




## APERITIVO /

 OLIVE VERDE CASTELVETRANO green olives	6
HOMEMADE CIABATTA bread served with ricotta cheese	4
 WHIPPED BOTTARGA CREAM & PRETZEL	10
PROSCIUTTO DI SAN DANIELE pork ham 30g - gnocco fritto	10
SALAMI SOPRESSATA pork salami 30g	10
 LUKA HOUSEMADE WAGYU BRESAOLA dry aged beef ham 30g	12
CHEESE BOARD A selection of artisan cheese & accompaniments (ask our staff for today's selection)	

## CICCHETTI / COLD




 SMOKED EGG, WAGYU, UNI (2 pieces) aburi beef, sea urchin	10
FRESH JAPANESE OYSTER (per piece)	5
FRESH JAPANESE IKURA (per piece)	8
TODAY'S FRESH CARPACCIO fresh sashimi fish from Tsukiji market	14
TUNA NEGITORO, CRAB MEAT, IKURA TARTARE	15
WAGYU BEEF TARTARE potato fritter	16
BURRATA burrata cheese with San Daniele ham	15
 FRESH TOMATO BRUSCHETTA (2 pieces)	6
BEEF RAGU BRUSCHETTA (2 pieces)	12

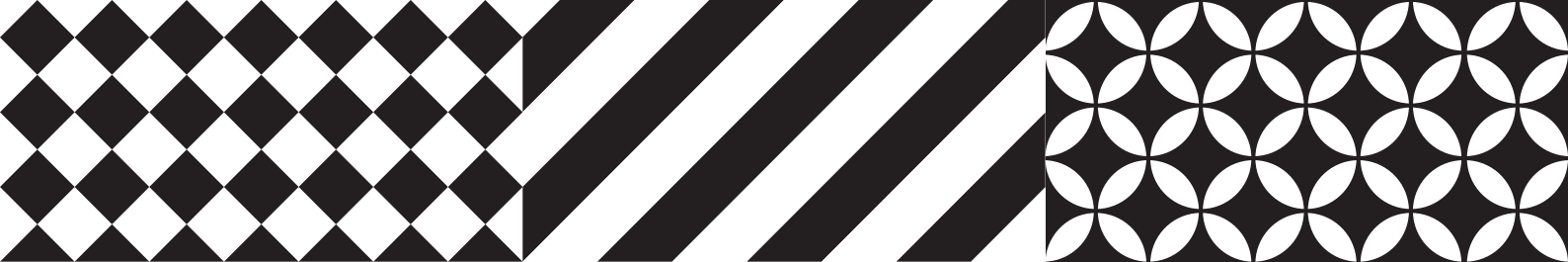
## CICCHETTI / HOT

 SALSICCIA Luka house made sausage	14
MEATBALL beef meatball, tomato sauce, egg	14
GAMBERI grilled prawns, garlic, coriander seed, curry leaf	15
SOTONG grilled squid, spicy tomato sauce, squid ink sauce	14
TRIPPA beef honeycomb stew, egg	16
CRAB ARANCINI (4 pieces)	10
FISH FRITTO fried seasonal fish, aioli, lemon	13

## SALAD / VEGETABLE

BAGNA CAUDA vegetable sticks with garlic & anchovy dip	14
 BABY CORN deep fried baby corn, toasted aioli	12
 LUKA INSALATA mixed green salad, seasonal vegetables & homemade vinaigrette	12
INSALATA MARE marinated seafood & mixed green salad	14

-  signature dish
-  vegetarian
-  spicy




## PASTA / RISOTTO /

<p> <b>PLIN AGNOLOTTI</b> piedmontese veal - ravioli</p>	18
<p><b>BOLOGNESE</b> classic wagyu beef ragu - pappardelle</p>	18
<p><b>CARBONARA</b> bacon, egg, stracciatella cheese &amp; parmesan cheese, black pepper - fettuccine</p>	20
<p><b>VONGOLE GENOVESE</b> short neck clam, basil pesto - linguine</p>	18
<p><b>UNI AGLIO E OLIO</b> Hokkaido sea urchin, fresh tomato, garlic, olive oil - bavette</p>	26
<p><b>SHIRASU AGLIO E OLIO</b> white bait, broccoli, capper, garlic, chili, ooba leaf, olive oil - spaghetti</p>	22
<p><b>IKASUMI</b> squid, squid ink cream, tomato sauce, garlic, parsley- spaghetti</p>	18
<p><b>POLPO SALSICCIA</b> octopus, pork sausage, tomato ragu - garganelli</p>	20
<p><b>SMOKED SALMON &amp; RICCOTTA</b> salmon, onion, lemon cream sauce - tortellini</p>	24
<p><b>RISOTTO PARMIGIANO</b> classic parmesan cheese risotto</p>	18
<p><b>RISOTTO DI MARE</b> seasonal seafood, tomato, risotto</p>	22
<p><b>RISOTTO FUNGI SALSICCA</b> mushroom, pork sausage, risotto</p>	22

## ZUPPA /

TODAY'S SPECIAL SOUP 12

## GRIGLIA / ARROSTO /

 Our daily selection of meat and fresh seafood cooked on a traditional charcoal grill or roasted in the wood fired oven.

