




ITALIAN — DINING / PIZZA / BAR


SELF-PICKUP

PLATTERS /

CHEF'S OMAKASE PLATTER (2-4PAX) 58
5 kind of special appetizers

APERITIVO /

 OLIVE VERDE NOCELERRA 6
green olives


 HOUSEMADE SOURDOUGH BREAD (4 PCS) 5
ricotta cheese

 WHIPPED BOTTARGA CREAM & PRETZEL 10

PROSCIUTTO SAN DI DANIELE 15
pork ham 30g - gnocco fritto


AFFETTATI MISTI (2-4) 37
mixed cold cuts of prosciutto di san daniele,
salami soppressata, mortadella

SALAD / COLD

 **Luka** INSALATA 10
mixed green salad, seasonal vegetables
& homemade vinaigrette


BURRATA 25
burrata cheese with san daniele ham

CICCHETTI / HOT

 RAGU ALLA SALSICCIA 21
tomato, pork leg, bacon, herb

CALAMARI 14
deep fried squid, garlic aioli

CROCHETTE DI BACCALA (4 PCS) 16
cod fish, spinach, potato, semi dry tomato,
anchovy, garlic cream sauce, parmesan cheese

 SOTONG 18
sautéed squid & garlic, spicy tomato sauce,
squid ink cream

MEATBALL 16
wagyu beef meatball, tomato sauce,
parmesan cheese

KADAIF PRAWN (4 PCS) 16
deep fried prawn, crispy kataifi,
truffle mayonaise

WOOD-FIRED CHICKEN WING (2 PCS) 12
truffle mushroom, japanese leek salad.

 signature dish  vegetarian  spicy

Menu prices are subject to GST and 10% service charge when consumed on premise

PASTA / RISOTTO /

BOLOGNESE	22
wagyu beef ragù, parmesan / handmade pappardelle	
CARBONARA	22
bacon, salsiccia, onion, Japanese egg, stracchino, parmesan & black pepper / handmade fettuccine	
AMATRICIANA	22
bacon, garlic, onion, tomato sauce, parmesan / spaghetti	
OXTAIL RAGU PASTA	23
oxtail, onion, carrot, tomato sauce, cream / rigatoni	
 CRAB AGLIO E OLIO	25
snow crab, mizuna, garlic, chili, bottarga, yuzu / spaghetti	
 IKASUMI	22
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	
SCALLOP RISOTTO	30
Hokkaido scallop risotto, asparagus, seaweed parmesan cheese	

GRIGLIA / ARROSTO /

selection of meat and fresh seafood cooked on a traditional grill using bincho-tan charcoal or roasted in the wood-fired oven

WAGYU

At **LUKA** we source wagyu from Japan that it is not mass-produced, but reared by specialists using traditional Japanese methods, which results in exceptionally tender beef of the highest quality.

TAGLIATA DI WAGYU /

*steak cuts subject to change

 V7 WAGYU SKIRT STEAK, AUSTRALIA	
	\$25 per 100g
 A4 WAGYU RUMP STEAK, JAPAN	
	\$35 per 100g
MAIALE	48
200g grilled Iberico pork pluma, potato, marsala wine sauce	
TODAY'S FISH FILLET	38
grilled fish, grilled vegetables	
LAMB FILLET	38
200g grilled lamb fillet, grilled vegetables, garlic charlotte, lemon juice, parsley, anchovy, mustard	

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.

PIZZA / ROSSO

🍷	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

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
	additional serving of prosciutto	7
	additional serving of uni (10gm)	8
	additional serving of black truffle (market price)	

🍷 signature dish 🍷 vegetarian 🌶️ spicy