

La Cucina

Antipasti e Insalate ~ Appetizers & Salad

Bruschetta Classica	Toasted Garlic Bread Topped with Marinated Diced Tomatoes, Fresh Basil and Extra Virgin Olive Oil	28
Calamari Fritti	Deep Fried Squid Ring served with Tartar sauce and Lemon Wedges	38
Seared Scallops	Pan Seared XL US Scallops served with Bacon, Jumbo Asparagus Purée And Basil Oil	68
Insalata di Spinaci	Fresh Baby Spinach Salad, Pomegranate Seeds, Dried Cranberry, Feta Cheese, Walnuts, Beetroot and Basil Pesto Dressing	38
Carpaccio di Polipo	Thinly Sliced Octopus Tentacles, Served with Green Peas Purée, Orange Jelly and Lemon Dressing	88
Burrata alla Caprese	Burrata From Puglia, Roma Tomatoes, Arugula Salad And Basil oil *Additional Parma Ham (18 th Month)	62 16
Prosciutto e Melone	Thinly Sliced Parma Ham, with Sweet Rock Melon, English Parsley And Aged Balsamic Cream	58
Carpaccio di Manzo	Black Angus Beef Carpaccio with Arugula Salad, Lemon Dressing, Shaved Parmigiano Reggiano Cheese and Sun Dry Tomatoes	68

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**Zuppe ~ Soups**

|                        |                                                                                                                             |    |
|------------------------|-----------------------------------------------------------------------------------------------------------------------------|----|
| <b>Crema di Funghi</b> | Mixed Wild Mushrooms Soup with Potatoes and Leek, Truffle Croutons and Basil Oil                                            | 32 |
| <b>Zuppa di Pesce</b>  | Black Mussels, Tiger Prawn, Scallop, and Barramundi in Light Tomato Soup, with Garlic, Peperoncino and Toasted Garlic Bread | 44 |

## Per Due ~ Sharing Platters

|                                    |                                                                                                                                                                                                                                                                                                                                                                                                    |     |
|------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Formaggi Misti</b>              | Selections of Cheeses - Asiago, Brie, Pecorino Romano, Gorgonzola, Grana Padano and Grilled Smoked Scamorza<br>Condiments – Pears, Walnuts, Honey, Fruit Jam<br>Served with Homemade Pane Carasau                                                                                                                                                                                                  | 68  |
| <b>Affettati Misti</b><br>2 Pax    | Selection of Cold Cuts on Homemade Pane Carasau,<br>Salame Napoli, Mortadella, Coppa, Parma Ham, Pancetta<br>And Roasted Porchetta<br><b>Condiments</b> – Artichokes, Sun Dried Tomatoes, Roasted Capsicums, Olives, Caper Berries, Fried Focaccia and Fried Polenta                                                                                                                               | 88  |
| <b>Il Gran Tagliere</b><br>3-4 Pax | Selection of Cold Cuts and Cheeses, on Homemade Pane Carasau<br>Salame Napoli, Spianata Calabria, Smoked Speck, Mortadella,<br>Honey Ham, Parma Ham, Pancetta, Coppa, Roasted Porchetta<br><b>Cheeses</b> – Asiago, Pecorino Romano, Grana Padano and Gorgonzola<br><b>Condiments</b> – Artichokes, Sun Dried Tomatoes, Roasted Capsicums, Olives, Caper Berries, Fried Focaccia and Fried Polenta | 188 |

