<b>V - Minestrone di Verdura alla Toscana</b> - Vegetable Minestrone Soup – Tuscany Style with Borlotti Beans, Croutons and Parmigiano	<b>R95</b>
<b>V – Zuppa di Mais Dolce</b> - Sweetcorn Soup, Textures of Corn, Truffle Popcorn, Crispy Leeks	<b>R95</b>

## Pasta

## Primi Piatti

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<b>Bucatini Carbonara</b> - Panchetta, Egg Yolk, Parmesan	<b>R195</b>
<b>Gnocchi di Gamberi</b> - Grilled Prawn, Prawn Meat, Garlic and Lemon Crème, Chive Oil	<b>R175</b>
<b>Pappardelle Ragù</b> - Pulled Lamb Shoulder, Tomato, Parmesan Shavings	<b>R195</b>
<b>Formaggio Ravioli</b> - Pulled Beef Shortrib, Buffalo Mozzarella, Flaked Almonds, Herb Oil	<b>R185</b>
<b>Paccheri Recco con Pollo</b> - Deboned Chicken Thighs, Light Curry Tomato sauce, Coriander	<b>R165</b>
<b>V - Risotto con Funghi</b> - Parmesan Risotto, Pan Seared Mushrooms, Truffle Crème Cheese, Bocconcini	<b>R120</b>
<b>V - Gnocchi Italiano</b> - Tomato and Mozzarella filled Gnocchi with a Basil Pesto Cream Sauce	<b>R165</b>
<b>V - Gnocchi Arrabbiata</b> - Tomato and Mozzarella filled Gnocchi with a Creamy Arrabbiata Sauce	<b>R165</b>



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## Fish

## Pesci

**Salmone Scottato** - Seared Salmon, Sweet Potato Puree, Tender Stem Broccoli, Charred Cauliflower and Tomato Pesto Crème **R325**

**Acqua Pazza** - Catch of the day pan fried, Warm Potato Salad, Beurre Blanc Sauce **R245**

## Meat

## Carni

**Pancia di Maiale Toscano** - Roasted Pork Belly, Sage and Cauliflower Puree, Crispy Polenta, Salsa Verde **R165**

**Stinco D'Agnello** - Braised Lamb Shank, Red Wine sauce, Lentil and Bean Ragout and Pommes Puree **R345**

**Pollo al Forno** - Roasted Deboned Chicken Thighs, Garlic and Chili Baby Spinach, Parmesan Polenta, Tomato Ragout **R195**

## Luce Meat Selection

## Selezione di Carne

**Costata di Manzo** – 300g Beef Rib-Eye **R235**

**Fesa di Manzo** – 300g Beef Rump **R290**

**Filetto** - 250g Beef Fillet **R310**

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

**Sides** **R35**

French fries

Mash potato

Creamed spinach/ Sautéed Spinach

Baby vegetables

Basmati rice

Side salad

Mushroom sauce, Pepper sauce



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## Dessert

## Dolci

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<b>Tiramisu Semi-Fredo</b> - Italian Tiramisu	<b>R100</b>
<b>Espresso Panna Cotta</b> - Vanilla Panna Cotta, Sweet Espresso Consume, Almond and Chocolate Biscotti Crumble	<b>R105</b>
<b>Dark Chocolate Torte</b> - with Salted Caramel, Mango Centre, Toasted Coconut Sprinkle	<b>R105</b>
<b>Ciocolatissimo</b> - (worthwhile waiting the extra 15 minutes) - Soft chocolate fondant served with almond flakes and vanilla ice cream	<b>R105</b>
<b>Crostata di Mele</b> - Warm apple pie cooked with mascarpone and cinnamon served with vanilla ice cream	<b>R105</b>



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