




TRAVELLING THROUGH EDIBLE ART

Since 2008, Luca brought his own sense of adventure and innate passion for food. With his trademark flair, he opened La Bottega di Luca, an award-winning restaurant that showcases carefully sourced Italian ingredients in a casually elegant atmosphere.


antipasti

Hand sliced Joselito Ham 50gr / 1450



Imported Burrata **DOP from Andria (fresh creamy mozzarella)
IGP Culatta di Ardenga ham 36 months aged
250gr/ 1590

Anchovies served with green sauce, sourdough bread and butter 390




Japanese red sea bream tartare, red Kampot pepper,
green apple and celery extract 790

Fassona beef carpaccio, extra virgin olive oil and lemon 590




insalate

Grilled Italian sausage with rocket salad and tomatoes 450



Sawasdee crab... jumbo lump crab meat, avocado ice cream,
pickled red onion, lemon oil 890



Portobello mushroom salad, honey vinaigrette and fresh mint 490



Baby spinach salad, walnuts, pecorino cheese and aged balsamic vinegar 390


**DOP is short for Denominazione di Origine Protetta (literally "Protected Designation of Origin").

* IGP (Indicazione Geografica Protetta) or the "Protected Geographical Indication"

All prices are subject to 10% service charge and Government tax



primi piatti



Luca's special "Vialone nano" risotto with black truffle sauce and cheese, topped with cured Italian "Pancetta Arrotondata" 650



Angel hair black truffle in carbonara sauce 850



Homemade angel hair with Brittany blue lobster, cherry tomatoes and basil 2890



Spaghetti "Monograno Felicetti" with clams sautéed in white wine sauce 550

Ravioli porcini mushrooms and black truffle 640



Gluten-free penne and fusilli available upon request
kindly note we are not a gluten-free kitchen, cross-contamination could occur

zuppe

Lobster bisque in whiskey cream sauce 490



Mushrooms Shitake soup 350



Soup of the day 290



secondi

Australian Wagyu flank steak served in "Tagliata" style 920



Australian Wagyu rib-eye marble 5 100gr/ 640

Australian Wagyu "Tomahawk" marble 5
grilled in Fiorentina style 100gr/ 560

New Zealand roasted Baby lamb rack,
sautéed baby spinach, potatoes and mint sauce 1390

Seared Hokkaido sea scallops, Jerusalem artichoke puree,
roasted almonds and herbs vinaigrette 990



Chilean seabass in Sicily sauce, Taggiasca olives and capers 1390