## I Primi - Pasta & Risotto

|                                               |                                                                                                                                       |    |
|-----------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Gnocchi alla Sorrentina</b>                | Home made Potato Gnocchi Sorrentina Style with Tomato sauce Buffalo Mozzarella Cheese and Basil Oil (V)                               | 46 |
| <b>Orecchiette al Pesto E Gamberi</b>         | Orecchiette Pasta with Home made Basil Pesto, Tiger Prawns And Fresh Burrata Cheese                                                   | 68 |
| <b>Ravioli di Foie Gras</b>                   | Home made Ravioli stuffed with Foie Gras, Eggplant Pesto And Ricotta Cheese, served with Mushroom, Truffle paste in Light cream Sauce | 68 |
| <b>Tortellacci di Baccala e Burrata</b>       | Home made Tortelli stuffed with Cod fish and Burrata Sautéed with Tiger Prawns and Saffron cream Sauce                                | 58 |
| <b>Tagliatelle ai Funghi e Guanciale</b>      | Home made Tagliatelle pasta with Wild Mushroom Ragú, Pork Guanciale, and Light Cream sauce                                            | 48 |
| <b>Lasagna Classica</b>                       | Home made Classic Lasagna Bolognese with Pork Ragú, Béchamel and Parmigiano Reggiano Cheese                                           | 44 |
| <b>Pappardelle al Ragú Di Cinghiale</b>       | Home made Pappardelle with Wild Boar Ragú and Grana Padano Cheese                                                                     | 48 |
| <b>Spaghetti alle Vongole</b>                 | Spaghetti with Clams, Sliced Garlic, Sautéed in White Wine, Italian Parsley and Sardinian Bottarga                                    | 44 |
| <b>Vermicelli ai Frutti Di Mare</b>           | Vermicelli with Tiger Prawns, Cuttlefish, Clams, Black Mussels In Light Tomato Sauce and Seafood Bisque                               | 74 |
| <b>Spaghetti alla Carbonara</b>               | Spaghetti with Pork Guanciale, Egg Yolk, Pecorino Romano cheese and Black Pepper                                                      | 52 |
| <b>Rigatoni All'Amatriciana</b>               | Rigatoni with Pork Guanciale, San Marzano Tomato Sauce and Pecorino Romano Cheese                                                     | 46 |
| <b>Risotto Dell'Osteria</b>                   | Arborio Italian Rice with Pork Sausage, Red Radicchio and Gorgonzola Cheese                                                           | 54 |
| <b>Risotto al Nero di Seppia con Bottarga</b> | Squid Ink Risotto with Grilled Squid and Shaved Sardinian Bottarga served with Salmon fish Roes                                       | 64 |

## I Secondi – Main Courses

|                                     |                                                                                                                                                                                            |                         |
|-------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------|
| <b>Filetto di Barramundi</b>        | Honey Lemon Coated Barramundi Fillet served with Spring Potatoes, French Beans in lemon Butter Sauce                                                                                       | 68                      |
| <b>Baccala Con Lenticchie</b>       | Roasted Atlantic Black Cod Fish served with Lentil Stew And Pork Bacon                                                                                                                     | 138                     |
| <b>Roasted Seabass</b>              | Roasted Whole Seabass Fish White Win and Roasted Vegetable                                                                                                                                 | 88                      |
| <b>Seafood Al Cartoccio</b>         | Fish and Seafood Cartoccio with Barramundi Fillet, Tiger Prawns, Scallops, Squid, Cherry Tomatoes, Roasted Potatoes, Capers, Olives, Artichok, and White Wine                              | 128                     |
| <b>Chicken Cacciatora</b>           | Spring Chicken On the Bone, White Wine, Roasted Potato, Black Olives and Cherry Tomatoes                                                                                                   | 52                      |
| <b>Black Angus Beef Tenderloin</b>  | Grilled Black Angus Beef Tenderloin (Served-200g) Mashed Potatoes, Grilled Vegetables and Peppercorn Sauce                                                                                 | 148                     |
| <b>Veal Ossobuco Alla Milanese</b>  | Braised Veal Ossobuco , Served with Parmesan Saffron Risotto And Veal Jus                                                                                                                  | 98                      |
| <b>Saltimbocca Alla Romana</b>      | Roman Style Pork Fillet topped with Parma Ham, Fontina Cheese And Sage served with Mashed Potatoes and Rosemary Gravy                                                                      | 68                      |
| <b>Pork Ribs</b>                    | Slow Cooked Pork Ribs marinated with lager beer, Mustard and Sweet Paprika served with Grilled Vegetable                                                                                   | 74                      |
| <b>Cinghiale in Salmi</b>           | Braised wild Boar in Red wine, Tomatoes, Carrots, Onion And Mediterranean herbs with Creamy Truffle Polenta                                                                                | 68                      |
| <b>Filetto Di Maiale Lardellato</b> | Roasted Pork Tenderloin Wrapped with Bacon Served with Red Wine Reductions and Assorted Roasted Vegetables                                                                                 | 68                      |
| <b>Maialino Arrosto</b>             | Traditional Roasted in Wood Fire Oven Whole Suckling Piglet cooked with Roasted Potatoes and Olives Served with Mixed Vegetables ( <b>Order 3 Days in Advance Approximately 2.5-3 kg</b> ) | W-558<br>H-280<br>Q-140 |

