

• TRATTORIA • LUCA

• MENU •

SNACKS

DI LUCA

OLIVES

Grønne Castelvetrano oliven

/ *Green Castelvetrano Olives*

95

GRISSINI

Grissini, blåmuggost fra Aosta,
fiken syltetøy

/ *Grissini, blue cheese from Aosta, fig jam*

(1A, 6, 7, 10, 11, 13)

125

PANE ALL'AGLIO

Hvitløksbrød

/ *Garlic bread*

(1A)

75

ANTIPASTI

PARMA HAM

Parmaskinke – hvitløksbrød – olivenolje

/ *Parma ham – garlic bread – olive oil*

(1A)

145

PIEMONTESE

Grillet tomino ost med bacon – salat mix
– karamelliserte valnøtter – sursøt saus
– fikensyltetøy – grissini

/ *Tomino cheese grilled with bacon – mix salad, car-
melized walnuts – sweet and sour sauce*

– fig jam – grissini

(1A, 6, 7, 8C, 10, 11, 13)

185

ROMA

Bruschetta med stekt svinekjøtt – røkt ost
– ristede poteter – pecorino ost

/ *Bruschetta with roasted pork – smoked cheese
– roasted potatoes – pecorino cheese*

(1A, 3, 7)

195

AFFETTATO MISTO

Parmaskinke – trøffelsalami – ventricina
– fennikelsalami – blåmuggost fra Aosta
– oliven – hvitløksbrød

/ *Parma ham – truffle salami – ventricina – fennel
salami – blue cheese from Aosta – olives – garlic bread*

(1A, 7)

225

CAPRI

Focaccia pizza med cherrytomater
– mozzarella – basilikum – pesto – oregano

/ *Focaccia pizza with cherry tomato
– mozzarella – basil – pesto – oregano*

(1A, 7, 8H, 8J)

145

• BAMBINI •

PASTA BOLOGNESE

(1A, 3, 7, 9)

145

PIZZA MARGHERITA

(1A, 7)

145

BIG LUCA 2.0*

SHARING (MIN. 2 PEOPLE TO SHARE)

Affettato misto – Roma Bruschetta – bruschetta med cherry tomat
– oregano – hvitløk – olive di castelvetrano og hvitløksbrød

/ *Affettato misto – Roma bruschetta – bruschetta with cherry tomatoes
– oregano and garlic – olive di castelvetrano and garlic bread*

(1A, 3, 7)

549

PASTA AND RISOTTO

RAGU PARTENOPE

Paccheri med oksegryte – løk – hvitløk
– gulrot – pecorino ostesaus – smør
– basilikum – olivenolje

/ *Paccheri with beef stew – onion – garlic
– carrots – pecorino cheese sauce
– butter – basil – olive oil*

(1A, 3, 6, 7)

255

SORRENTO

Gnocchi alla sorretina med tomat saus
– røkt ost – mozzarella – basilikum
– olivenolje – Grana padano

/ *Gnocchi alla sorretina with tomato sauce
– smoked cheese – mozzarella cheese – basil
– olive oil – Grana padano*

(3, 7, 10)

245

TOSCANO*

Risotto med steinsopp – løk – smør
– Grana padano – olivenolje – trøffel – hasselnøtter

/ *Risotto with porcini mushrooms – onion – butter
– Grana padano cheese – olive oil – truffle – hazelnuts*

(3, 7, 8B, 9, 12)

395

FETTUCCINE BOLOGNESE

Kjøttdeig – løk – gulrot – hvitløk – selleri – tomat
saus – olivenolje – Grana padano

/ *Minced meat – onion – carrots – garlic – celery
– tomato sauce – olive oil – Grana padano cheese*

(1A, 3, 7, 9)

245

MEREMMANO

Agnolotti av ricotta og spinat med smørsaus
– salvie – Grana padano og kjøttsaus

/ *Agnolotti of ricotta cheese and spinach – with butter
sauce – sage – Grana padano cheese – beef sauce*

(1A, 3, 6, 7, 9)

265

LIGURE*

Risotto med reker – olivenolje – smør
– sitronskall – Grana padano

/ *Risotto with shrimp – olive oil – butter
– lemon zest – Grana padano cheese*

(2, 3, 7, 12)

395

* Not included in half board menu

1. GLUTEN: A-HVETE B-RUG C-BYGG D-HAVRE E-EMMER F-SPELT G-KHORSAN / GLUTEN: A-WHEAT B-RYE C-BARLEY D-OATS E-EMMER F-SPELT G-KHORSAN

2. SKALLDYR / SHELLFISH 3. EGG / EGG 4. FISK / FISH 5. PEANØTTER / PEANUTS 6. SOYABØNNER / SOY BEANS 7. MELK-LAKTOSE / MILK-LACTOSE

8. NØTTER: A- MANDLER B- HASSELNØTTER C- VALNØTTER D- PEKANNØTTER E- PISTASJ F- PARANØTTER G- MACADAMIEN H- CASHEW I-MUSKAT J- PINJEKJERNER /

NUTS: A- ALMONDS B- HAZELNUTS C- WALNUTS D- PECANS E- PISTACHIO F- BRAZIL NUTS G- MACADAMIEN H- CASHEW I-NUTMEG J- PINE NUT

9. SELLERI / CELERY 10. SENNEP / MUSTARD 11. SESAM / SESAME 12. SVOVELDIOKSID - SULFITT / SULFUR OXIDE- SULPHITE 13. LUPIN / LUPINE 14. BLØTDYR / MOLLUSKS

