



# LUCA Dinner Menu

Address: Caribbean Club

Phone: (345) 623 4550

Cuisine: Italian & Seafood

## APPETIZERS

|   |               |
|---|---------------|
| <b>Fresh Buffalo Mozzarella</b>   | <b>CI\$18</b> |
| 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\$19</b> |
| Arugula, truffle honey mustard, roasted artichokes, caper berries, fresh parmesan |               |
| <b>Tuna Taco</b>  | <b>CI\$18</b> |
| Truffled local yellow fin tuna tartare, avocado, wakame, togarashi aioli          |               |
| <b>Hamachi Crudo</b>  | <b>CI\$22</b> |
| Avocado purée, radish, jalapeño, pickle onion, yuzu ponzu sauce                   |               |
| <b>Lobster Spring Rolls</b>   | <b>CI\$17</b> |
| Sweet chili sauce   |               |
| <b>Italian Style Baked Seafood Trio</b>   | <b>CI\$31</b> |
| Langoustine, scallop, jumbo clams   |               |
| <b>Grilled Wild Tiger Prawn</b>   | <b>CI\$22</b> |
| Edamame-tomato-onion salsa, tortilla crisp, baconaise, burnt lemon                |               |
| <b>Seared Scallops</b>  | <b>CI\$22</b> |
| Served over thermidor sauce, crispy leeks, bacon                                  |               |
| <b>P.E.I. Mussels</b>   | <b>CI\$19</b> |
| Fresh tomato, parsley, white wine garlic broth, grilled crostini                  |               |
| <b>Seared Foie Gras</b>   | <b>CI\$28</b> |
| Toasted brioche, apricot-port mostarda, citrus purée, pickled red onion           |               |

## SALADS

|   |               |
|---|---------------|
| <b>Spinach Salad</b>  | <b>CI\$14</b> |
| Tomatoes, grapefruit, avocado, parmesan, crispy prosciutto, flax seeds, raisins, citrus vinaigrette |               |
| <b>Arugula-Beet Salad</b>   | <b>CI\$14</b> |
| Hazelnut crusted goat cheese, orange segments, raspberry vinaigrette                                |               |
| <b>Local Spring Mix Salad</b>   | <b>CI\$14</b> |
| Avocado, cucumber, mango, crispy quinoa, guava dressing   |               |
| <b>Classic Caesar Salad</b>   | <b>CI\$14</b> |
| House made croutons, shaved parmesan  |               |

## PASTA

Made fresh in-house

Gluten-free pasta available

|  |               |
|--|---------------|
| <b>Seafood Linguine</b>  | <b>CI\$36</b> |
| Half lobster tail, jumbo shrimps, fresh scallops, lightly spicy grape tomato-basil sauce |               |
| <b>Lobster Ravioli</b>   | <b>CI\$29</b> |
| Creamy lobster bisque, arugula, cherry tomato  |               |
| <b>Spaghetti Alle Vongole</b>  | <b>CI\$29</b> |
| Clams, diced tomato, parsley, garlic white wine sauce                                    |               |
| <b>Pappardelle</b>   | <b>CI\$29</b> |
| Braised beef short rib porcini ragout  |               |
| <b>Spaghetti</b>   | <b>CI\$27</b> |
| White veal bolognese, asparagus, truffle oil   |               |
| <b>Pumpkin Ravioli</b>   | <b>CI\$26</b> |
| Drawn thyme butter, sundried tomatoes, shaved parmesan                                   |               |
| <b>Gnocchi</b>   | <b>CI\$27</b> |
| Chicken thigh ragout, pancetta, porcini mushroom, marsala, parmesan, truffle oil         |               |

## SEAFOOD

|  |               |
|--|---------------|
| <b>Pan Seared Local Red Snapper Fillet</b>   | <b>CI\$37</b> |
| Parsnip silk, wilted spinach, baby tomato-olive-caper sauté  |               |
| <b>Local Yellow Fin Tuna</b>   | <b>CI\$39</b> |
| Celeriac purée, arugula–parsley gremolata, grilled asparagus   |               |
| <b>Local Grilled Mahi-Mahi</b>   | <b>CI\$37</b> |
| Fingerling potato, roasted baby zucchini, yellow squash, fresh pineapple-mango salsa                                     |               |
| <b>Branzino Al Sale</b>  | <b>CI\$50</b> |
| Fresh whole Mediterranean striped bass, salt crusted, grilled vegetables, roasted potatoes, lemon chardonnay caper sauce |               |

## MEAT

|  |               |
|--|---------------|
| <b>Chicken Piccata</b>   | <b>CI\$29</b> |
| Lemon caper sauce, pappardelle, garden vegetables  |               |
| <b>Veal Saltimbocca</b>  | <b>CI\$37</b> |
| Mashed potato, garden vegetables, mushroom marsala sauce, parmesan   |               |
| <b>Duck Breast Tagliata</b>  | <b>CI\$39</b> |
| Crispy duck leg confit, golden roasted butternut squash, tangy ruby cabbage, port wine jus                 |               |
| <b>Herb Marinated New Zealand Rack Of Lamb</b>   | <b>CI\$51</b> |
| Mashed potato, grilled asparagus, mint demi-glace  |               |
| <b>Grilled 8 Oz Beef Fillet Mignon</b>   | <b>CI\$58</b> |
| Green peppercorn demi glace, scalloped potatoes, sautéed bacon green beans. Add 4 oz lobster tail (CI\$15) |               |

Last updated: Fri 19 Dec, 2025