



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

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

SALADS

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

PASTA

Made fresh in house.

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

SEAFOOD

Baked Local Red Snapper Fillet	CI\$31
seafood risotto, bisque espuma	

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

MEAT

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

Last updated: Tue 24 Jan, 2023