

Salads & Starters

House Salad

Regular R59

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

Medium (serves 3-4) R89

Large (serves 4-5) R129

Or add Chicken, Calamari, Tuna or Anchovy.

Regular R99

Large R169
R65

Caprese Salad

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

Radicchio Salad

R59

Slightly bitter red lettuce with rocket, tomatoes &

Parmigiano; dress with extra virgin olive oil and balsamic to your taste.

Fresh Green Asparagus

R65

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

Black Mushroom Caprese

R65

Large mushrooms, baked in the pizza oven with tomato, fior di latte mozzarella, sweet basil pesto & garlic.

Prosciutto Crudo & Melon

R85

The all-time classic

Carpaccio

R65

Thinly-sliced raw fillet of beef, dressed with fresh rocket, shaved Parmigiano & extra virgin olive oil.

Chicken livers **R59**

Sauté with chilli and onion in beer.

Fresh Mussel and Clam Soup **R65**

Steamed in white wine, a little garlic, parsley, tomato, a dash of cream & Parmigiano.

Baby Calamari / Tentacles **R65**

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

Minestrone **R55**

Needs no introduction, hearty & delicious.

A selection of imported Italian cheese **From R89**

Accompanied with crackers, walnuts & honey.

Schiacciata (Pizza Bread)

Herb or Garlic & extra virgin olive oil	Medium R37	Large R47
Mozzarella Cheese	Medium R47	Large R55
Ripe sliced tomato & Gorgonzola	Medium R59	Large R69

Classic Pizza

48 Hour Leavening Of Our White And Wholewheat Dough!

Now Available Wheat Free, Gluten-Free And Banting.

Margherita	Medium R65	Add R19
Cheese, tomato & origanum.		Large R75
Regina	Medium R89	Large R99
Cheese, tomato, ham, mushroom & origanum		
Padovana	Medium R89	Large R99
Salame, mushroom, cheese & tomato		
Pisana	Medium R89	Large R99
Bacon, onion, cheese & tomato		
Quattro Stagioni	Medium R95	Large R105
Ham, Mushroom, Olive & Artichoke.		
Napoletana	Medium R89	Large R99
Cheese, Tomato, Anchovy & Olives.		
Siciliana	Medium R95	Large R105
Anchovy, Olives & Capers.		
Livornese	Medium R99	Large R109
Tuna & Green Olives.		
Pompei	Medium R89	Large R99
Chilli, Garlic, Green Pepper & Onion.		
Vegeteriana	Medium R95	Large R105
mushroom, onion, green pepper, capers, artichoke & olives.		
Frutti Di Mare	Medium R119	Large R129
A taste of the ocean's bounty (calamari, prawn, mussels & clams) with garlic & chilli		

Calzone

Traditionally filled with
**Mozarella, tomato, ham
 and mushrooms.**

from **R95** (each)

Choose whatever ingredients your heart desires and we will envelope them in fresh pizza dough and bake your "large stocking" (calzone) to a crisp.

Choose from or add

Bacon R25	Ham R25	Salame R25
Anchovy R25	Calamari R25	Mussels R25
Tuna R25		
Chilli R11	Garlic R11	Green pepper R11
Onion R11	Tomato R11	
Artichoke R19	Avo* R19	Capers R19



Mozzarella **R19** Mushrooms **R19** Olives **R19**
 Prawns (each) **R19**

Please note: because of its domed shape your calzone may be slightly charred!

*Apologies when avo is out of season.

“Fresh” Pizza Range

(Starter for two or main for

R95 (each)

one)

- **Pecorino** (Sardinian sheeps cheese), **fior di latte** (Mozzarella ball), **Rosa tomatoes & radicchio**.
- **Taleggio** (Italian Camembert), **pesto**, **Rosa tomatoes, & basil leaves**.
- **Caramelised Balsamic Onions, roasted red & yellow peppers, fior di latte & rocket**.
- **Roast Artichoke Paste, sauté porcini, fior di latte & avo***.
- **Roast Butternut, Gorgonzola, walnut pesto & rocket**.
- **Coppa** (cured pork), **Fontina** (Italian Emmenthal), **strawberries & rocket dressed in balsamic and olive oil**.

Gourmet Pizza

48 Hour Leavening Of Our White And Wholewheat Dough! Now Available Wheat Free, Gluten-Free And Banting.

Roma Special Medium **R105** Add **R19**
 Large **R119**

In honour of my mentor, Enrico

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

Lamb Peperonata & Rocket Medium **R105** Large **R119**

Roast lamb, roasted red and yellow peppers (with fresh rocket dressed in balsamic vinegar & olive oil).

