

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
	<i>Dry aged fish carpaccio ◊ porcupine langoustine◊, chopped red prawn ◊ tuna tartare◊, marinated salmon.◊</i>	
	<i>Allergens: 2 - 4</i>	

STARTERS

- ◀ PORCUPINE LANGOUSTINE ON ICE 10 etto
Allergens: 4
- ◀ STEAMED MAZZANCOLLE (MEDITERRANEAN SHRIMP) 8 etto
Allergens: 2
- CATALAN STYLE LOBSTER 8 etto
- ◀ Roasted lobster with tomato and red onion salad, sherry vinegar, and tangerine foam.
Allergens: 2 - 12
- ROASTED OCTOPUS 16
- ◀ Roasted octopus, Iberian pork lard, sautéed turnip green, Negroamaro reduction, and buffalo burrata
Allergens: 7 - 12 - 14
- TUNA CHEECK 18
- ◀ Braised tuna cheek, lemongrass-flavored potato foam, taco with kefir, sprout and French dressing
Allergens: 1 - 6 - 7 - 9 - 10 - 12
- SCALLOPS 19
- ◀ Seared scallops, caramelized figs, cooked must, capocollo, tandoori béarnaise
Allergens: 3 - 12 - 14
- ◀ CUTTLFISCH 18
Grilled and fried cuttlefish, arugula pesto, cuttlefish mayonnaise, and black garlic
Allergens: 1 - 3 - 8 - 9 - 12 - 14
- ◀ FRIED SEAFOOD 18
Squid, shrimps, cuttlefishes, and mussels fried with tartar sauce.
Allergens: 2 - 4 - 10 - 12 - 14

FIRST COURSES

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>	
PAPIRI AL GRANCHIO BLU, TARTUFO E CARDONCELLI	26
Papiri pasta from Pastificio Gentile served with blue crab bisque, cardoncelli mushrooms and black truffle.	
<i>Allergens: 1 - 2 - 4 - 9</i>	
SPAGHETTO CACIO , PEPE E COZZE PELOSE	18
Spaghetti pasta from Pastificio Gentile served with pecorino cream, raw and cooked mussels.⚡	
<i>Allergens: 1 - 4 - 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

DRY AGED FISH 28

Dry aged fish of the day served in different ways of cooking with pomme-fondant.

Allergens: 3 - 4 - 9 - 10 - 12

◀ RED DRUM 26

Roasted red drum served with bouillabaisse sauce and cauliflower.

Allergens: 4 - 9 - 12

◀ PODOLICA FILET 26

Local beef fillet served with sautéed turnip green and mille-feuille of cardoncelli

Allergens: 7 - 9 - 12

◀ CAPRETTO DELLA MURGIA 20

Murgian Goat, charcoal gnummariello, red turnip and artichokes with glazed vincotto

Allergens: 9 - 12

DESSERT

TIRAMISU	8
Mascarpone mousse,‘savoiaro biscuit, vanilla and coffee cream	
<i>Allergens: 1 - 3 - 7</i>	
RICOTTA, PERA E CIOCCOLATO	10
Ricotta ice cream ‘served with dark chocolate crumble, glazed pear and hot chocolate foam.	
<i>Allergens: 7 - 8</i>	
LATTE, CAFFE E CASTAGNE	10
Chestnut cake, marron glacé, fiordilatte ice cream ‘and coffee cream.	
<i>Allergens: 1 - 3 - 7</i>	
ZUPETTA DI LOTO E MANDORLA	8
Almond semifreddo‘served with a loto sauce and crunchiness.	
<i>Allergens: 3 - 8</i>	
SORBETTI HOMEMADE ‘	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>	

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

◀ POLPO ARROSTO

Roasted octopus, Iberian pork lard, sautéed turnip green, Negroamaro reduction and buffalo burrata

Allergens: 7 - 14

◀ TUBETTO OGNISSANTI

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

Allergens: 1 - 4 - 9

◀ OMBRINA CORBA ROSSA

Roasted red drum served with bouillabaisse sauce and cauliflower.

Allergens: 4 - 9 - 12

◀ RICOTTA, PERA E CIOCCOLATO

Ricotta ice cream served with dark chocolate crumble, glazed pear and hot chocolate foam.

Allergens: 7 - 8

65

drinks not included

WINE PAIRING

50

One glass for each course

EVOLUZIONE

◀ SCAMPO E MANDORLA

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

Allergens: 2 - 8

◀ GUANCIA DI TONNO

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

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

◀ PAPIRI AL GRANCHIO BLU, TARTUFO E CARDONCELLI

Papiri pasta from Pastificio Gentile served with blue crab bisque, cardoncelli mushrooms and black truffle

Allergens: 1 - 2 - 4 - 9

PESCE FROLLATO DEL GIORNO

Dry aged fish of the day served in different ways of cooking with pomme-fondant

Allergens: 3 - 4 - 9 - 10 - 12

◀ ZUPETTA DI LOTO E MANDORLA

Almond semifreddo served with a loto sauce and crunchiness

Allergens: 1 - 7

80

drinks not included

WINE PAIRING

Six glass

80

PANNA E SAN PELLEGRINO WATER	3
COVER CHARGE	4

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

Luce

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INSTAGRAM