

RESTAURANT

MENU

MENU À LA CARTE

OUR SEA RAW

GILLARDEAU OYSTER	6
<i>Allergens: 14</i>	
PORCUPINE LANGOUSTINE [Ⓒ]	8 etto
<i>Allergens: 2</i>	
RED PRAWN [Ⓒ]	8 etto
<i>Allergens: 2</i>	
10 GR CAVIAR	30
<i>Allergens: 4</i>	
GRAND SEAFOOD PLATEAU	19
<i>Allergens: 2 - 14</i>	
FRESH FISH CARPACCIO [Ⓒ] [Ⓒ]	15
<i>Allergens: 4</i>	
DRY AGED FISH CARPACCIO [Ⓒ] [Ⓒ]	18
<i>Allergens: 4</i>	
SEAFOOD TASTING	28
Dry aged fish carpaccio [Ⓒ] ; porcupine langoustine [Ⓒ] ; chopped red prawn [Ⓒ] tuna tartare [Ⓒ] ; marinated salmon [Ⓒ]	
<i>Allergens: 2 - 4</i>	

STARTERS

PORCUPINE LANGOUSTINE ON ICE <i>Allergens: 4</i>	10 HG
STEAMED MAZZANCOLLE (MEDITERRANEAN SHRIMP) <i>Allergens: 2</i>	8 HG
CATALAN STYLE LOBSTER Roasted lobster with tomato and red onion salad, sherry vinegar, and tangerine foam. <i>Allergens: 2 - 12</i>	8 HG
ROASTED OCTOPUS Roasted octopus, iberian pork lard, sun-dried tomato and Pecorino pesto, pickled onions, and buffalo burrata <i>Allergens: 7 - 14</i>	16
TUNA CHEEK Braised tuna cheek, lemongrass-fleavoured potato foam, taco, sprouts, and French dressing <i>Allergens: 1 - 6 - 7 - 9 - 10 - 12</i>	18
LANGOUSTINE AND ALMOND Raw porcupine langoustine tartare, Toritto almond, peach, verbena kombucha <i>Allergens: 2 - 8</i>	22
SCALLOPS Seared scallops, caramelized figs, cooked must, capocollo, tandoori béarnaise <i>Allergens: 3 - 12 - 14</i>	19
CUTTLEFISCH Grilled and fried cuttlefish, arugula pesto, cuttlefish mayonnaise, and black garlic <i>Allergens: 1 - 3 - 8 - 9 - 12 - 14</i>	18

FIRST COURSE

TUBETTO OGNISSANTI	18
Tubetto pasta from pastificio Mastrosapone served with gurnard soup, cannellini bean cream, and red turnip powder	
<i>Allergens: 1 - 4 - 9</i>	
CRUSTACEANS CALAMARATA	22
Calamarata pasta from Pastificio Gentile served with hairy crab bisque, slipper lobster, langoustine, red prawn, lemongrass, and chervil sauce	
<i>Allergens: 1 - 2 - 4 - 9</i>	
SPAGHETTONE AI RICCI	22
Spaghetti pasta from Pastificio Gentile served with sea urchin	
<i>Allergeni 1 - 7 - 9 - 14</i>	
RISOTTO AI FRUTTI DI MARE	18
San Massimo reserve carnaroli rice with mixed seafood	
<i>Allergens: 2 - 4 - 9 - 12 - 14</i>	
CAPPELLACCI DI VITELLO E POMODORO INFORNATO ALLA TRANESE	16
Homemade fresh pasta stuffed with roasted veal, Trani-style baked tomato, and pecorino cheese sauce	
<i>Allergens: 1 - 3 - 7 - 9 - 12</i>	

MAIN COURSES

SEA BASS IN SALT	26
Sea bass cooked in salt crust served with stuffed eggplant, smoked eggplant cream, and light Parmigiano sauce	
<i>Allergens: 1 - 3 - 7 - 9</i>	
DRY AGED FISH	28
Dry aged fish of the day served in different ways of cooking with pomme-fondant	
<i>Allergens: 3 - 4 - 9 - 10 - 12</i>	
PODOLICA FILET	26
Local beef fillet served with roasted celeriac cream, red turnip, and onion salad with vinegar	
<i>Allergens: 7 - 9 - 12</i>	
ABANICO BBQ	20
Iberian pork fan glazed homemade bbq sauce served with frigitelli pepper and radish salad with vinegar	
<i>Allergens: 6 - 9 - 12</i>	