Del Sole Medium **R105** Large **R119**

Italian fennel-infused pork sausage, sun-dried tomato, chilli, garlic & fresh avo*.

Prosciutto Crudo Medium **R119** Large **R129**

Freshly sliced Prosciutto ham, rocket & Parmigiano shavings.

Messicana	Medium R105	Large R119
Chilli, garlic, green pepper, onion, bolognese & avo*.		
Palermitana	Medium R105	Large R119
Mixed roast veggies – brinjals, artichokes, red & yellow peppers & tomatoes with rocket.		
Salmonata	Medium R119	Large R129
Oak-smoked Norwegian salmon trout, dollops of Mascarpone, capers & caviar.		

Pasta al Forno

Oven Baked Pasta

Lasagne	R99
Layers of fresh homemade pasta, interleaved with Bolognese & béchamel then baked in the pizza oven with mozzarella.	
Cannelloni	R99
Ricotta cheese & spinach rolled in fresh pasta, blessed with tomato, béchamel & mozzarella, then baked to perfection	
Penne Alessandro	R99
Bacon, onion, mushroom, chilli, garlic, tomato, a touch of cream, topped with avo* & mozzarella then baked in the pizza oven.	
Melanzane Alla Parmigiana (Banting Friendly)	R99
Thinly-sliced brinjal, lightly fried, layered with tomato, mozzarella & Parmigiano.	

Primi Piatti

Pasta

Linguine Catharina	R99
Anchovy fillets dissolved in extra virgin olive oil with fresh chopped ripe tomato chunks, garlic, chilli & rocket.	
Spaghetti Alle Vongole	R99
Fresh clams, steamed in white wine with garlic, parsley & extra-virgin olive oil.	
Tagliolini Ai Gamberi	R159
Fresh homemade “square spaghetti” with prawns and asparagus, sauté in white wine with a touch of chilli, garlic, parsley, lemon & tomato	
Add Cream and Vodka	R169
Fettuccine Frutti Di Mare	R169
Fresh mussels & clams, baby calamari & prawns lambasted with tomato, garlic parsley & a little white wine.	
Panzarotti Al Salmone	R99
Half-moon shaped pasta filled with spinach & ricotta in a delicate blend of smoked salmon, leeks, tomato, cream & brandy.	

Zucchini Triangoli Tartufati	R99
Spinach pasta triangles filled with baby marrow & ricotta, lavished in fresh farm-cream, truffles & wild mushrooms.	
Butternut Panzerotti	R95
Half-moon shaped pasta filled with butternut served in fresh sage butter with Parmigiano.	
Penne Arrabbiata	R85
Short tubular pasta, (with quill tips) tossed with tomato, chilli, garlic. Add green pepper for texture.	
Penne Vegetariana	R89
Tomato-based mixed veggie sauce with mushrooms, onions, green peppers, artichokes, olives, baby corn, sugar-snap peas & carrots.	
Spaghetti Primavera	R99
A delicate blend of freshly chopped tomato, a little onion, fresh sweet basil pesto, broccoli, extra virgin olive oil & Parmigiano.	
Tagliolini Incazzati	R99
Chilli, garlic, green pepper, fresh sweet basil pesto, tomato and a dash of cream.	
Mafaldine Mediterranea	R109
Red & Yellow peppers, brinjal, onions, baby marrow & garlic all roasted with olive oil, tossed with broad ribbon pasta & finished with an olive, anchovy & caper tapenade.	
Gnocchi Al Pesto	R129
Darling little dumplings (made 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	R89
The conqueror of all known worlds needs no introduction.	
Ravioli Con Salsa Ai Funghi	R99
Cushions of pasta, filled with tasty ground beef suggested in fresh farm-cream & mushroom.	
Fettuccine Rodolfo	R99
Alfredo se moer! Try this for size! Fresh homemade egg pasta in cream, ham, mushroom, Parmigiano, a little black pepper & garlic.	
Spaghetti Carbonara	R95
Egg, bacon, black pepper & Pecorino.	
Penne Amatriciana	R95
Bacon, onion, seasoned & spiced tomato & the ever essential garlic!	
Fettuccine Caruso	R109
Fresh homemade ribbon pasta with julienne of veal, sauté in red wine with chilli, garlic, mushroom, onion, cream & tomato.	
Penne Cacciatore	R105
Chicken, mushrooms & onion sauté in red wine, finished with tomato, peas and a touch of garlic.	

