

LUCE

OSTERIA CONTEMPORANEA

Located at the burgeoning culinary hub that is Old Malaya, LUCE borrows its name and inspiration from the warm light of its Pizza Woodfire Oven.

Italian at heart, LUCE is paying tribute to the rustic character of classic osteria's menu in a contemporary surrounding. At LUCE, integrity of flavors is of paramount importance, as is the emphasis on authenticity and quality ingredients.

Authentic Italian Pizza is the signature at LUCE including a menu with the most classic Italian rustic dishes. Cristian Grandi, Snr. Pizza and Executive Chef, will delight your palate with more than 60 pizzas menu, regional specials and more...

LUCE Osteria Contemporanea offers a variety of cocktails and wines from LUCE BAR, open till late, for a memorable dining experience.

Buon Appetito!

La Cucina

Antipasti e Insalate ~ Appetizers & Salads

Bruschetta Classica	Toasted Rustic Bread Topped with Marinated Diced Tomatoes, Fresh Basil and Extra Virgin Olive Oil	28
Bruschetta ai Funghi	Toasted Rustic Bread Topped with Mixed Wild Mushrooms, Porcini Mushroom and Melted Brie Cheese	38
Insalata di Mare	Cuttlefish, Prawns, Carrot, Celery, Marinated Olives, with Organic Mix Green Salad and Orange Dressing	42
Insalata di Spinaci	Fresh Baby Spinach Salad with Fresh Pomegranate Seeds Dried Cranberry, feta Cheese, Walnuts, and Basil Pesto	38
Burrata alla Caprese	Burrata From Puglia with Fresh Vine Tomatoes, Arugula Salad And Basil oil *Additional Parma Ham	62 16
Polpette di Maiale	Homemade Pork Meatball Served with Puttanesca Sauce And Toasted Garlic Bread	38
Prosciutto e Melone	Thinly Sliced of Parma Ham (18. Month) with Sweet Rock Melon And Aged Balsamic Cream	58
Carpaccio di Manzo	Beef Carpaccio Served with Arugula Salad, Shaved Grana Padano Cherry Tomato Confit and Lemon Dressing	68

Zuppe ~ Soups

Crema di Funghi	Mixed Wild Mushrooms Soup with Potato and Leek Served with Toasted Garlic Bread and basil Oil	32
Cozze Alla Torentina	Italian Black Mussels in Light Tomato Soup with Garlic, Chili Served with Toasted Garlic Bread	38

Per Due ~ Sharing Platters

Affettati Misti	Selection of Sliced Cold Cuts with Cheeses, Sun Dried Tomatoes, Artichokes and Marinated Olives (Salame Napoli, Smoked Speck Ham, Mortadella, Honey Ham, Parma Ham and Coppa with Asiago, Pecorino Romano and Grana Padano Cheese)	58
Il Gran Tagliere Per 2-3 Pax	Selection of Sliced Cold Cuts with Artichokes, Sun Dried Tomatoes, Marinated Olives and Fried Focaccia (Salame Napoli, Schiacciata Calabria, Mortadella, Coppa, Smoked Speck And Parma Ham)	132

La Cucina

I Nostri Salumi - Cold Cuts

Cold Cuts (per 50 grams)

