

# — LUCCA'S — TRATTORIA

## ANTIPASTI

<b>GARLIC BREAD</b>	<b>10</b>
<i>Everybody's favourite must have on the table!!</i>	
<b>TRUFFLE FRIES</b>	<b>12</b>
<i>Fries sprinkled with Parmigiano Reggiano, finished with a generous Drizzle of White Truffle Oil &amp; served with a side of Truffle Aioli</i>	
<b>CALAMARI FRITTI</b> 	<b>15</b>
<i>Crisp Golden-Brown Calamari with mayonnaise spiked with Calabrian Chilli</i>	
<b>FRITTO MISTO</b>	<b>23</b>
<i>Shrimp, calamari and mussels with Calabrian Chilli</i>	
<b>GAMBERI ALLA BUSARA</b>	<b>23</b>
<i>Sautéed Tiger Prawn in Calabrian Spicy Tomato Sauce with Crusty Ciabatta</i>	
<b>BURRATA</b> 	<b>21</b>
<i>Fresh Cow Mozzarella served with Cherry Tomato, Rucola &amp; Fried Prosciutto</i>	
<b>CAPRESE CON MOZZARELLA DI BUFALA</b>	<b>18</b>
<i>Fresh Italian Buffalo Mozzarella with Slice Roma Tomato, Olives &amp; Sweet Balsamic Vinegar</i>	
<b>COZZE DI POMODORO (Vino Bianco)</b>	<b>22</b>
<i>Juicy Sweet Black Mussels sautéed with Garlic, White Wine &amp; Tomato Sauce served with Crusty Ciabatta &amp; Lemon</i>	
<b>PARMIGIANA MELANZANE</b>	<b>15</b>
<i>Baked Eggplant in Tomato Sauce topped with Parmigiano Reggiano &amp; home-made Focaccia</i>	
<b>BRUSCHETTA</b>	<b>12</b>
<i>Fresh-Baked Ciabatta topped with juicy Marinated Cherry Tomato &amp; Fresh Basil</i>	
<b>CROSTINI DI FEGATINI</b> 	<b>12</b>
<i>Fresh-Baked Ciabatta topped with Warm Chicken Liver Pate</i>	
<b>BURRATA BRUSCHETTA</b>	<b>20</b>
<i>Fresh-Baked Ciabatta topped with Fresh Cow Mozzarella, Rucola, Prosciutto Crudo &amp; Fig Jam</i>	

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### CHEESE BOARD

26

*A selection of Seasonal Cheeses, served with Fresh Grapes, Strawberry, Nuts & Crackers*

### SALUMI

26

*Prosciutto, Salami & Mortadella, served with Focaccia, Dried Fruit & Mixed Olives*

### MEAT & CHEESE PLATTER

42

*Mixture of both Cheeses & Salumi*

## INSALATA (SALAD)

### INSALATA DI CAVOLO NERO E GORGONZOLA

15

*Chopped Kale tossed in Sweet Balsamic dressing with Pear, Strawberry, Walnut & Gorgonzola*

### ASPARAGI ALLA GRIGLIA

18

*Grilled Asparagus with Roma Tomatoes, Shaved Pecorino, Poached Egg, Arugula and drizzled with Extra Virgin Olive Oil*

### CAESAR

15

*Romaine lettuce tossed in Lucca's Special Caesar dressing topped with Rustic Garlic Croutons, Egg, Parmigiano Reggiano & Prosciutto Crumb*

**\*PRAWN (6) \$6**

**\*GRILLED CHICKEN CUBE \$4**

## SOUP

### RIBOLLITA

13

*Tuscany's signature soup with Beef, Kale, Borlotti beans, Bread & Vegetables*

### ZUPPA TRE FUNGHI

11

*3 types of Seasonal Mushrooms made into a Rich & Creamy soup & Truffle Oil*

### ZUPPA FAGIOLI AL FIASCO



12

*Borlotti beans stewed in Olive Oil, Garlic, Sage & Kale with slices of fried Prosciutto Cotto. Another Tuscan signature dish.*

