

RESTAURANT

luce

MENU

WELCOME
TO LUCE.

WHAT DOES THE FUTURE TASTE LIKE IN THE KITCHEN?

A zero-impact way of cooking, with zero waste and zero kilometers food.

A cuisine that is good for us is also good for the environment.

If you end up throwing away food but you would like to change that habit, listen to this: we can prepare a vegetable Jus from carrots peel, pumpkin, and potatoes. Or crunchy waffles taken directly from the eyes of a fish.

How can we make it?

Using three ancient techniques masterfully renovated: fermentation, hanging and aging

Around the world sitting around a table means sharing new experiences, new emotions, and new tastes. We like to do it with new dishes from the most varied "scraps". Are you curious to discover them? Have a good reading, actually...

Enjoy your meal!

BALANCE IS THE SECRET OF TASTE.

It is the principle on which is based our idea of cooking.

Balance. To be enhanced in a dish and in life.

If in a recipe dominates the balance and not the ego of a chef, it is the palate of those who taste to be rewarded.

We want to delight you through the story of our experiences in Spain, Mexico, Cuba, and all of South America.

Also from Puglia, with the scent of the sea and the good things prepared with love by our grandmothers.

We want to propose a type of cuisine where there is nothing to understand, nothing to explain, but only to taste: with tradition in the heart and evolution in the head.

Vincenzo Dinatale

MENU DEGUSTAZIONE

Tasting menus can only be ordered for the whole table

TRADIZIONE

- ┌ CIALLEDDA DI MARE
Allergeni 1-2-4-6-9-11-12-14
- ◀ POLPO ARROSTO
Allergeni 6-7-14
- ◀ TUBETTO OGNISSANTI
Allergeni 1-4-9
- ◀ SPIGOLA
Allergeni 4-9-12
- ◀ TRE NOCELLE
Allergeni 1-3-7-

80

drinks not included

WINE PAIRING

50

One glass for each course

EVOLUZIONE

- ◀ RISO PATATE E COZZE
Allergeni 9-14
- ◀ SCAMPO
Allergeni 1-6-7-9-10-12
- ◀ ABANICO AI CARBONI
Allergeni 6-9-12
- ◀ RISO ROSSO ROSSO
Allergeni 2-4-7-9-12
- ◀ ORECCHIETTE CON RAGU' DI QUAGLIA,
FEGATO DI RANA PESCATRICE E SOMMACCO
Allergeni 1-4-7-9
- ◀ PESCATO LOCALE FROLLATO
Allergeni 3-4-9-10-12
- ◀ LAMPONE ROSA E SAMBUCO
Allergeni 3-7-8-12

100

drinks not included

WINE PAIRING

80

Eight glasses

MENU À LA CARTE

RAW SEAFOOD

	FRENCH OYSTER	6
☪	PORCUPINE LANGOUSTINE	6
☪	LOCAL PURPLE SHRIMP	6
☯	DRY AGED FISH CARPACCIO	18

STARTERS

	CIALLEDDA DI MARE	26
	Apulian style salad with cooked and raw fish ☯ and vegetables <i>Allergeni 1-2-4-6-9-11-12-14</i>	
	ABANICO AI CARBONI	21
	Iberian fan ☪ with homemade bbq sauce, raw asparagus, and sweet and sour horseradish <i>Allergeni 6-9-12</i>	
	SCAMPO	28
	Raw Porcupine langoustine ☪ , Toritto almond, peach, and Verbena kombucha <i>Allergeni 2-8</i>	
	GUANCIA DI TONNO	26
	Brased red-tuna ☪ cheek, potato and lemongrass foam, taco with kefir, sprouts and french dressing <i>Allergeni 1-6-7-9-10-12</i>	
	INSALATINA MODERNA DI MICROORTAGGI 	19
	Salad of cooked, raw, and marinated microgreens <i>Allergeni 6-11-12</i>	