Parma Ham	<i>Ham from Parma, Italy It is Dry-Cured Pork Leg His Taste has Delicately Spiced and Salty Flavor</i>	22
Smoked Speck	<i>Speck from Trentino, Italy It is Dry-Cured Pork Belly His Taste has Smoky, Spiced and Salty Flavor</i>	16
Prosciutto Cotto	<i>Cooked Ham Comes From different Region of Italy Slow Cooked at Controlled Temperature It is Brightly Pink Color and with Lighter Flavor</i>	16
Spianata Calabria	<i>Family of the Salami, It Comes From Calabria, Italy It is Maded with Pork Meat, Chilis and Cubes of Lard His Taste is Strong and Hot Flavor</i>	18
Salame Napoli	<i>Salami Napoli, Originary from Naples, Italy It is Maded with Mixture of Fresh Pork, Black Pepper and Spices The Salami Has a Firm and Dense Texture with a Piquant and Full-Bodied Flavor</i>	20
Salame Milano	<i>Salami Milano, Originary from Milan, Italy It is Maded with Fresh Beef Meat, Garlic and Pepper His Taste Mild, Sweet and Delicate Flavor</i>	24
Coppa	<i>Coppa Ham Comes from Different Region of Italy It is Dry-Cured, Maded from Top Loin and Neck of the Pork Aged 10 Weeks before Serve His Taste is Delicate, Midly and Spiced</i>	18
Mortadella	<i>Mortadella Originary from Bologna, Italy Its Abig and Large Sausage, It is Maded from Ground Heat-Cured, Cubes Fat and Pistachio, His Taste is Mild and Blended Flavor</i>	16
Bresaola	<i>Bresaola Comes from Lombardy, Region of Italy, It is Maded from the Tendeloin of the Beef and Aged for 2 to 3 Months. His Taste is Slighly Sweet but Stronger than a Normal Ham.</i>	26

Pasta e Risotto – Pasta and Risotto

<i>Ravioli Foie Gras</i>	<i>Homemade Ravioli Stuffed with Foie Gras, Eggplant Pesto And Ricotta Cheese Cooked with Mixed Wild Mushroom, Truffle Pesto And Cooking Cream</i>	68
<i>Ravioli dell orto</i>	<i>Homemade Ravioli Stuffed with Eggplant Pesto, Mint, Ricotta cheese and Parmigiano - reggiano Cheese Cooked in light Tomato sauce (V)</i>	48
<i>Lasagne</i>	<i>Classic Lasagna; Baked with Pork Ragú , Béchamel and Parmigiano - reggiano Cheese</i>	44
<i>Pappardelle al Ragù</i>	<i>Homemade Pappardelle Pasta Cooked with Pork Ragú in Bolognese Style and Parmigiano - reggiano Cheese</i>	48
<i>Tagliolini ai Frutti di Mare</i>	<i>Homemade Squid Ink Tagliolini Pasta with Tiger Prawn, Squid, Cuttlefish, Clams, Black Mussels and Seafood Bisque sauce</i>	74
<i>Strozzapreti boscaiola</i>	<i>Strozzapreti Pasta Cooked in Cream Sauce, Smoked, Speck Ham, And wild Mushroom</i>	52
<i>Gnocchi Ai Quattro Formaggi</i>	<i>Homemade Potato Gnocchi Cooked in Four Cheeses Grana Padano, Pecorino Romano, Asiago, and Gorgonzola Served with Arugula Salad and Walnuts (V)</i>	44
<i>Spaghetti alle Vongole</i>	<i>Spaghetti with Clams and Sliced Garlic, Sautéed with White Wine English Parsley and Sardinian Bottarga</i>	44
<i>Spaghetti alla Carbonara</i>	<i>Spaghetti with Pork Bacon , Egg Yolk, Pecorino Romano And Fresh Black Pepper</i>	52
<i>Rigatoni All'Amatriciana</i>	<i>Rigatoni with Pork Bacon, San Marzano Tomato Sauce and Pecorino Romano Cheese</i>	46
<i>Spaghetti al Pesto di Basilico</i>	<i>Spaghetti Pasta with Homemade Organic Basil Pesto and Shaved Parmesan Cheese and Tiger Prawns</i>	56
<i>Risotto al Nero di Seppia con Bottarga</i>	<i>Squid Ink Risotto with Grilled Squid and Shaved Sardinian Bottarga Served with Salmon fish roe</i>	64