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<b>PIZZA</b>	<b>12''</b>
<b>CALZONE</b> <i>Folded Pizza stuffed with Italian Pork Sausage, Mortadella (pork) &amp; Mushroom</i>	<b>28</b>
<b>DIAVOLA</b>  <i>Mild spicy Salami &amp; sliced Chilli Peppers</i>	<b>26</b>
<b>POLLO E UVA</b> <i>Chicken with Red Grapes finished with fresh Tarragon leaves &amp; toasted Pine Nuts</i>	<b>26</b>
<b>CARNE</b> <i>Italian Sausage, Salami, Mortadella (Pork) &amp; Beef Bolognese</i>	<b>28</b>
<b>QUATTRO STAGIONI</b> <i>Mortadella (pork), Black Olives, Artichokes &amp; Mushroom</i>	<b>26</b>
<b>SALMONE E SPINACI</b> <i>Salmon, Spinach, Mascarpone Cheese, Cherry Tomato &amp; Capers</i>	<b>26</b>
<b>QUATTRO FORMAGGI</b> <i>Provolone, Parmesan, Cow mozzarella, Gorgonzola, fresh torn Basil</i>	<b>26</b>
<b>FRUTTI DI MARE</b> <i>Calamari, Shrimp, Black Mussels, Vongole &amp; Capers</i>	<b>28</b>
<b>PROSCIUTTO E RUCOLA</b> <i>Cow Mozzarella, Rocket leaves, Prosciutto Crudo &amp; Parmigiano Reggiano</i>	<b>28</b>
<b>MARGHERITA</b>  <i>A Simple but Hearty Cow Mozzarella &amp; Basil</i>	<b>18</b>
<b>VEGETARIANO SUPREMO</b> <i>Mushroom, Artichoke, Eggplant, Zucchini &amp; Rucola</i>	<b>26</b>

## **\*Add on**

<b>\$4</b> Grilled Bacon	<b>\$4</b> Anchovies	<b>\$3</b> Mushrooms
<b>\$4</b> Chicken Cubes	<b>\$3</b> Homemade Focaccia	<b>\$6</b> Grilled Prawns
<b>\$3</b> Black / Green Olives	<b>\$8</b> Prosciutto, Salami or Mortadella	
<b>\$3</b> Egg	<b>\$9</b> Fresh Buffalo Mozzarella	






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## PASTA

*(We cook our pasta al dente. If you like to have your pasta soft, please inform the staff.)*

<b>AGLIO E OLIO</b> 	17
<i>Spaghetti in Extra Virgin Olive Oil, Garlic, Chilli &amp; Parsley</i>	
<b>SEMPLICI</b>	20
<i>Linguine with Garlic, Sundried Tomato, Toasted Pine Nuts &amp; Parmigiano Reggiano</i>	
<b>PAPPARDELLE CON IL CONIGLIO</b> 	33
<i>Pappardelle with Rabbit stewed in Red Wine sauce with Borlotti Beans</i>	
<b>BOLOGNESE</b>	22
<i>Tagliatelle with Slow-simmered Minced Beef &amp; herbed Tomato Sauce</i>	
<b>CARBONARA GUANCIALE</b> 	26
<i>Bucatini with Pork Cheeks tossed in Egg Yolk &amp; Parmigiano Reggiano topped with Prosciutto Crumbs</i>	
<b>POLPO ALLA GRIGLIA</b> 	33
<i>Squid-Ink Spaghetti with Grilled Octopus &amp; Charred Lemon</i>	
<b>CACIO E PEPE</b>	20
<i>Spaghetti with Pecorino cheese &amp; fresh cracked Black Pepper</i>	
<b>POLLO E FUNGHI</b>	25
<i>Penne with Chicken, Mushroom &amp; Sundried Tomato tossed with home-made Pesto</i>	
<b>FEGATO DI POLLO E PANCETTA</b>	25
<i>Tagliatelle with seared Chicken Livers &amp; Bacon deglazed with Marsala Wine</i>	
<b>VONGOLE VINO BIANCO</b> 	28
<i>Linguine with Clams cooked in Garlic &amp; White Wine</i>	
<b>GAMBERI POMODORO</b>	28
<i>Linguine with Tiger Prawn tossed in home-made Sundried Tomato Pesto &amp; Rucola</i>	
<b>PAPPARDELLE ALLA NORMA</b>	23
<i>Pappardelle with Eggplant, Basil, Capers, Mozzarella and Pecorino cheese in a mild spicy Tomato sauce</i>	

### \*Add on

\$4 Grilled Bacon	\$4 Anchovies	\$3 Mushrooms
\$4 Chicken Cubes	\$3 Homemade Focaccia	\$6 Grilled Prawns
\$3 Black / Green Olives	\$8 Prosciutto, Salami or Mortadella	
\$9 Fresh Buffalo Mozzarella / Burrata		


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## HOME-MADE PASTA

**SPINACH & RICOTTA RAVIOLI** 25  
*Chopped Spinach with Ricotta & Parmigiano Reggiano cheeses parcelled in homemade pasta in creamy Mushroom sauce*

**TORDELLI LUCCHESI**  26  
*Crescent shaped home-made pasta filled with Pork, Pine Nuts and served with Tomato Meat sauce. A city of Lucca signature dish.*

