




## APERITIVO /

 OLIVE VERDE CASTELVETRANO green olives	6
HOUSEMADE SOURDOUGH BREAD bread served with ricotta cheese	3
 WHIPPED BOTTARGA CREAM & PRETZEL	10
PROSCIUTTO DI SAN DANIELE pork ham 30g - gnocco fritto	13
 <b>Luka</b> HOUSEMADE WAGYU BRESAOLA dry aged beef ham 30g	13
<b>Luka</b> HOUSEMADE PROSCIUTTO COTTO	13
AFFETTATI MISTI mixed cold cuts of prosciutto di san daniele, salami sopressata, prosciutto cotto	30
CHEESE BOARD A selection of artisan cheese & accompaniments (ask the wait staff for today's selection)	

## CICCHETTI / COLD

 SMOKED EGG, WAGYU, UNI (2 pieces) smoked egg, aburi beef, sea urchin	12
FRESH JAPANESE OYSTER (per piece) freshly shucked japan oyster, shallots, chives, olive oil, lemon juice	6
FRESH JAPANESE OYSTER & IKURA (per piece) freshly shucked japan oyster, salmon roe, shallots, chives, olive oil, lemon juice	10
 FRESH TOMATO BRUSCHETTA (2 pieces)	6
TUNA TARTARE negitoro, crab meat, avocado, ikura	16
WAGYU BEEF TARTARE fries	18
BURRATA burrata cheese with san daniele ham	19

## CICCHETTI / HOT




 SALSICCIA <b>Luka</b> 13" housemade sausage	17
MEATBALL beef meatball, tomato sauce, egg	16
COPPA ROMANA CIGAR spring roll of slow cooked pig trotter, pig cheek, pig ears, pig tongue, salsa	14
GAMBERETTI FRITTI deep fried Shiba soft shell shrimp, garlic, chili, curry leaf, lemon	17
 SOTONG grilled squid, spicy tomato sauce, squid ink sauce	16
TRIPPA beef honeycomb stew, egg	16
ABRI SARDINE grilled japanese sardine, potato, beetroot, herbs, vinaigrette	18
LIVE PRAWN	*Market Price
LIVE SHORT NECK CLAM (ask the wait staff for today's cooking style)	*Market Price

## ZUPPA /

TODAY'S SPECIAL SOUP	12
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## SALAD / VEGETABLE

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

 signature dish  vegetarian  spicy

## PASTA / RISOTTO /

🍄	<b>PLIN AGNOLOTTI</b> piedmontese veal - ravioli	20
	<b>BOLOGNESE</b> classic wagyu beef ragu - pappardelle	20
	<b>CARBONARA</b> bacon, egg, stracciatella cheese & parmesan cheese, black pepper - fettuccine	20
	<b>VONGOLE E COZZE GENOVESE</b> short neck clams, mussels, basil pesto - linguine	22
	<b>UNI AGLIO E OLIO</b> japan seasonal sea urchin, fresh tomato, garlic, olive oil - bavette	27
	<b>SHIRASU AGLIO E OLIO</b> white bait, cabbage, anchovy, garlic, chili, ooba leaf, olive oil - spaghetti	23
	<b>IKASUMI</b> squid, squid ink cream, tomato sauce, garlic, parsley- spaghetti	20
	<b>LASAGNA</b> oxtail ragu, tomato sauce, pesto – housemade layer pasta	22
	<b>MENTAIKO &amp; IKURA</b> salmon roe, mentaiko cream, marscapone cheese - spaghetti	21
	<b>GNOCCHI FORMAGGI</b> gorgonzola, taleggio, parmesan, pecorino, cream – gnocchi	20
	<b>GRANCHIO</b> blue crab tomato ragu, cream, garlic, chilli – squid ink tagliolini	24
	<b>RISOTTO DI MARE</b> seasonal seafood, tomato, risotto	24
	<b>RISOTTO FUNGI SALSICCA</b> mushroom, pork sausage, risotto	22

