


APERITIVO /

 OLIVE VERDE NOCELERRA green olives	7
 HOUSEMADE SOURDOUGH BREAD 4pcs served with ricotta cheese	6
 WHIPPED BOTTARGA CREAM & PRETZEL	10
PROSCIUTTO DI SAN DANIELE pork ham 30g - gnocco fritto	15
AFFETTATI MISTI mixed cold cuts of prosciutto di san daniele, salami soppressata, mortadella	35
CHEESE BOARD (40g per cheese) each 8 a selection of artisan cheese & accompaniments (ask the wait staff for today's selection)	

ZUPPA /

TODAY'S SPECIAL SOUP	12
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SALAD / VEGETABLE

 LUKA INSALATA mixed green salad, seasonal vegetables & homemade vinaigrette	13
ROSTED BROCOLINI bagna cauda sauce, duck ham	19

CICCHETTI / COLD

SLOW COOK OX TONGUE rosted endives, calamondin sauce	20
FRESH JAPANESE OYSTER (per piece) freshly shucked oyster, shallots, chives, olive oil, lemon juice	8
 FRESH JAPANESE OYSTER & IKURA (per piece) freshly shucked oyster, salmon roe, shallots, chives, olive oil, lemon juice	11
TUNA TARTARE negitoro, crab meat, avocado, ikura	20
BURRATA burrata cheese with salmon marinate, orange zest	24

CICCHETTI / HOT

 RAGU ALLA SALSICCIA tomato, pork leg, bacon, herb	23
SHORT RIB (slow cook) onion puree, truffle, beef jus, beetroot salad	24
 SOTONG sautéed squid & garlic, spicy tomato sauce, squid ink cream	19
GAMBERETTI KARAAGE deep fried shiba soft shell shrimp, garlic, chili, curry leaf, lemon	18
LIVE SHORT NECK CLAM garlic, chili, fregola, white wine	250g 24

 signature dish  vegetarian  spicy

PASTA / RISOTTO /

 PLIN AGNOLOTTI	24
piedmontese veal dumplings, butter, sage / handmade papperdelle	
BOLOGNESE	25
wagyu beef ragù, fried eggplant, mascarpone, parmesan / handmade pappardelle	
CARBONARA	25
bacon, salsiccia, onion, Japanese egg, stracchino, parmesan & black pepper / handmade fettuccine	
AMATRICIANA	24
bacon, garlic, onion, tomato sauce, parmesan / spaghetti	
UNI AGLIO E OLIO	32
Japan seasonal sea urchin, fresh tomato, garlic, chili, onion, yuzu, bottarga / linguine	
 CRAB AGLIO E OLIO	25
snow crab, mizuna, garlic, chili, bottarga, yuzu / spaghetti	
 IKASUMI	24
squid, squid ink cream, tomato sauce, garlic, parsley / spaghetti	
 MENTAICO & IKURA	24
salmon roe, mentaiko cream, mascarpone cheese / spaghetti	
GNOCCHI FORMAGGI	24
gorgonzola, taleggio, parmesan, pecorino, cream / handmade gnocchi	
RISOTTO MILANESE	28
live prawn, onion, saffron broth, butter, parmesan / risotto rice	

GRIGLIA / ARROSTO /

TAGLIATA DI WAGYU /	
*steak cuts subject to change	
 M7 WAGYU SKIRT STEAK, AUSTRALIA	25
100g	
 A4 WAGYU RUMP STEAK, JAPAN	100g 35
MAIALE	49
200g grilled Iberico pork pluma, potato, marsala wine sauce	
TODAY'S FISH FILLET	40
grilled	

 signature dish  vegetarian  spicy

PIZZA / ROSSO

Our pizzas are made with specially selected quality ingredients in the Naples style and baked fresh in our wood fired, Stefano Ferrara Neapolitan handmade brick oven.

🍷	MARGHERITA	21
	mozzarella cheese, tomato sauce & basil	
	MARINARA	17
	(No cheese) tomato sauce, garlic, oregano, basil	
🌶️	DIAVOLA	25
🍷	mozzarella cheese, tomato sauce, salami & chili	
	BISMARK	26
	mozzarella cheese, tomato sauce, mushroom, egg & bacon	
	SALSICCIA PEPPERONI	27
	mozzarella cheese, tomato sauce, pork sausage, salami & black olive	
🍷	TERRA	23
	mozzarella cheese, tomato sauce, onion, zucchini, eggplant & bell pepper	
🍷	MELANZANE	23
	mozzarella cheese, gorgonzola, tomato sauce, basil, eggplant, truffle oil	

PIZZA / BIANCA

🍷	PROSCIUTTO E RUCOLA BURRATA	32
	mozzarella cheese, parma ham, arugula, cherry tomato, parmesan, burrata & balsamic	
🍷	QUATTRO FORMAGGI	25
	mozzarella cheese, gorgonzola cheese, taleggio cheese & parmesan	
🍷	TRUFFLE	25
	mozzarella cheese, truffle cream, mushroom, egg & truffle oil	
	SAMURAI	24
	mozzarella cheese, chicken teriyaki, onion, green chili, spring onion & mayonnaise	
	BACON BIANCA	25
	mozzarella cheese, bacon, pistachio, cherry tomato, black pepper & balsamic	
	DOLCE /	
	LUKA TIRAMISU	10
	CHEESE CAKE	10
	CHOCOLATE SALTED EGG LAVA CAKE	10
	GELATO (1 scoop)	6

	EXTRAS	
	additional serving of vegetables	3
	additional serving of anchovy & olives	3
	additional serving of cheese	4
	additional serving of meat	5
	additional serving of burrata cheese	7

🍷 signature dish 🍷 vegetarian 🌶️ spicy