FIRST COURSES

RISOTTO IODATO DI MARE 	21
Risotto cooked in seawater, creamed with candied lemon, marine algae chimichurri sauce, plankton <i>Allergeni 7-9-12</i>	
RAMEN PUGLIESE	26
Troccolo with blue crow [Ⓒ] , mussel and dashi broth, quail's eggs with vincotto, miso of chickling vetch <i>Allergeni 1-2-3-4-5-6-9-11-12-14</i>	
TUBETTO OGNISSANTI	26
Tubetto with gurnard soup [Ⓒ] , cannellini bean cream, red beetroot powder <i>Allergeni 1-4-9</i>	
MACCHERONI DI CIMA DI ZUCCHINA	26
Maccheroncini and zucchini turnip filled with ricotta cheese, red prawn [Ⓒ] coral and zucchini flower <i>Allergeni 1-2-7</i>	
BOTTONI DI CAVALLO AL TARTUFO	26
Homemade fresh pasta stuffed with horse meat [Ⓒ] , local sheep cheese [Ⓒ] cream, perigeaux sauce [Ⓒ] , summer truffle and cassis sauce <i>Allergeni 1-3-7-9-12</i>	

MAIN COURSES

PESCATO LOCALE FROLLATO	32
Dry aged fish of the day in different ways of cooking and pomme fondant <i>Allergeni 3-4-9-10-12</i>	
GALLETTO AL FIENO	23
Cockerel hay-cooked [☞] , pepper umami, pakchoi, black garlic, kefir serum cream and hazelnut oil <i>Allergeni 7-9</i>	
FILETTO DI PODOLICA	26
Local beef fillet [☞] , broad beans, red beetroot salad and sweet and sour onion <i>Allergeni 9-12</i>	
SPIGOLA COTTA SULLE SQUAME	28
Seabass [☞] cooked on scales, peas salad, fish stock and lippia flowers <i>Allergeni 4-7-9</i>	
RATATOUILLE ESTIVA 	20
Vegetables ratatouille [☞] , aubergine cream, coconut and lime <i>Allergeni 1-5-9-12</i>	

PANNA E SAN PELLEGRINO WATER

3

COVER CHARGE

4

Luce



INSALATA MODERNA DI MICROORTAGGI

Allergeni 6-11-12

RISOTTO IODATO DI MARE

Allergeni 7-9-12

RATATOUILLE ESTIVA

Allergeni 1-5-9-12

MMM

Allergeni 3-8-12

60

bevande escluse

CORI
OVO
LUZI
ONE

DESSERT

TRE NOCELLE	12
Crispy hazelnuts wafer, milk ice-cream [⚡] , creamy dark chocolate and Frangelico liquor.	
<i>Allergeni 1-3-7-8-12</i>	
BANANA POP	11
Soft banana cake [⚡] , praline peanuts, popcorn ice cream with salted caramel [⚡]	
<i>Allergeni 1-3-5-7-8</i>	
UOVO E ORO	12
Light yogurt mousse [⚡] , mango, lemon golden crispy	
<i>Allergeni 1-7</i>	
MMM...	12
Almond mousse [⚡] , apple broth with muscat, almond sponge and apple gel	
<i>Allergeni 3-8-12</i>	
LAMPONE, ROSA E SAMBUCO	12
Raspberries gelé [⚡] , almond and lime daquoise, infusion of elderflower and roses	
<i>Allergeni 3-7-8-12</i>	
SORBETTI HOMEMADE [⚡]	8
DEGUSTAZIONE DI FORMAGGI E PANE AL CIOCCOLATO	20
Five types of cheese served with onion, fruit mustard and chocolate bread	
<i>Allergeni 1-7-12</i>	

ALLERGENS

1) Cereals and derivatives 2) Crustaceans 3) Eggs 4) Fish 5) Peanuts 6) Soy 7) Milk 8) Nuts
9) Celery 10) Mustard 11) Sesame 12) Sulfur dioxide and sulphites 13) Lupins 14) Molluscs

All products intended to be consumed raw or cooked have undergone a preventive reclamation treatment in accordance with the requirements of Regulation EC 853/2004, Annex III, Section VIII, Chapter 3, point D, 3

☐ Fishery products administered raw or practically raw, subjected to prior reclamation treatment in accordance with EC Reg. 853/04 and EU Reg. 1276/2011 and Ministerial Note No 4379 of 17 February 2011.

● Products purchased frozen or fresh and frozen on site (subject to availability) and administered thawed or frozen, pursuant to Art. 17 EU Reg. 1169/11 and Annex VI and D. Legislative Decree 231/2017 art. 8

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INSTAGRAM