DESSERT

APRICOT	10
Coconut ‘mousse & cake, apricot compote, and apricot ketchup	
<i>Allergens: 1 - 3 - 7 - 12</i>	
APULIAN TRE NOCELLE	10
Crispy salted hazelnut wafer and feuilletine flakes, vanilla ice cream ‘, creamy dark hazelnut, and frangelico liqueur	
<i>Allergens: 1 - 3 - 7 - 8 - 12</i>	
BANANA POP	10
Banana ‘soft serve, salted peanut praline, banana bread, caramel popcorn ice cream	
<i>Allergens: 1 - 3 - 5 - 7 - 8</i>	
GOLDEN EGG	10
Yogurt mousse ‘, mango heart, and golden lemon crisp	
<i>Allergens: 1 - 7</i>	
PINAPPLE CARPACCIO	8
Roasted pineapple carpaccio with vanilla ice cream ‘	
<i>Allergens: 3 - 7 - 12</i>	
HOMEMADE SORBETTO ‘	8
CHEESE TASTING & PAIN AU CHOCOLAT	20
A selection of five cheeses served with Primitivo onion, mustard, and chocolate bread	
<i>Allergens: 1 - 7 - 12</i>	

ACQUA PANNA E SAN PELLEGRINO

3

COPERTO

3

ALLERGENI

1) Cereali e derivati 2) Crostacei 3) Uova 4) Pesce 5) Arachidi 6) Soia 7) Latte 8) Frutta a guscio
9) Sedano 10) Senape 11) Sesamo 12) Anidride solforosa e solfiti 13) Lupini 14) Molluschi

— Prodotti della pesca somministrati crudi o praticamente crudi, sottoposti a trattamento di bonifica preventiva conforme a quanto disposto dal Reg. CE 853/04 e dal Reg. UE n. 1276/2011 e Nota Ministeriale n. 4379 del 17 febbraio 2011.

◀ Prodotti acquistati surgelati o freschi e congelati in loco (in base alla disponibilità) e somministrati decongelati o surgelati, ai sensi dell'art. 17 Reg. UE 1169/11 e Allegato VI e D. Lgs 231/2017 art. 8

Luce Restaurant
Via Banchina Al Porto, 6 - Trani Puglia
tel.: +39 0883 175 0000
c/o Ognissanti



INSTAGRAM

RESTAURANT

Luce

MENU

BENVENUTI
DA 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

TRADITION

◀ ROASTED OCTOPUS

Roasted octopus, iberian pork lard, sun-dried tomato and Pecorino pesto, pickled onions, and buffalo burrata

Allergeni: 7 - 14

TUBETTO OGNISSANTI

◀ Tubetto pasta from pastificio Mastrosapone served with gurnard soup, cannellini bean cream, and red turnip powder

Allergens: 1 - 4 - 9

◀ SEA BASS IN SALT

Sea bass cooked in salt crust served with stuffed eggplant, smoked eggplant cream, and light Parmigiano sauce

Allergeni 1 - 3 - 7 - 9

APULIAN TRE NOCELLE

Crispy salted hazelnut wafer and feuilletine flakes, vanilia ice cream, creamy dark hazelnut, and frangelico liqueur

Allergeni 1 - 3 - 7 - 8 - 12

65

drinks not included

WINE PAIRING

50

One glass for each course

EVOLUTION

◀ LANGOUSTINE AND ALMOND

Raw porcupine langoustine tartare , Toritto almond, peach, verbena kombucha

Allergeni: 2 - 8

◀ TUNA CHEECK

Braised tuna cheek, lemongrass-fleavoured potato foam, taco, sprouts, and French dressing

Allergeni: 1 - 6 - 7 - 9 - 10 - 12

◀ CRUSTACEANS CALAMARATA

Calamarata pasta from Pastificio Gentile served with hairy crab bisque , slipper lobster , langoustine , red prawn, lemongrass, and chervil sauce

Allergeni: 1 - 2 - 4 - 9

PESCE FROLLATO DEL GIORNO

Catch of the day served in various preparations with sea fondant apples

Allergeni 3 - 4 - 9 - 10 - 12

◀ BANANA POP

Banana soft serve, salted peanut praline, banana bread, caramel popcorn ice cream

Allergeni 1 - 3 - 5 - 7 - 8

80

drinks not included

WINE PAIRING

80

Six glasses

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