



LUCA Dinner Menu

Address: Caribbean Club

Phone: (345) 623 4550

Cuisine: Italian & Seafood

APPETIZERS

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| Caprese Salad v | CI\$17 |
| Fresh mozzarella, tomatoes, arugula, basil pesto, 25-year aged balsamic reduction | |
| "Vitello Tonnato" | CI\$18 |
| Thinly sliced veal, creamy tuna sauce, crispy capers | |
| Beef Carpaccio | CI\$18 |
| Arugula, truffle honey mustard, roasted artichokes, fresh parmesan | |
| Tuna Taco | CI\$18 |
| Truffled local yellowfin tuna tartare, avocado, wakame, togarashi aioli | |
| Torched Salmon Crudo | CI\$19 |
| Soy tahini dressing, jumbo lump crab citrus salad | |
| Lobster Spring Rolls | CI\$17 |
| Sweet chili sauce | |
| Grilled Wild Tiger Prawns | CI\$22 |
| Edamame-tomato-onion salsa, tortilla crisp, baconaise, burnt lemon | |
| Fresh Baked Scallops | CI\$20 |
| Coconut and saffron sauce, pickled ginger | |
| PEI Mussels | CI\$19 |
| Fresh tomato, parsley, white wine garlic broth, grilled crostini | |
| Seared Foie Gras | CI\$27 |
| Toasted brioche, apricot port mostarda, citrus purée, pickled red onion | |

SALADS

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| Spinach Salad | CI\$14 |
| Tomato, grapefruit, avocado, parmesan, crispy prosciutto, flax seeds, raisins, citrus vinaigrette | |
| Arugula Beet Salad v | CI\$14 |
| Hazelnut crusted goat's cheese, orange segments, raspberry vinaigrette | |
| Local Spring Mixed Salad Vegan | CI\$14 |
| Avocado, cucumber, mango, crispy quinoa, guava dressing | |
| Classic Caesar Salad v | CI\$14 |
| Housemade croutons, shaved parmesan | |

PASTA

Made fresh in-house

Gluten-free pasta available

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|--|---------------|
| Seafood Linguine | CI\$36 |
| Half lobster tail, jumbo shrimps, fresh scallops, lightly spicy grape tomato-basil sauce | |
| Lobster Ravioli | CI\$29 |
| Creamy lobster bisque, arugula, cherry tomato | |
| Spaghetti alle Vongole | CI\$29 |
| Clams, diced tomato, parsley, garlic white wine sauce, | |
| Pappardelle | CI\$28 |
| Braised beef short rib porcini ragoût | |
| Spaghetti | CI\$26 |
| White veal bolognese, asparagus, truffle oil | |
| Pumpkin Ravioli v | CI\$25 |
| Drawn thyme butter, sun-dried tomatoes, shaved parmesan | |
| Gnocchi | CI\$26 |
| Black gnocchi, conch bolognese, broccoli, grape tomato, chorizo crumbs | |

SEAFOOD

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| Local Pan Seared Red Snapper Fillet | CI\$37 |
| Corn succotash, coconut-mint-saffron sauce, pomegranate | |
| Local Yellowfin Tuna | CI\$39 |
| Celeriac purée, arugula and parsley gremolata, grilled asparagus | |
| Local Grilled Mahi Mahi | CI\$35 |
| Grain mustard smashed red potatoes, garlic broccolini, grape agrodolce | |
| Branzino al Sale | CI\$50 |
| Fresh whole Mediterranean striped bass salt crusted, grilled vegetables, roasted potatoes, lemon chardonnay caper sauce | |

MEAT

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| Chicken Piccata | CI\$29 |
| Lemon caper sauce, pappardelle, garden vegetables | |
| Veal Scaloppini | CI\$32 |
| Mixed mushroom marsala sauce, mashed potatoes, garden vegetables | |
| Duck Breast Tagliata | CI\$39 |
| Crispy duck leg confit, porcini truffle risotto, port wine jus | |
| Herb-Marinated New Zealand Rack of Lamb | CI\$51 |
| Mashed potato, grilled asparagus, mint demi-glace | |
| Grilled 8oz Beef Fillet Mignon | CI\$58 |
| Scalloped potatoes, sautéed bacon green beans. Add 4oz lobster tail CI\$15 | |

Last updated: Wed 29 Jan, 2025