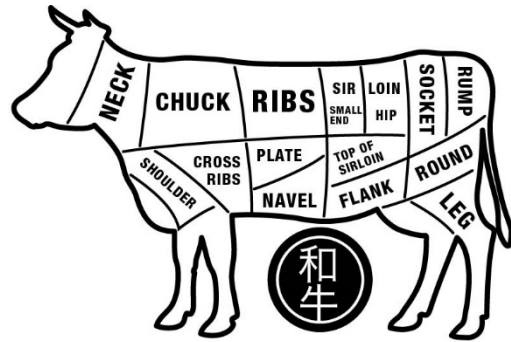
## GRIGLIA / ARROSTO /

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

(Ask our staff for today's selection)

### WAGYU (和牛)

At **Luka**, 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.



### TAGLIATA DI WAGYU /

WAGYU SKIRT STEAK\*, AUSTRALIA 100gm 23  
WAGYU\*, JAPAN 100gm Market Price  
\*steak cuts subject to change

ACQUA PAZZA 38  
seasonal japanese fish, seafood variety,  
rich saffron and seafood broth

TODAY'S FISH FILLET / WHOLE Market Price  
pan-fried or grilled

LIVE LOBSTER Market Price  
grilled

## 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>	18
	mozzarella cheese, tomato sauce & basil	
	<b>MARINARA TONNO</b>	19
	tomato sauce, tuna flakes, garlic, oregano, black olive & onion	
	<b>MARGHERITA ACCIUGHE</b>	20
	mozzarella cheese, tomato sauce, basil, anchovy & black olive	
	<b>MARGHERITA PARMA</b>	22
	mozzarella cheese, tomato sauce, basil & parma ham	
🍷	<b>PROSCIUTTO E RUCOLA BURRATA</b>	26
	mozzarella cheese, parma ham, arugula, cherry tomato, parmesan, burrata & balsamic	
🌿	<b>TRUFFLE</b>	22
	mozzarella cheese, truffle cream, mushroom, egg & truffle oil	
	<b>BISMARK</b>	23
	mozzarella cheese, tomato sauce, mushroom, egg & bacon	
🌿	<b>QUATTRO FORMAGGI</b>	21
	mozzarella cheese, gorgonzola cheese, taleggio cheese & parmesan	
🌶️	<b>DIAVOLA</b>	22
	mozzarella cheese, tomato sauce, salami & chili	
	<b>AMERICANO</b>	23
	mozzarella cheese, tomato sauce, housemade sausage & French fries	

**SALSICCIA PEPPERONI** 23  
mozzarella cheese, tomato sauce, pork sausage, salami & black olive

**BACON BIANCA** 21  
mozzarella cheese, bacon, pistachio, cherry tomato, black pepper & balsamic

**ROBBY MEAT BALL PIZZA** 23  
mozzarella cheese, tomato sauce, beef meat ball, peperoni & parmesan cheese

**MARE** 24  
mozzarella cheese, tomato sauce, squid, prawn, shellfish, basil & oregano

🌿 **TERRA** 20  
mozzarella cheese, tomato sauce, onion, zucchini, eggplant & bell pepper

**SAMURAI** 21  
mozzarella cheese, chicken teriyaki, onion, green chili, spring onion & mayonnaise

**EXTRAS**

additional serving of vegetables	5
additional serving of cheese	5
additional serving of meat	7

## DOLCE /

<b>LUKA'S TIRAMISU</b>	8
<b>CHOCOLATE SALTED EGG LAVA CAKE</b>	8
<b>CANNOLI OF RICCOTA &amp; CHOCOLATE CHIP</b>	8
<b>TODAY'S TART</b>	8

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## ITALIAN —

**DINING /  
PIZZA /  
BAR**

**Luka**

🍷 signature dish    🌿 vegetarian    🌶️ spicy