I Secondi - Main Cours

<i>Filetto di Barramundi</i>	<i>Honey Lemon Coated Barramundi Fillet Served with Spring Potato, French Beans and Garlic Butter Sauce</i>	68
<i>Baccala alla griglia</i>	<i>Grilled Atlantic Black Cod fish Served with Roasted Potatoes, Beetroot Cream and Garlic Mayo Sauce</i>	148
<i>Filetto Di Salmone Arrosto</i>	<i>Roasted Norwegian Salmon Fillet Served with jumbo Asparagus , Cauliflower purée and Orange Dressing</i>	68
<i>Roasted Seabass</i>	<i>Roasted Whole Seabass Fish, Served with Spring Vegetable (Approx – 500 g)</i>	68
<i>La padellaccia</i>	<i>Mix Seafood Stew with Barramundi, Clams, Black Mussel, Prawn, Squid and Soft Shell Crab Sautéed with Cherry Tomato And Seafood bisque Served with Toasted Garlic Bread</i>	98
<i>Chicken Cacciatora</i>	<i>Spring Chicken On the Bone Cooked with White Wine, Roasted Potato , Black Olives and Cherry Tomatoes</i>	52
<i>Filetto di Manzo</i>	<i>Grilled Beef Tenderloin (MB-6) Served with Porcini Mushroom And Mixed Grill Vegetables</i>	132
<i>Saltimbocca Alla Romana</i>	<i>Pork Fillet Topped with Parma Ham and Sage Romana Style Served With Mashed Potato and Rosemary Gravy</i>	70
<i>Pork Ribs</i>	<i>Slow Cooked Pork Ribs Marinated with lager beer, Mustard and Sweet Paprika Served with grilled Vegetable</i>	74
<i>Porchetta alla Romana</i>	<i>Pork Belly, Rolled With Mix Herbs and Garlic Served with Pumpkin purée</i>	68
<i>Rack of Lamb</i>	<i>Pistachio Crusted Aussie Grass Fed Lamb Rack Served with Homemade Caponata, Apricot and Lamb Gravy</i>	128

Contorni ~ Side Dish

<i>Roasted Potatoes, Mashed Potatoes, Sautéed Garlic Spinach, Mix Grilled Vegetables , Broccoli Sautéed with bacon, Cannellini been with nduja, Lentils Stew with Bacon</i>	16
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I Dolci ~ Desserts

<i>Crème Brulee</i>	<i>Ginger Crème Brulee with Caramelized Sugar and Fresh Berries</i>	26
<i>Pannacotta</i>	<i>Vanilla Panacotta Topped with mix Berry Coulisse</i>	24
<i>Semifreddo al Mascarpone</i>	<i>Semi Frozen Mascarpone with Caramel, Dry Fruits Served with Amarena Cherries</i>	32
<i>Tortino al Cioccolato</i>	<i>Valrhona, Guanaja Molten Chocolate Cake Served with Vanilla Ice Cream</i>	28
<i>Tiramisu</i>	<i>Homemade Classic Tiramisu with Amaretto Liquor</i>	28
<i>Mascarpone and Mix Berries</i>	<i>Mascarpone Cream with Mix Berry Coulis and Fresh Berries</i>	26
<i>Cannocini Con Ricotta</i>	<i>Homemade Cannocini Filled with Sweet Ricotta & Mint And Chocolate Crumble</i>	28
<i>Ice Cream & Sorbt</i>	<i>Vanilla, Chocolate, Strawberry, Salted Caramel and Lemon Sorbet</i>	14
<i>Formaggi Misti</i>	<i>Cheese Selections with Selective Condiments (Asiago, Brie, Pecorino Romano, Gorgonzola and Grana Padano)</i>	58

Caffé e Té ~ Coffee & Tea

<i>Espresso, Ristretto, Americano, Macchiato</i>	12
<i>Double Espresso, Double Macchiato</i>	16
<i>Cappuccino, Latte, Flat White</i>	16
<i>Irish Coffee</i>	38
<i>Finest Tea Blends</i>	12
<i>English Blend, Earl Grey, Jasmine Green, Mint Tea, Chamomile</i>	