Risotto Del Giorno

Made to order and to your taste: (Allow at least 20 mins cooking time)

Porcini	R139
Frutti Di Mare	R169
Rabbit, Salsiccia & Spinach	R159
Ricotta, Rosemary, Lemon Zest & Basilico	R129

Carne

Meat

Lamb Al Caffè	R169
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Also known as Lamb-Borghini, our signature dish was invented and 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	R139
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Sliced julienne, sauté in white wine, onions, a little tomato and herbs.
 Try this served with polenta.

Ossobuco	R169
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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 Fettucine.

Chicken Breast	R99
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Lightly pan-fried, finished in either lemon, white wine & tomato

OR white wine, olives, mushrooms & fennel	R109
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OR alla Milanese (Crumbed and lightly fried).	R99
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Trippa Alla Parmigiana	R139
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Veal tripe stewed in white wine, tomato & onion with Parmigiano and lemon zest.

Fennel Infused Salsiccia	R139
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Grilled pork sausage on pesto polenta.

Rabbit Cacciatore or Madagascar	R159
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Jointed, casseroled in tomato, red wine, mushrooms and peas

or green peppercorns, Dijon mustard, cream and brandy,

or try half of each!

28 to 35 Day matured Free-Range Specialist cuts

(When available)

Fillet of Beef	R159
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Rubbed in herbs and spices, seared in olive oil and served on a bed of fresh rocket.

300g Rib-Eye Tartufata	R189
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Char-grilled to order, accompanied with truffled mushrooms in a little farm cream.

1Kg Fiorentina

R289

(T-Bone)

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

350g Argentinian Style Rump NEW

R159

Triangular point of rump. Grilled through the fat.

Scaloppine di Vitello

Veal Porcini

R149

Thinly-sliced pan fried escalope of veal, with wild porcini mushrooms, lemon, white wine & parsley.

Veal Daniele

R149

Finished in fresh sweet basil pesto & served with gnocchi Gorgonzola

Veal Madagascar

R149

Madagascar green-peppercorns, Dijon mustard, cream & brandy.

Veal Milanese

R149

Herbed, spiced, crumbed & lightly-fried.

(suggested with fresh chopped tomato & rocket)

Veal Saltimbocca

R159

Prosciutto ham, fresh sage, butter & white wine.

Pesce

Fish

Baby Calamari

R129

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

Fresh Pepper-Crusted Seared Tuna

R189

Super-healthy & delicious – when available! (suggested served on linguine pesto)

Fresh Scottish Salmon

R199

Lightly-grilled, brushed with olive oil, lemon, capers & origanum & parsley.

Fresh Line Fish *

SQ

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.

Mussel and Clam Soup

R99

Steamed in white wine, garlic & parsley, then finished in tomato with a dash of

cream & Parmigiano.

Fresh River Trout **R119**

Butterfly cut, de-boned (as much as possible!) & grilled, finished with lemon, white wine, parsley & toasted almonds.

* luca's subscribes to SASSI indicators of sustainable fishing; we will therefore only purchase "green fish" and never any endangered or over-exploited species.

Dolci

Desserts

Double Choc Crunch NEW **R29**

Layers of chocolate Gelato and nuts on a thin chocolate sponge.

Classic Cassata NEW **R29**

Layered Vanilla, chocolate and "crema" Gelato with nuts and glazed fruit on chocolate sponge

Classic Tartufo NEW **R29**

Cassata ice cream wrapped in chocolate Gelato and dusted with cocoa

Gelati **R29**

A choice or mix of Gianduia, Pistacchio & Italian Vanilla or Sorbet of the Day.

Baci **R29**

A firm favourite, Italian kisses in assorted flavours. (Otherwise known as "Nipples of Venus"!)

Crema Cotta Con Frutti Di Bosco **R55**

Crema "un"-brulee!!! No caramel crust, instead a tart compote of mixed berries enhances this creamy delectation.

Chocolate Truffle Cake **R59**

Handmade in-house with the finest dark chocolate & Jamaican Rum, complimented by a toasted almond brittle base.

Tiramisu **R55**

Homemade and very traditional, prepared with layered Mascarpone, eggs, boudoir biscuits soaked in espresso & Marsala, then sprinkled with cocoa.

Baked Cheese Cake **R55**

Fresh homemade with a hint of lemon.

Affogato **R49**

Gianduia ice cream "drowned" in espresso & Amaretto, served in a coffee cup!

Pistacchio & Grappa Don Pedro **R49**

(Unique to Luca's - tastes like marzipan!)