PIZZA ROSSA

MARGHERITA

Tomatsaus – mozzarella – olivenolje – basilikum
/ *Tomato sauce – mozzarella – olive oil – basil*
(1A, 7)
225

HAM

Tomatsaus – skinke – mozzarella
– olivenolje – basilikum
/ *Tomato sauce – ham – mozzarella
– olive oil – basil*
(1A, 7)
255

NAPOLETANA

Tomatsaus – hvitløk – ansjos – sorte oliven
– burrata – ost – olivenolje – basilikum
/ *Tomato sauce – garlic – anchovies – black olives
– burrata – cheese – olive oil – basil*
(1A, 4, 7)
255

DIAVOLA

Tomatsaus – ventricina salami – rødløk
– ruccola – mozzarella – olivenolje – basilikum
/ *Tomato sauce – ventricina salami – red onion
– rocket salad – mozzarella – olive oil – basil*
(1A, 7)
265

CAPRICCIOSA

Tomatsaus – mozzarella – skinke – fennikelsalami
– sopp – oliven – olivenolje – basilikum
/ *Tomato sauce – mozzarella – ham – fennel salami
– mushrooms – olives – olive oil – basil*
(1A, 7)
265

PARMA

Tomatsaus – mozzarella – olivenolje – basilikum
– parmaskinke – ruccola – Grana padano
– semitørkede cherrytomater
/ *Tomato sauce – mozzarella – olive oil – basil
– parma ham – rocket salad – Grana padano
– semi dry cherry tomato*
(1A, 3, 7)
275

PIZZA BIANCA

HUNTER

Grillet kylling – mozzarella – rødløk
– bacon – nduja calabrese – BBQ-saus
– olivenolje – basilikum
/ *Roasted chicken – mozzarella – red onion
– bacon – nduja calabrese – BBQ sauce
– olive oil – basil*
(1A, 7)
275

LUCA

Italiensk pølse – mozzarella
– grillede poteter – nduja calabrese
– italiensk brokkoli – olivenolje – basilikum
/ *Italian sausage – mozzarella
– roasted potatoes – nduja calabrese
– Italian broccoli – olive oil – basil*
(1A, 7)
285

5 FORMAGGI

Saus med pecorino ost – blåmuggost
– mozzarella – geitost – burratinaost
– olivenolje – basilikum – fikensyltetøy
/ *Pecorino cheese sauce – blue cheese
– mozzarella – goat cheese – burratina cheese
– olive oil – basil – fig jam*
(1A, 3, 7)
285

VEGETARIANA

Aubergine – squash – paprika – sopp
– mozzarella – olivenolje – basilikum
– Grana padano
/ *Eggplant – squash – paprika – mushrooms
– mozzarella – olive oil – basil
– Grana padano*
(1A, 3, 7)
275

EXTRA / SIDES

HVITLØKSDRESSING

/ *Garlic dressing*
(3, 6, 10)
30

DOLCE

TIRAMISU*

Krem – mascarpone – kakao – kaffe
– savoiardi biscuits – egg – vanilje
*Cream – mascarpone cheese – cocoa –
coffee – savoiardi biscuits – eggs – vanilla*
(1A, 3, 6, 7)
155

GELATO 2 KULER/SCOOPS

Dagens smaker
/ *Flavours of the day*
(3, 7)
145

LEMON CAPRESE WITH VANILLA ICE CREAM

Egg – smør – sukker – mandler –
hvit sjokolade – vanilje
/ *Egg – butter – sugar – almonds
– white chocolate – vanilla*
(3, 6, 7, 8A)
145

VINO BIANCO

BRANGERO LANGE CHARDONNAY	195/975
TORRE DEL FALASCO PINOT GRIGIO	144/720
H. LUN RIESLING SUDTIROL ALTO ADIGE DOC	165/810
VINO BIANCO ANALCOLICO (Alkoholfri)	75

VINO ROSSO

BRANGERO BARBERA D'ALBA LA SOPRANA	199/995
BRANGERO NEBBIOLO D'ALBA QUATTRO CLONI	195/970
PALMENTO COSTANZO MOFETE ROSSO ETNA DOC	1090
TORRE DEL FALASCO RIPASSO	825
VINO ROSSO ANALCOLICO (Alkoholfri)	75

VINO ROSATO

SAN SALVATORE 1988 VETERE ROSATO	192/960
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VINO FRIZZANTE

BOTTEGA PROSECCO DOC BRUT	138/690
BERLUCCI FRANCIACORTA DOCG '61 EXTRA BRUT	1290
BRANGERO ALTA LANGE SPUMANTE EXTRA BRUT DOCG	1290

BIRRA

PORETTI 0.4L	128
PERONI 0.3L	109
MENABREA LA 150 BIONDA 0.3L	109
RINGNES 0.5L	112
MENABREA ZERO ZERO	75

BIBITA/AQUA MINERALE

SAN PELLEGRINO 0.5L	79
COCA COLA 0.3L	62
COCA COLA ZERO 0.3L	62
FANTA 0.3L	62
SPRITE 0.3L	62
EPELMOST 0.3L	62

LIQUORE

CASTELLO DI VERDURO GRAPPA DI NEBBIOLO 4CL	110
MANSI LIMONCELLO 4CL	110
AMARETTO 4CL	79