



# LUCA Dinner Menu

Address: Caribbean Club

Phone: (345) 623 4550

Cuisine: Italian & Seafood

## APPETIZERS

<b>Caprese Salad</b> <input type="checkbox"/>	<b>CI\$17</b>
Fresh mozzarella, tomatoes, arugula, basil pesto, 25-year aged balsamic reduction	
<b>"Vitello Tonnato"</b>	<b>CI\$18</b>
Thinly sliced veal, creamy tuna sauce, crispy capers	
<b>Beef Carpaccio</b>	<b>CI\$18</b>
Arugula, truffle honey mustard, roasted artichokes, fresh parmesan	
<b>Tuna Taco</b>	<b>CI\$18</b>
Truffled local yellowfin tuna tartare, avocado, wakame, togarashi aioli	
<b>Torched Salmon Crudo</b>	<b>CI\$19</b>
Soy tahini dressing, jumbo lump crab citrus salad	
<b>Hoisin Duck Spring Rolls</b> <input type="checkbox"/>	<b>CI\$17</b>
Togarashi aioli, sweet chili sauce	
<b>Crispy Lobster Bites</b>	<b>CI\$19</b>
Sautéed spinach, roasted cherry tomatoes, thermidor sauce	
<b>Fresh Baked Scallops</b>	<b>CI\$20</b>
Coconut and saffron sauce, pickled ginger	
<b>PEI Mussels</b>	<b>CI\$19</b>
Fresh tomato, parsley, white wine garlic broth, grilled crostini	
<b>Seared Foie Gras</b>	<b>CI\$27</b>
Toasted brioche, apricot port mostarda, citrus purée, pickled red onion	

## SALADS

<b>Spinach Salad</b>	<b>CI\$14</b>
Tomato, grapefruit, avocado, parmesan, crispy prosciutto, flax seeds, raisins, citrus vinaigrette	
<b>Arugula Beet Salad</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$14</b>
Hazelnut crusted goat's cheese, orange segments, raspberry vinaigrette	
<b>Local Spring Mixed Salad</b> <span style="border: 1px solid green; padding: 0 2px;">Vegan</span>	<b>CI\$14</b>
Avocado, cucumber, mango, crispy quinoa, guava dressing	
<b>Classic Caesar Salad</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$14</b>
Housemade croutons, shaved parmesan	

## PASTA

Made fresh in-house

Gluten-free pasta available

<b>Lobster Ravioli</b>	<b>CI\$29</b>
Creamy lobster bisque, arugula, cherry tomato	
<b>Spaghetti alle Vongole</b>	<b>CI\$26</b>
Clams, diced tomato, parsley, garlic white wine sauce,	
<b>Fregola ai frutti di mare</b>	<b>CI\$39</b>
Lobster tail, jumbo shrimp, scallop, sautéed vegetables, tomato lobster bisque	
<b>Pappardelle</b>	<b>CI\$28</b>
Braised beef short rib porcini ragoût	
<b>Spaghetti</b>	<b>CI\$26</b>
White veal bolognese, asparagus, truffle oil	
<b>Pumpkin Ravioli</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$23</b>
Drawn thyme butter, sun-dried tomatoes, shaved parmesan	
<b>Gnocchi</b>	<b>CI\$28</b>
Black gnocchi, conch bolognese, broccoli, grape tomato, chorizo crumbs	

## SEAFOOD

<b>Local Pan Seared Red Snapper Fillet</b>	<b>CI\$34</b>
Seafood risotto, basil oil	
<b>Local Yellowfin Tuna</b>	<b>CI\$36</b>
Celeriac purée, arugula and parsley gremolata, grilled asparagus	
<b>Local Grilled Mahi Mahi</b>	<b>CI\$34</b>
Grain mustard smashed red potatoes, garlic broccolini, grape agrodolce	
<b>Branzino al Sale</b>	<b>CI\$45</b>
Fresh whole Mediterranean striped bass salt crusted, grilled vegetables, roasted potatoes, lemon chardonnay caper sauce	

## MEAT

<b>Chicken Piccata</b>	<b>CI\$28</b>
Lemon caper sauce, pappardelle, garden vegetables	
<b>Veal Scaloppini</b>	<b>CI\$31</b>
Mixed mushroom marsala sauce, mashed potatoes, garden vegetables	
<b>Duck Breast Tagliata</b>	<b>CI\$36</b>
Crispy duck leg confit, porcini truffle risotto, port wine jus	
<b>Herb-Marinated New Zealand Rack of Lamb</b>	<b>CI\$47</b>
Mashed potato, grilled asparagus, mint demi-glace	
<b>Grilled 8oz Beef Fillet Mignon</b>	<b>CI\$53</b>
Scalloped potatoes, sautéed bacon green beans. Add: 4oz lobster tail CI\$15	

Last updated: Wed 18 Dec, 2024