Digestivo ~ Digestive

<i>Homemade Limoncello</i>	24
<i>Grappa Amarone Schiavo</i>	44
<i>Grappa di Poli Secca Dry</i>	38
<i>Grappa Barrique di Poli</i>	44
<i>Grappa Elegante di Poli</i>	38
<i>Amaro Montenegro, Amaretto, Fernet Branca</i>	32
<i>Molinari Sambuca</i>	28
<i>Punt e Mes, Frangelico</i>	26

La Pizzeria

Pizze Classiche ~ Classic

Schiacciata Bianca	<i>Extra Virgin Olive Oil, Fresh Rosemary</i>	18
Schiacciata Rossa	<i>Tomato Sauce, Garlic, Fresh Rosemary</i>	22
Margherita	<i>Tomato Sauce, Mozzarella Cheese, Fresh Basil</i>	34
Tonno e Cipolla	<i>Tomato Sauce, Mozzarella Cheese, Italian Tuna Chunks, Red Onion</i>	42
Napoli	<i>Tomato Sauce, Mozzarella Cheese, Anchovies, Dried Oregano</i>	42
Romana	<i>Tomato Sauce, Mozzarella Cheese, Anchovies, Capers, Olives</i>	44
Salsiccia	<i>Tomato Sauce, Mozzarella Cheese, Italian Pork Sausage</i>	42
Prosciutto e Funghi	<i>Tomato Sauce, Mozzarella Cheese, Honey Baked Ham, Button Mushrooms</i>	52
Ciro	<i>Tomato Sauce, Mozzarella Cheese, Honey Ham, Button Mushrooms, Pork Sausage</i>	50
Quattro Stagioni	<i>Tomato Sauce, Mozzarella Cheese, Honey Baked Ham, Mixed Mushroom, Artichokes and Pork Sausage</i>	58
Capricciosa	<i>Tomato Sauce, Mozzarella Cheese, Honey Baked Ham, Button Mushrooms, Artichokes, Black Olives</i>	58
Quattro Formaggi	<i>Tomato Sauce, Mozzarella Cheese, Emmental Cheese, Fontina Cheese, Gorgonzola Cheese</i>	46
Londra	<i>Tomato Sauce, Mozzarella Cheese, Parma Ham</i>	46
Calabria	<i>Tomato Sauce, Mozzarella Cheese, Spicy Sausage (Spianata Calabria), Red Onion, Black Olives</i>	42
Lussuriosa	<i>Tomato Sauce, Mozzarella Cheese, Wurstel, Emmental Cheese, Fontina Cheese, Smoked Speck Ham</i>	58
Vegetariana	<i>Tomato Sauce, Mozzarella Cheese, Baked Eggplant, Capsicums, Zucchini, Roasted Potatoes, Red Onion, Mushroom Fresh, Red Radicchio</i>	40
Calzone	<i>Tomato Sauce, Mozzarella Cheese, Honey Baked Ham, Button Mushrooms, Artichokes</i>	48

La Pizzeria

Pizze Bianche – Without Tomato

Biancaneve	<i>Buffalo Mozzarella, White Truffle Paste, Porcini Mushroom, Arugula Salad</i>	68
Carbonara	<i>Mozzarella Cheese, Scrambled Egg, Bacon, Grana Padano, Cracked Black Peppercorn</i>	44
Caprese	<i>Buffalo Mozzarella, Cherry Tomatoes, Fresh Basil</i>	48
Tirolese	<i>Mozzarella Cheese, Smoked Speck Ham, Arugula Salad, Fresh Buffalo Mozzarella</i>	76
Sud	<i>Double Mozzarella Cheese, Red Onion, Smoked Streaky Bacon, Marinated Kale, Shaved Pecorion Romano</i>	52
Montanara	<i>Black Truffle Paste, Mozzarella Cheese, Porcini Mushrooms, Red Radicchio, Brie Cheese</i>	68
Juggy	<i>Black Moon Pizza with Mozzarella Cheese, Black Truffles Paste, Buffalo Mozzarella, Parma Ham, English Parsley</i>	84
Unica	<i>Whipping Cream, Mozzarella Cheese, Smoked Salmon, Green Zucchini, Salmon Roe</i>	62
Portobello	<i>White truffle Paste, Mozzarella Cheese, Sundried Tomatoes, Brie Cheese, Roasted Portobello Mushrooms</i>	62