Chocolate & Almond Triangle **R55**

(Banting Friendly)

Sugar & wheat free, delicious dark chocolate flavour

Dessert Wines

- **Klein Constantia Vin de Constance**

(Muscat de Frontignan)

- **Catherine Marshal**

Myriad

The Little Black

Number

(61% Pinot Noir 39% Merlot)

(500ml bottle) **R995**

(50ml glass) **R99**

(375ml bottle) **R189**

(50ml glass) **R29**

Soft Drinks

Rock Shandy

R23

Soda's & Iced Teas

R20

Tizers & Fresh Fruit Juice

R27

Aqua

Acqua Panna (IT)

(750ml bottle) **R45**

S. Pellegrino Sparkling

(750ml bottle) **R45**

Mineral Water (IT)

La Vie Still or Sparkling

(750ml bottle) **R35**

(SA)

Valpre Still or Sparkling

(500ml bottle) **R20**

(SA)

Caffe

Espresso or Filter

R18

Macchiato or Corretto

R21

Cappuccino or Caffé Latte

R21

Add a Ferrero Rocher

each **R4**

For the ultimate Italian indulgence, have a Caffé Rocher!

**Add 3 Almond and Chocolate
Biscotti**

R15

Digestivi & Grappa

Averna	R25
Fernet Branca/Menta	R35
Jägermeister	R23
Ruta	R21
Trentina	R24
Dalla Cia Cabernet Sauvignon/Merlot (Western Cape)	R30
Invecchiata (Matured 5 years in Oak)	R33

Craft Beers

Teo Musso (Italy)

Open Rock 'n Roll	330ml R69	750ml R169
Super Bitter	330ml R69	750ml R169
Isaac	330ml R69	750ml R169
Nazionale	330ml R69	750ml R169

Cape Brewing Company

Amber Weiss	440ml R42
Mandarina Bavaria IPA	440ml R45
Lager	440ml R35

Darling Brew

Bone Crusher	500ml R48
Slow Beer	500ml R44
Native Ale	500ml R44

Jack Black

Butchers Block	440ml R41
Skeleton Coast	440ml R48

Devils Peak Brewery

First Light	440ml R38
Kings Blockhouse IPA	440ml R46

Copperlake

Light lager	440ml R38
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English Ale	440ml R38
IPA	440ml R43
Heffe Weiss	440ml R38
Striped Horse	
Lager	330ml R33
Pilsner	330ml R33
Dragon Brewing Company	
Ginger Beer	440ml R38
Cluver & Jack	
Apple Cider	330ml R28
Citizen	
Alliance	440ml R36
Stellenbrau	
Jonkers Weiss	440ml R38
Brewers and Union (Bavaria)	
Unfiltered Lager	500ml R49
Friday / Sunday / All Day IPA	500ml R49
Beast of the Deep	500ml R59
Steph Weiss	500ml R49
Berne	500ml R49

Imported Beers and Draughts

Peroni or Heineken	(330ml bottle) R23
Peroni Draught	(500ml) R32
Stella Artois Draught (Belgium)	(330ml) R32
Poretto (Italy)	(500ml) R42
Hunters, Savanna, Fruit Coolers	(330ml bottle) R39 R21

Herbal infused, Classic & Grappa Cocktails

Orient Express R49

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

Mojito R49

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

Green Destiny R55

Bombay Sapphire, Smirnoff Vodka, apple juice, cucumber & kiwi (when available)

Momo Martini R49

Barcardi Rum, Cointreau, lemon juice, lemongrass syrup.

Cosmopolitan R49

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

Caipirinha R49

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

Classic Daiquiris R49

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

Lemongrass Martini R49

Absolut Citron, litchi juice, lemongrass & a dash of gomme syrup.

Strawberry Ling R49

Absolute Kurant, ginger, mint, strawberry, soda water & a dash of gomme syrup.

Bloody Mary R49

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

La Suprema R49

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

Aperitif

Campari & Soda/Orange (Italy) R29/R39

Pastis (France) R19

Aperol Spiritz (Italy) NEW R49

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

Caperitif & Swaan Tonic (Swartland) R49



NEW

Fortified wine flavoured with Quinchona bark & 35 botanicals, including Fynbos, Kalmoes & naartjies, charged with craft tonic water.

Shooters

You name it, we'll do it.

From R19 (Each)

Single Malt Whiskeys

Juror 10 Yr Old	R35
Glenfiddich 12 Yr Old	R29
Talisker 10 Yr Old	R55
Jura Supersition	R57
Springbank 10 Yr Old	R52
Ardberg 10 Yr Old	R52
Belevine Doublewood 12 Yr Old	R58
Glenmorangie Nectar Dór	R52