**BEEF LASAGNE** 25  
*Made with Argentinean minced beef & slow-cooked in our secret recipe tomato sauce, layered with fresh pasta sheets & baked with mozzarella*


## RISOTTO

**FUNGHI** 24  
*Made with 4 types of Mushroom & drizzle of White Truffle Oil*

**GRANCHIO E GAMBERI**  28  
*Lemon Risotto with Crabmeat & Tiger Prawn*

**VEAL CHEEK** 27  
*Creamy Pumpkin Risotto with slow-braised Red Wine Veal Cheek & Sage*

## MEAT & FISH

**BISTECCA ALLA FIORENTINA**  98  
*A Tuscan-signature dish, 700g of grass-fed T-Bone Steak, pan-seared to perfection. Served with Fries or Borlotti Beans*

**FILETTO DI MANZO** 40  
*Grass fed Beef Tenderloin (200g) served with Potato Gratin and Red Wine sauce*

**MERLUZZO AL FORNO** 42  
*Oven baked Cod served with Roasted Potatoes, Cherry Tomatoes and Arugula salad*

**IBERICO PORK**  46  
*Sweet Potato Puree, Broccolini, Raisin Port Wine Sauce & Hazelnut*

**POLLO MARSALA** 34  
*Half Spring Chicken with Marsala Mushroom Sauce, Sautéed Haricot Verts & Roasted Potato*

**OSSOBUCO ALLA MILANESE**  68  
*Braised Veal shank served with saffron risotto, a traditional dish from Milan*

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## DOLCE (HOME-MADE DESSERT)


### LUCCA'S GELATO

*Choose from our selection at the counter for our home-made gelato!*


**PICCOLO / CLASSICO** 7 / 8.5  
(ONE OR TWO FLAVOUR, EXCEPT PISTACHIO)

**PICCOLO / CLASSICO (SICILIAN BRONTE PISTACHIO)** 8 / 9.5  
(ONE OR TWO FLAVOUR)

**\*ADD A SHOT OF STREGA "THE WITCH LIQUEUR" WITH YOUR GELATO @ \$5\***

**LUCCA'S TIRAMISU**  15  
*Sicilian Marsala wine, Kahlua, White Rum & Segafredo Zanetti Espresso soaked "Lady's Fingers" layered with Mascarpone cheese mousse, topped with Cocoa powder*