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## I Dolci ~ Homemade Desserts

|                                   |                                                                                 |    |
|-----------------------------------|---------------------------------------------------------------------------------|----|
| <b>Crème Brûlée</b>               | Ginger Crème Brûlée with Caramelized Sugar and Fresh Berries                    | 26 |
| <b>Pannacotta</b>                 | Vanilla Pannacotta, Warm Chocolate Sauce and Fresh Berries                      | 24 |
| <b>Semifreddo al Mascarpone</b>   | Semi Frozen Mascarpone with Caramelised Dry Fruits Served with Amarena Cherries | 32 |
| <b>Tortino al Cioccolato</b>      | Valrhona, Guanaja Molten Chocolate Cake served with Vanilla Ice Cream           | 28 |
| <b>Tiramisu</b>                   | Homemade Classic Tiramisu with Amaretto Liquor                                  | 28 |
| <b>Mascarpone and Mix Berries</b> | Mascarpone cream with mix berry coulis and fresh berries                        | 26 |
| <b>Ice Cream &amp; Sorbet</b>     | Vanilla, Chocolate, and Lemon Sorbet                                            | 14 |



## Caffé e Té ~ Coffees & Teas

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



## Digestivi ~ Digestives and Distilled

|                                           |    |
|-------------------------------------------|----|
| Homemade Limoncello                       | 24 |
| Grappa Amarone Schiavo                    | 48 |
| Grappa di Poli Secca Dry                  | 38 |
| Grappa Barrique di Poli                   | 48 |
| Grappa Elegante di Poli                   | 38 |
| Amaro Montenegro, Amaretto, Fernet Branca | 32 |
| Molinari Sambuca                          | 28 |
| Punt e Mes, Frangelico                    | 26 |