La Pizzeria

Pizze Speciali ~ Special

Magnifica	Tomato Sauce, Mozzarella Cheese, Button Mushrooms, White Truffle Oil, Smoked Scamorza Cheese	48
La Maiala	Tomato Sauce, Mozzarella Cheese, Smoked Streaky Bacon, Spicy Salami, Wurstel, Porchetta, Pork Sausage	54
Torre	Tomato Sauce, Mozzarella Cheese, Porchetta, Pork Sausage, Porcini Mushrooms, Smoked Scamorza	62
Al Bacio	Tomato Sauce, Mozzarella Cheese, Smoked Streaky Bacon, Sunny Side Up Eggs, Shaved Grana Padano Cheese	48
La Favorita	Tomato Sauce, Mozzarella Cheese, Spicy Salami, Fontina Cheese, Emmental Cheese	54
Roberto	Tomato Sauce, Mozzarella Cheese, Bresaola, Arugula Salad, Shaved Grana Padano Cheese	54
Paolo	Tomato Sauce, Mozzarella Cheese, Spicy Salami, Black Olives, Gorgonzola Cheese	48
Modena	Tomato Sauce, Mozzarella Cheese, Button Mushrooms, Cooked Parma Ham, Shaved Grana Padano, Aged Balsamic Vinegar	58
Pizza Sole	Sun Pizza with Mozzarella Cheese, Tomatoes Sauce, Burrata Pugliese, Arugula Salad, Sliced Tomatoes	82
Primavera	Tomato Sauce, Mozzarella Cheese, Premium Culatello Ham, Black Olive, Fresh Cherry Tomato, Arugula Salad, Fresh Buffalo Mozzarella	72
Extras:		
	Additional Charge for Extra Topping – Vegetables	6
	Additional Charge for Extra Topping – Cold Cuts, Seafood	12
	Additional Charge for Extra Cheese – Cheeses	8

La Pizzeria

Pizze Speciali ~ Special

Pizza Italia	<i>Half Calzone with Mozzarella Cheese, Black Olives, Spicy Salami Half Pizza with Tomato Sauce, Mozzarella Cheese, Porcini Mushrooms, Smoked Speck</i>	58
Poldo	<i>Tomato Sauce, Mozzarella Cheese, Mushroom Porcini, Tiger Prawns, Green Zucchini, Cherry Tomato, English Parsley</i>	78
Arlecchino	<i>Tomato Sauce, Mozzarella Cheese, Spicy Chorizo, Red and Yellow Capsicum, Red Onion, Honey Ham</i>	54
Michael	<i>Tomato Sauce, Mozzarella Cheese, Porchetta, Mushrooms, Pork Sausage, Gorgonzola Cheese</i>	56
Gamberina	<i>Tomato Sauce, Mozzarella Cheese, Tiger Prawn, Green Zucchini, Mayonnaise</i>	56
Pescatora	<i>Tomato Sauce, Mozzarella Cheese, Black Mussels, White Clams, Tiger Prawns, Mixed Seafood Salad, Scallops</i>	75
Parmiggiana	<i>Tomato Sauce, Buffalo Mozzarella, Roasted Eggplant, Shaved Grana Padano Cheese</i>	54
Luce	<i>Tomato Sauce, Porcini Mushroom, Brie, Speck Ham, Italian Parsley</i>	54
Amatriciana	<i>Tomato Sauce, Mozzarella Cheese, Bacon, Red Onion, Shaved Grana Padano</i>	48
La 50	<i>Tomato Sauce, Buffalo Mozzarella, Red Radicchio, Spicy Chorizo, Bacon, Mixed Mushrooms</i>	62
Vesuvio	<i>Volcano Shaped Pizza Stuffed with Mozzarella Cheese, Tomato Sauce, Nduja, Honey Ham, Black Olives</i>	66