

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

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 350

Foie gras, red fruit sauce and brioche bread 590

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 Arrotoata" 650

 Angel hair black truffle in carbonara sauce 790

 Homemade angel hair with Brittany blue lobster, cherry tomatoes and basil 2590

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

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 890

 Australian Wagyu rib-eye marble 5 100gr/ 540

Australian Wagyu "Tomahawk" marble 5
grilled in Fiorentina style 100gr/ 520

New Zealand roasted Baby lamb rack,
sautéed baby spinach, potatoes and mint sauce 1290

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

 Chilean seabass in Sicily sauce, Taggiasca olives and capers 1390

Fresh catch of the day 'Whole Fish'
Pre-booking required, for more information please ask our Chef