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# La Pizzeria

## Pizza Classiche – Classic Pizzas

|                            |                                                                                                                                  |    |
|----------------------------|----------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Schiacciata Bianca</b>  | Extra Virgin Olive Oil, Fresh Rosemary                                                                                           | 20 |
| <b>Schiacciata Rossa</b>   | Tomato Sauce, Sliced Garlic, Fresh Roasmary                                                                                      | 24 |
| <b>Margherita</b>          | Tomato Sauce, Mozzarella Cheese, Fresh Basil                                                                                     | 35 |
| <b>Tonno e Cipolla</b>     | Tomato Sauce, Mozzarella Cheese, Italian Tuna Chunks, Red Onion                                                                  | 45 |
| <b>Napoli</b>              | Tomato Sauce, Mozzarella Cheese, Anchovies, Dried Oregano                                                                        | 45 |
| <b>Romana</b>              | Tomato Sauce, Mozzarella Cheese, Anchovies, Capers, Olives                                                                       | 48 |
| <b>Salsiccia</b>           | Tomato Sauce, Mozzarella Cheese, Italian Pork Sausage                                                                            | 45 |
| <b>Prosciutto e Funghi</b> | Tomato Sauce, Mozzarella Cheese, Honey Baked Ham, Button Mushrooms                                                               | 55 |
| <b>Ciro</b>                | Tomato Sauce, Mozzarella Cheese, Honey Ham, Pork Sausage, Button Mushrooms                                                       | 54 |
| <b>Quattro Stagioni</b>    | Tomato Sauce, Mozzarella Cheese, Honey Ham, Pork Sausage Mushrooms, Artichokes                                                   | 62 |
| <b>Capricciosa</b>         | Tomato Sauce, Mozzarella Cheese, Honey Baked Ham, Button Mushrooms, Artichokes, Black Olives                                     | 62 |
| <b>Quattro Formaggi</b>    | Tomato Sauce, Mozzarella Cheese, Emmental, Fontina and Gorgonzola Cheese                                                         | 48 |
| <b>Londra</b>              | Tomato Sauce, Mozzarella Cheese, Parma Ham                                                                                       | 48 |
| <b>Calabria</b>            | Tomato Sauce, Mozzarella Cheese, Spianata Calabria, Red Onion, Black Olives                                                      | 46 |
| <b>Lussuriosa</b>          | Tomato Sauce, Mozzarella Cheese, Wurstel, Smoked Speck, Emmental Cheese, Fontina Cheese                                          | 62 |
| <b>Vegetariana</b>         | Tomato Sauce, Mozzarella Cheese, Baked Eggplant, Capsicums, Zucchini, Roasted Potatoes, Red Onion, Mushroom Fresh, Red Radicchio | 44 |
| <b>Calzone</b>             | Tomato Sauce, Mozzarella Cheese, Honey Ham, Button Mushrooms, Artichokes                                                         | 52 |

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## Pizze Bianche – Without Tomato Sauce

|                     |                                                                                                               |    |
|---------------------|---------------------------------------------------------------------------------------------------------------|----|
| <b>Biancaneve</b>   | Buffalo Mozzarella, White Truffle Paste, Porcini Mushroom, Arugula Salad                                      | 70 |
| <b>Pizza Funghi</b> | Buffalo Mozzarella Cheese, Black Truffle Paste, Fresh Mushrooms and Truffle Oil                               | 62 |
| <b>Carbonara</b>    | Mozzarella Cheese, Scrambled Eggs, Bacon, Grana Padano Cheese                                                 | 48 |
| <b>Caprese</b>      | Buffalo Mozzarella Cheese, Cherry Tomatoes, Fresh Basil                                                       | 52 |
| <b>Tirolese</b>     | Mozzarella Cheese, Smoked Speck Ham, Arugula Salad, Fresh Buffalo Mzzarella                                   | 78 |
| <b>Pizza Fiocco</b> | Heavy Cream, Fresh Mozzarella cheese, Honey Roasted Ham, Mashed Potatoes and Creamy Parmesan Cheese           | 58 |
| <b>Sud</b>          | Double Mozzarella Cheese, Red Onion, Smoked Streaky Bacon Marinated Kale, Shaved Pecorino Romano Cheese       | 54 |
| <b>Montanara</b>    | Black Truffle Paste, Mozzarella Cheese, Porcini Mushrooms, Red Radicchio, Brie Cheese                         | 72 |
| <b>Juggy</b>        | Black Moon Pizza with Mozzarella Cheese, Black Truffles Paste, Buffalo Mozzarella, Parma Ham, English Parsley | 86 |
| <b>Unica</b>        | Whipping Cream, Mozzarella Cheese, Smoked Salmon, Green Zucchini, Salmon Roes                                 | 66 |
| <b>Portobello</b>   | White truffle Paste, Mozzarella Cheese, Sundried Tomatoes, Brie Cheese, Roasted Portobello Mushrooms          | 64 |