**TORTA AL CACAO** 14  
*Topped with Stracciatella gelato*

**NECCI**  14  
*Chestnut flour crepe with Ricotta Cheese, Chestnuts, Marsala Wine & Raisin*

## COFFEE / TEA ICE

ESPRESSO / RISTRETTO/ MACCHIATO / CAFFE LUNGO (BLACK) 5 6

CAFFE LATTE / CAPPUCCINO 6.5 7

CAFFE MOCHA / HOT CHOCOLATE 7.5 9

ENGLISH BREAKFAST / CHAMOMILE 5 6

PEPPERMINT / JASMINE GREEN TEA / EARL GREY

**\*FLAVOUR SHOT – AMARETTO / HAZELNUT / VANILLA / WHITE CHOCOLATE / CARAMEL @ \$2\***

## ITALIAN COFFEE

CAFFE LUNGO WITH STREGA: THE HERBAL 'WITCH' LIQUEUR,  
WHIPPED CREAM, SUGAR & NUTMEG 14

CAFFE LUNGO WITH AMARETTO, KAHLUA,  
WHIPPED CREAM & CRUSHED ALMOND 14

CAFFE CORRETTO AL GRAPPA / SAMBUCA 14

CAFFE CORRETTO AL COGNAC 20

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## BEER

### PERONI / PILSNER URQUELL DRAFT

HALF PINT (300ML)	8 / 9
FULL PINT (500ML)	13 / 14

### BOTTLED BEER

TIGER / HEINEKEN (330ML)	9
BLUE MOON/ MILLER (355ML)	9

## COCKTAIL

<b>ITALIAN ICE TEA</b>	14
<i>MARTINI ROSSO TOP WITH GINGLE ALE</i>	

<b>APEROL SPRITZ</b>	18
<i>APEROL TOP WITH PROSECCO</i>	

<b>SPARKLING LIMONCELLO</b>	18
<i>LIMONCELLO TOP WITH PROSECCO</i>	

<b>BELLINI / ROSSINI</b>	17
<i>PEACH PUREE / STRAWBERRY TOP WITH PROSECCO</i>	

<b>MALAGUENA</b>	17
<i>AMARO, DARK RUM &amp; AGAVE SYRUP</i>	

<b>BASILCELLO</b>	16
<i>VODKA, LIMONCELLO, FRESH BASIL TOP WITH TONIC</i>	

<b>MARTINI</b>	15
<i>GIN, VERMOUTH DRY, GREEN OLIVE</i>	

<b>ESPRESSO MARTINI</b>	16
<i>VODKA, KAHLUA, ESPRESSO</i>	

<b>NEGRONI</b>	17
<i>GIN, VERMOUTH DRY, BITTER CAMPARI</i>	

<b>ANGELO AZZURRO</b>	15
<i>GIN, COINTRAU, BLUE CURACAO</i>	

<b>GOD FATHER</b>	18
<i>AMARETTO, SCOTCH WHISKY</i>	

<b>LONG ISLAND TEA</b>	20
<i>VODKA, RUM, GIN, TEQUILA, TRIPLE SEC, FRESH LIME, COLA</i>	

<b>SINGAPORE SLING</b>	20
<i>GIN, TRIPLE SEC, CHERRY BRANDY, DOM BENEDICTINE, PINEAPPLE JUICE, FRESH LEMON &amp; TOP WITH SODA &amp; DASH OF ANGOSTURA</i>	

<b>MONTENEGRO PALOMA</b>	20
<i>AMARO, RESOSADO TEQUILA, GRAPEFRUIT, AGAVE SYRUP &amp; SODA</i>	

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WHISKY	GLASS	BOTTLE
ARDBEG 10 YRS	10	
ABERLOUR 12 YRS	10	
GLENGRANT 15 YRS	12	230
PORT CHARLOTTE 10 YRS	12	230
MACALLAN 12 YRS	14	270
CHIVAS 18 YRS	14	270
<b>CIGAR MALT</b>		
DALMORE CIGAR MALT RESERVE	20	390
<b>COGNAC</b>		
HINE VSOP FINE CHAMPAGNE	20	
HINE CIGAR RESERVE XO	25	400
DAVIDOFF XO	25	400
<b>RUM</b>		
CAPTAIN MORGAN DARK	10	160
RON MATUSALEM PLATINO	8	150
RON MATUSALEM GRAN RESERVA 23	16	250
<b>VODKA</b>		
ABSOLUT	8	150
GREY GOOSE	16	250
<b>GIN</b>		
BEEFEATER	8	150
HENDRICKS	16	250
<b>TEQUILA</b>		
JOSE CUERVO	8	150
DON JULIO RESPOSADO	16	250
<b>APERITIF / DIGESTIVE</b>		
CAMPARI / SAMBUCA / APEROL / FRAMGELICO		
DISARONNO AMARETTO		
STREGA: THE WITCH LIQUEUR	8	150
GRAPPA / BOTTEGA LIMONCELLO	10	160

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## NON -ALCOHOL BEVERAGES

<b>COLD / WARM / HOT TAP WATER PER PERSON</b>	<b>1.5</b>
<b>SOFT DRINK</b> COKE / COKE ZERO / SPRITE / GINGER ALE / ROOT BEER / TONIC / SODA	<b>5</b>
<b>FRUIT JUICES</b> ORANGE/ LIME/ APPLE/ GRAPEFRUIT/ CRANBERRY/ PINEAPPLE	<b>5</b>
<b>SAN BENEDETTO MINERAL WATER</b> NATURALE (STILL) (750ML) FRIZZANTE (SPARKLING) (750ML)	<b>4.5</b>
<b>ITALIAN SODA</b> WILD BERRIES / PEACH / PASSIONFRUIT/ BASIL/ WILD MINT BLOOD ORANGE / POMEGRANTE /	<b>8</b>
<b>GELATO MILKSHAKE</b> VANILLA / WILD BERRY / LATTE / CARAMEL / PEACH / STRAWBERRY DARK CHOCOLATE ORANGE / BASIL / HAZELNUT / PISTACHIO	<b>12</b>
<b>MOCKTAIL</b>	
<b>PALOMA FIZZ</b> GRAPEFRUIT, ROSEMARY SYRUP TOP WITH SODA	<b>11</b>
<b>PINEAPPLE GINGER SPARKLER</b> PINEAPPLE, ORANGE, GINGER ALE, FRESH GINGER & BASIL LEAVES	<b>11</b>
<b>MAI TAI</b> LEMON, LIME, PINEAPPLE, ORANGE & GRENADINE	<b>11</b>
<b>FROZEN FRUIT PUNCH</b> ORANGE, APPLE, WILDBERRY, GRAPEFUIT, PINEAPPLE, LIME, MILK & GRENADINE	<b>11</b>
<b>SUNRISE GRAPEFRUIT</b> GRAPEFRUIT, GRENADINE TOP WITH SODA	<b>11</b>

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