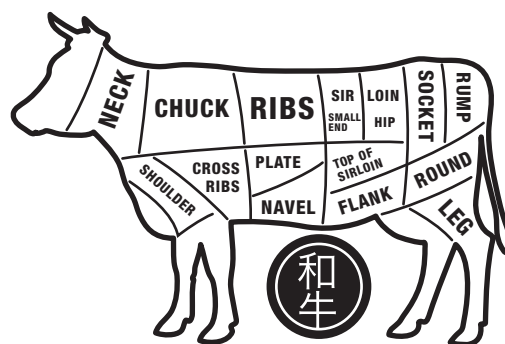
(see our blackboards or ask our staff for today's selection)




### WAGYU (和牛)

Wagyu (和牛) – literally 'Japanese Beef' – is actually the name applied to beef from 4 specific breeds of cattle, developed in Japan over the last 150 years, but now bred and reared in a number of other countries.

So not all Japanese beef is wagyu, and not all wagyu comes from Japan!

At Luka, however, we use only wagyu from Japan, which means that it is not mass-produced, but reared by specialists using traditional Japanese methods, which result in exceptionally tender beef of the highest quality.



-  signature dish
-  vegetarian
-  spicy



## PIZZA /

Our pizzas are made with traditional ingredients in the Naples style and baked fresh in our wood fired, Stefano Ferrara Neapolitan handmade brick oven.

🍷	<b>MARGHERITA</b>	14
	mozzarella cheese, tomato sauce & basil	
	<b>MARINARA ACCIUGHE</b>	14
	tomato sauce, anchovy, garlic, oregano, black olive & basil	
	<b>MARGHERITA ACCIUGHE</b>	16
	mozzarella cheese, tomato sauce, basil, anchovy & black olive	
	<b>MARGHERITA PARMA</b>	20
	mozzarella cheese, tomato sauce, basil & parma ham	
	<b>MARGHERITA BUFALA</b>	22
	fresh buffalo mozzarella cheese, tomato sauce & basil	
🍷	<b>PROSCIUTTO E RUCOLA BURRATA</b>	23
	mozzarella cheese, parma ham, arugula, cherry tomato, parmesan, burrata & balsamic	
🍷	<b>TRUFFLE</b>	20
	mozzarella cheese, truffle cream, mushroom, egg & truffle oil	
	<b>BISMARK</b>	20
	mozzarella cheese, tomato sauce, mushroom, egg & bacon	
🍷	<b>QUATTRO FORMAGGI</b>	18
	mozzarella cheese, gorgonzola cheese, taleggio cheese & parmesan	
🌶️	<b>DIAVOLA</b>	18
	mozzarella cheese, tomato sauce, salami & chili	
	<b>SALSICCIA PEPPERONI</b>	20
	mozzarella cheese, tomato sauce, pork sausage, salami & black olive	

	<b>BACON BIANCA</b>	18
	mozzarella cheese, bacon, pistachio, cherry tomato, black pepper & balsamic	
	<b>ROBBY MEAT BALL PIZZA</b>	22
	mozzarella cheese, tomato sauce, beef meat ball, peperoni & parmesan cheese	
	<b>MARE</b>	22
	mozzarella cheese, tomato sauce, squid, prawn, shellfish, basil & oregano	
🍷	<b>TERRA</b>	18
	mozzarella cheese, tomato sauce, onion, zucchini, eggplant & bell pepper	
	<b>SAMURAI</b>	20
	mozzarella cheese, chicken teriyaki, onion, green chili, spring onion & mayonnaise	
	<b>EXTRAS</b>	
	additional serving of vegetables	3
	additional serving of cheese	3
	additional serving of meat	5

## DOLCE /

	<b>LUKA'S TIRAMISU</b>	8
	<b>CHOCOLATE SALTED EGG LAVA CAKE</b>	8
	<b>BLUEBERRY CHEESECAKE</b>	8
	<b>BABA AU RUM</b>	8

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## ITALIAN —

### DINING / PIZZA/ BAR

# Lukā

- 
- 🍷 signature dish
  - 🍷 vegetarian
  - 🌶️ spicy

# LUKA GRAND OPENING PROMOTIONAL LUNCH /

## ZUPPA / SALAD /

TODAY'S SOUP 5

🍴 LUKA INSALATA 5

mixed green salad, seasonal vegetables & homemade vinaigrette

## PASTA /

🍴 PLIN AGNOLOTTI 14

piedmontese veal - ravioli

BOLOGNESE 14

classic wagyu beef ragu - spaghetti

VONGOLE GENOVESE 14

short neck clam, basil pesto - linguine

IKASUMI 14

squid, squid ink cream, tomato sauce, garlic, parsley - bavette

## PIZZA /

🍴 MARGHERITA 12

mozzarella cheese, tomato sauce & basil

MARGHERITA ACCIUGHE 14

mozzarella cheese, tomato sauce, basil, anchovy & black olive

🍴 PROSCIUTTO E RUCOLA BURRATA 18

mozzarella cheese, parma ham, arugula, cherry tomato, parmesan, burrata & balsamic

🍴 DIAVOLA 16

mozzarella cheese, tomato sauce, salami & chili

## MEAT /

BEEF TAGLIATA 200g 30

Australia beef skirt steak

- add dessert 5
- add fresh brewed coffee/broken tea leaves 2
- add Peroni Beer 330ml 5