# La Pizzeria

## Pizze Speciali ~ Gourmet Pizzas

|                    |                                                                                                                 |    |
|--------------------|-----------------------------------------------------------------------------------------------------------------|----|
| <b>Magnifica</b>   | Tomato Sauce, Mozzarella Cheese, Button Mushrooms, White Truffle Oil, Smoked Scamorza Cheese                    | 52 |
| <b>La Maiala</b>   | Tomato Sauce, Mozzarella Cheese, Smoked Streaky Bacon, Spicy Salami, Wurstel, Honey Ham, Pork Sausage           | 56 |
| <b>Torre</b>       | Tomato Sauce, Mozzarella Cheese, Honey Ham, Pork Sausage, Porcini Mushrooms, Smoked Scamorza                    | 66 |
| <b>Al Bacio</b>    | Tomato Sauce, Mozzarella Cheese, Smoked Streaky Bacon, Sunny Side Up Egg, Shaved Grana Padano Cheese            | 52 |
| <b>La Favorita</b> | Tomato Sauce, Mozzarella Cheese, Spicy Salami, Fontina Cheese, Emmental Cheese                                  | 56 |
| <b>Roberto</b>     | Tomato Sauce, Mozzarella Cheese, Bresaola, Arugula Salad, Shaved Grana Padano Cheese                            | 58 |
| <b>Paolo</b>       | Tomato Sauce, Mozzarella Cheese, Spicy Salami, Black Olives, Gorgonzola Cheese                                  | 52 |
| <b>Modena</b>      | Tomato Sauce, Mozzarella Cheese, Button Mushrooms, Cooked Parma Ham, Shaved Grana Padano, Aged Balsamic Vinegar | 62 |
| <b>Pizza Sole</b>  | Sun Pizza with Tomato Sauce, Mozzarella Cheese, Sliced Tomato, Arugula Salad and Whole Burrata Cheese           | 86 |
| <b>Primavera</b>   | Tomato Sauce, Mozzarella Cheese, Parma Ham, Black Olive, Fresh Cherry Tomato, Arugula Salad, Buffalo Mozzarella | 76 |

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# La Pizzeria

## Pizze Speciali ~ Gourmet Pizzas

|                      |                                                                                                                                 |    |
|----------------------|---------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Pizza Italia</b>  | Half Calzone with Mozzarella Cheese, Black Olives, Spicy Salami<br>Half with Mozzarella Cheese, Porcini Mushrooms, Smoked Speck | 62 |
| <b>Pizza Delizia</b> | Tomato Sauce, Mozzarella Cheese, Pork Sausage Red Radicchio<br>And Parmesan Cream                                               | 58 |
| <b>Arlecchino</b>    | Tomato Sauce, Mozzarella Cheese, Spicy Salami, Red and Yellow<br>Capsicum, Red Onion, Honey Ham                                 | 58 |
| <b>Michael</b>       | Tomato Sauce, Mozzarella Cheese, Honey Ham, Mushrooms,<br>Pork Sausage, Gorgonzola Cheese                                       | 60 |
| <b>Pescatora</b>     | Tomato Sauce, Mozzarella Cheese, Black Mussels, White Clams,<br>Tiger Prawns, Scallops, Mixed Seafood Salad                     | 78 |
| <b>Parmiggiana</b>   | Tomato Sauce, Buffalo Mozzarella, Roasted Eggplant,<br>Shaved Grana Padano Cheese                                               | 56 |
| <b>Luce</b>          | Tomato Sauce, Porcini Mushroom, Brie, Speck Ham, Italian Parsley                                                                | 58 |
| <b>Amatriciana</b>   | Tomato Sauce, Mozzarella Cheese, Bacon, Red Onion,<br>Shaved Grana Padano                                                       | 52 |
| <b>La 50</b>         | Tomato Sauce, Buffalo Mozzarella, Red Radicchio,<br>Spicy Salami, Bacon, Mixed Mushrooms                                        | 66 |
| <b>Vesuvio</b>       | Volcano Shaped Pizza Stuffed with Tomato Sauce, Mozzarella Cheese,<br>Nduja, Honey Ham, Black Olives                            | 68 |
| <b>Extras;</b>       | Additional Charge for Extra Topping – Vegetable                                                                                 | 6  |
|                      | Additional Charge for Extra Topping – Cold Cuts, Seafood                                                                        | 12 |
|                      | Additional Charge for Extra Topping – Cheeses                                                                                   | 8  |

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Located at the burgeoning culinary hub that is Old Malaya, LUCE borrows its name and inspiration from the worm Light of its Pizza wood oven.

