

Starters

Veal tonnato*	30	Langoustines tartare*	36
Light tuna sauce, caper berries and sweet-and-sour red onions		Burrata sauce, fresh asparagus, lemon zest	
Beef carpaccio*	34	Amberjack carpaccio*	34
Piedmont hazelnuts, buffalo stracciatella and summer truffle		Citrus and crunchy celery	
Luce meatballs*	28	Grilled octopus with barolo glaze*	34
Veal and beef, tomato sauce, 24-month aged parmigiano reggiano		Chickpea purée, rosemary extra virgin olive oil	
Affiorato di pomodoro	24	Eggplant parmigiana*	26
Light tomato emulsion and buffalo stracciatella		24-month aged parmigiano reggiano fondue and fresh basil	

Spaghetti al pomodoro

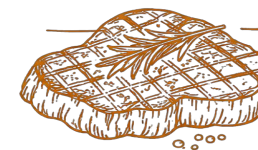
Il Classico	28	Luce «Style»	32
Spaghetti with red date tomatoes and fresh basil... simple, classic, Capri		Spaghetti with four-tomato sauce, caciocotta cheese and citron zest... tradition with a fresh twist from our Chef	

More pasta

Homemade tagliolini lemon and langoustine*	40	Homemade gnocchetti with lobster*	42
Capri lemon sauce and raw langoustine		Lobster sauce, lemon, cherry tomatoes and basil	
Add 10g of Italian sturgeon caviar on top (30)	(70)		
Mediterranean paccheri	36	Spaghetti with clams and sweet green chillies	38
Amberjack, yellow datterino tomato sauce, olives, capers, orange bread crumble		With lemon and rosemary aroma	
Broken candelè pasta with Genovese	32	Rigatoni alla carbonara	32
Slow-cooked Montoro onions and beef sauce, 24-month aged parmigiano reggiano		guanciale, pecorino romano scorzanera	
		Add 20g of black truffle on top (10)	(42)
Linguine alla Nerano	30		
Fried zucchini, Provolone del Monaco and fresh basil			

Beef selection

Served with baby potatoes, sweet green chillies and red wine sauce



"Rioplattense" Ribeye (300g)	60
Italian scottona "Kurai" T-Bone (1kg) suggested for 2 people	75 p.p
40 day dry-aged Spanish Wagyu T-bone (1kg) suggested for 2 people	120 p.p

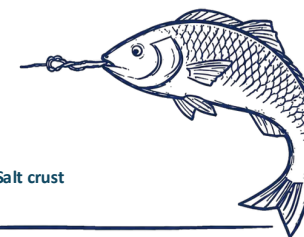
Main courses

Baby chicken	36	Veal milanese	60
Roasted, with sautéed kale and red pepper sauce		With crispy crust, served with fresh arugula and cherry tomatoes	
Mediterranean amberjack*	42	Grilled squid*	36
Sicilian vegetables caponata and almonds		Lemon and potato cream, sautéed escarole	
Seared tuna*	38		
Gazpacho, local tomatoes and sweet-and-sour red onions			

Catch of the day

Depending on availability — 110/140 per kg
Available in different preparations:

Lemon and potatoes	Mediterranean style	Salt crust
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Sides

Roasted baby potatoes	12	Sautéed escarole	14
Rosemary, extra virgin olive oil		Raisins, pine nuts, black olives	
Sweet green chillies	12	Mixed field greens	12
finished with maldon sea salt		Walnuts, citrus dressing	
Vegetable caponata	14		
Sweet & sour vegetables, green olives			