

LUCA

RESTAURANT

APPETIZERS

- Calamari** 18
semolina dusted, salt and pepper, artichoke-lemon tartar, smoked paprika
- Mediterranean Grilled Octopus** 22
duck fat potatoes, pepperonata, frisee
- Beef Carpaccio** 20
canadian prime tenderloin, arugula, tonnato aioli, reggiano

SALADS

- Burrata** 23
roasted golden beets, arugula, white balsamic crema, fig vinaigrette
- Little Gem Caesar** 18
shaved egg, smoked pancetta, caesar dressing, spiced pan grattato
- Shaved Brussels Sprouts** 18
creamy maple truffle vinaigrette, dry bing cherries, grana padano, toasted almonds

PASTA

- Bucatini Carbonara** 26
guanciale, egg yolk, pecorino romano, cracked black pepper
- Linguine Vongole** 28
garlic white wine sauce, fresh manila clams, calabrian chili, parmigiana reggiano

- Cavatelli Bolognese** 29
canadian prime beef, classic italian ragu sauce, grana padano
- Fettuccine** 27
wild mushrooms, porcini cream, truffle pesto

BISTECCA FIORENTINA

Alberta Prime Beef

155

roasted 30oz.
bone-in rib eye steak,
duck fat roasted
fingerling potatoes,
little gem caesar,
roasted garlic

MAINS

- Canadian Prime Beef Tenderloin** 49
buttermilk pureed potatoes, seasonal vegetables, red wine demi glaze
- Roasted Chicken Breast** 32
kalamata olive roasted potatoes, seasonal vegetables, agrodolce
- Pan Seared Arctic Char** 34
white bean ragu, fennel, pepperonata
- Braised Lamb Shoulder** 45
tomato, fennel, goat cheese polenta
- Truffle & Mushroom Risotto** 29
wild mushrooms, pecorino, white truffle