



# LUCA Dinner Menu

Address: Caribbean Club

Phone: (345) 623 4550

Cuisine: Italian & Seafood

**Delivery terms:** Please see Bento & Let's Eat

**Delivery times: Monday-Saturday:** 11.30am-8pm

**Sunday:** 5pm-8pm

## APPETIZERS

<b>Caprese Salad</b> <span>GF</span>	<b>CI\$14</b>
fresh mozzarella, tomatoes, arugula, basil pesto, 25-year aged balsamic vinegar	
<b>"Vitello Tonnato"</b>	<b>CI\$14</b>
thin sliced veal carpaccio, creamy tuna sauce, crispy capers	
<b>Beef Carpaccio</b>	<b>CI\$14</b>
arugula, truffle espuma, shaved parmesan, roasted artichokes	
<b>Tuna Taco</b>	<b>CI\$16</b>
truffled local yellow fin tuna tartare, avocado, wakame, togarashi aioli	
<b>Hoisin Duck Spring Rolls</b> <span>V</span>	<b>CI\$15</b>
Korean chili sour cream	
<b>Crispy Lobster Bites</b>	<b>CI\$16</b>
sauteed spinach, roasted cherry tomatoes, thermidor sauce	
<b>Fresh Jumbo Scallops</b>	<b>CI\$19</b>
on half shell, gratinated with sauteed spinach and white wine sauce	
<b>Crudo Trio</b>	<b>CI\$19</b>
Sicilian red shrimp carpaccio, tuna & scampi tartare, daikon salad, citrus mango sauce, truffle cream	

## SALADS

<b>Mixed Green Salad</b>	<b>CI\$11</b>
cucumber, cherry tomatoes, garbanzo beans, celery, black olives, honey mustard dressing	
<b>Spinach Salad</b>	<b>CI\$11</b>
tomatoes, grapefruit, avocado, parmesan, crispy prosciutto, flax seeds, raisins, citrus vinaigrette	
<b>Arugula Beet Salad</b>	<b>CI\$11</b>
hazelnut crusted goat cheese, orange segments, raspberry vinaigrette	
<b>Watercress Salad</b>	<b>CI\$11</b>
avocado, cucumber, mango, crispy quinoa, guava dressing	
<b>Classic Caesar Salad</b>	<b>CI\$11</b>

## PASTA

*Made fresh in house.*

<b>Fettucine</b>	<b>CI\$29</b>
with lobster, shrimps, spicy tomato sauce, basil oil	
<b>Lobster Ravioli</b>	<b>CI\$29</b>
creamy lobster bisque, arugula, cherry tomato	
<b>Pappardelle</b>	<b>CI\$26</b>
with braised beef short rib & porcini ragout	
<b>Spaghetti</b>	<b>CI\$24</b>
with white veal bolognese, asparagus, truffle oil	
<b>Pumpkin Ravioli</b>	<b>CI\$23</b>
drawn thyme butter, sundried tomatoes, shaved parmesan	
<b>Gnocchi</b>	<b>CI\$25</b>
chicken thigh ragout, pancetta, porcini mushroom, marsala, parmesan, truffle oil	

## SEAFOOD

<b>Baked Local Red Snapper Fillet</b>	<b>CI\$31</b>
seafood risotto, bisque espuma	

<b>Pan Seared Local Yellow Fin Tuna</b>	<b>CI\$34</b>
sauteed chili-garlic broccolini, Sicilian sauce (olive, capers, cherry tomato, oregano)	
<b>"Fregola Ai Frutti de Mare"</b>	<b>CI\$35</b>
lobster tail, jumbo shrimps, cherry tomato, garlic crostini, fresh basil	
<b>"Branzino al Sale"</b>	<b>CI\$36</b>
fresh whole Mediterranean striped bass baked in salt crust, grilled vegetables, Chardonnay & caper sauce	

## MEAT

<b>Chicken Piccata</b>	<b>CI\$28</b>
lemon & caper sauce, pappardelle, mixed vegetables	
<b>Veal Scaloppini</b>	<b>CI\$31</b>
mix mushroom marsala sauce, mashed potatoes, garden vegetables	
<b>Duck Breast</b>	<b>CI\$36</b>
tagliata & crispy duck leg confit, porcini truffle risotto, port wine gravy	
<b>Herbs Marinated New Zealand Rack of Lamb</b>	<b>CI\$40</b>
roasted garlic mash potato, butter glazed asparagus, natural mint sauce	
<b>8oz. Beef Fillet Mignon</b>	<b>CI\$44</b>
green peppercorn demi-glace, scalloped potatoes, sauteed bacon-green beans (add 4oz lobster tail for \$15)	

Last updated: Tue 24 Jan, 2023