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

Italian Pizza is the signature at LUCE including a menu with the most classic Italian rustic dishes.

Ciro Bozzoli, Executive Pizza Chef, from Emilia Romagna Italy, will delight your palate with a 50 pizzas menu and more...

LUCE Osteria Contemporanea offers a variety of cocktails and wines from the LUCEBAR, open till late, for a memorable dining experience. We are right under the Iconic KL Tower.

LUCE is located at No.10, Old Malaya, Lorong Raja Chulan, KL 50250,

Ph: +603-2078 8008

Buon Appetito!

## La Cucina

### I Nostri Salumi ~ Selection of Cold Cuts

Per Serving 50 Grams

|                             |                                                                                                                                                                                 |    |
|-----------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Sicilian Ham</b>         | <b>Hand Cut Sicilian Ham 36 Month</b><br>Air Dry-Cured Pork Leg. With Delicate Sweet and Salty Flavor                                                                           | 38 |
| <b>Parma Ham</b>            | <b>Cured ham From Parma Region of Italy</b><br>Air Dry Pork Leg Salty and Nutty Flavoured with hint of Sweetness                                                                | 28 |
| <b>Home Made Porchetta</b>  | <b>Porchetta Originally from Rome, Lazio</b><br>Made from whole Deboned and Roasted Pork with Mix Herbs and Garlic. Savoury, Fatty and Spicy Taste.                             | 22 |
| <b>Salame Napoli</b>        | <b>Salami from Naples, Campania</b><br>Mixture of Fresh Pork, Black Pepper and Spices<br>This Salami has a firm and dense Texture with a Piquant and Full-Bodied Flavor         | 22 |
| <b>Salame Milano</b>        | <b>Salami Milano from Milan, Lombardy</b><br>Made with Fresh Pork Meat, Garlic and Pepper. Mild, Sweet and Delicate Flavor                                                      | 22 |
| <b>Coppa</b>                | <b>Coppa Ham from different Regions</b><br>Dry-Cured, Made from Top Loin and Neck of the Pork<br>Aged 10 Weeks before Serving. Delicate and Spicy flavor                        | 28 |
| <b>Mortadella</b>           | <b>Mortadella from Bologna, Emilia-Romagna</b><br>Bright Pink Large Sausage. Made from Ground Meat-Cured, Cubes Fat and Pistachio. Gentle and Blended Flavor                    | 22 |
| <b>Capocollo Dolce</b>      | <b>Free Range Pork Neck Salted &amp; Cured</b><br>Capocollo is an Italian Free Range Dry Cured Pork Salume<br>Produced using the Part of pig between the Loin and Fillet        | 38 |
| <b>Mocetta Di Capra</b>     | <b>Mocetta Di Carpa from the Valle d'Aosta Region of Italy</b><br>Boneless Salted, Seasoned and Peppery Goat Meat<br>Ancient Preservation Method                                | 36 |
| <b>Violino Di Capra</b>     | <b>Violino Di Crapa from Lombardia Northern Part of Italy</b><br>Goat Prosciutto Italian Dry-Cured ham Made from Goat Leg<br>Salted and Seasoned by Hand Preserved for 3 Months | 38 |
| <b>Beef Bresaola</b>        | <b>Beef Bresaola from Lombardy</b><br>Made from Beef Tendeloin and Aged for 2 to 3 Months.<br>Slightly Sweet yet Strong flavor.                                                 | 28 |
| <b>Cold Cuts Condiments</b> | Focaccia, Sun Dried Tomatoes, Artichokes, Caper Berries, Olives<br>Roasted Capsicum and Home made Pane Carasau                                                                  |    |

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