CASA Luca

Soirée Festive

Menu 230 euros

ENTRÉE, PLAT, DESSERT

STARTER, MAIN COURSE, DESSERT

Coupe de Champagne EPC Blanc de Noirs & Arancini pecorino & truffe

Glass of EPC Blanc de Noirs Champagne & Pecorino and Truffle Arancini

ENTRÉES

Tartare de bar sauvage

Wild sea bass tartare

Pizzetta à la truffe noire

Black Truffle Pizzetta

Saint-Jacques snackées & cappuccino de cèpes

Seared Scallops with Porcini Mushroom Cappuccino

Carpaccio de boeuf, vieux parmesan & truffe noire

Beef Carpaccio, Aged Parmesan & Black Truffle

Vitello tonnato

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Burrata fumée, jambon speck d'Alto Adige & courge rôtie

Smoked Burrata, Alto Adige Speck Ham & Roasted Squash

PLATS

Risotto carnaroli bio, champignons & truffe noire

Organic Carnaroli Risotto with Mushrooms & Black Truffle

Brasato di manzo al Barolo polenta

Beef Braised in Barolo Wine, Polenta

Osso buco de veau risotto au safran & gremolata

Veal Osso Buco with Saffron Risotto & Gremolata

Ravioli au homard, ricotta & citron

Lobster Ravioli with Ricotta & Lemon

Suprême de volaille jaune, gnocchis aux morilles

Chicken Supreme with Morel Mushroom Gnocchi

Bar sauvage rôti & coquillages, fregola sarda

Roasted Wild Sea Bass with Shellfish & Sardinian Fregola

DESSERTS

Pavlova mangue & passion

Mango & Passion Fruit Pavlova

Palet de chocolat grand cru, praliné noisette

Grand Cru Chocolate Dessert with Hazelnut Praline

Tiramisu aux marrons confits

Tiramisu with Candied Chestnuts

Carpaccio d'ananas à la verveine et glace citron

Pineapple Carpaccio with Lemon Verbena & Lemon Sorbet

Panettone façon pain perdu & glace stracciatella

Panettone French Toast with Stracciatella Ice Cream