

RESTAURANT

MENU



## MENU À LA CARTE

# RAW, COOKED AND MARINATED

	GILLARDEAU OYSTER	6
	<i>Allergeni: 14</i>	
☺	RED PRAWN	8
	<i>Allergeni: 2</i>	
☺	PORCUPINE LANGOUSTINE	8
	<i>Allergeni: 2</i>	
☺	SQUID OF SANTO SPIRITO	6
	<i>Allergeni: 14</i>	
	SEAFOOD PLATEAU	30
	<i>Allergeni: 2 - 14</i>	
☹	10 GR CAVIAR	30
	<i>Allergeni: 4</i>	
☹	TUNA TARTARE	22
	<i>Allergeni: 4</i>	
☹	FRESH FISH CARPACCIO	18
	<i>Allergeni: 4</i>	
☺	SALMON CARPACCIO	16
	<i>Allergeni: 4</i>	
	SEAFOOD TASTING	35
	Dry aged fish carpaccio <sup>☹</sup> , Porcupine langoustine <sup>☺</sup> chopped red prawn <sup>☺</sup> , tune tartare <sup>☺</sup> , pickled salmon <sup>☺</sup>	
	<i>Allergeni: 2 - 4</i>	

## STARTERS

- ◀ LANGOUSTINE ON ICE 10 etto  
*Allergeni: 2*
- ◀ STEAMED MAZZANCOLLE 8 etto  
*Allergeni: 2*
- ARAGOSTA PISELLI E LEMONGRASS 28
- ◀ Lobster cooked over coals, coral extraction, candied lemon, fresh peas and lemongrass  
*Allergeni: 2 - 9 - 12* 18
- POLPO ARROSTO
- ◀ Roasted octopus, pork cheek from Faeto , burrata cheese, wild asparagus and Negramaro reduction  
*Allergeni: 7 - 12 - 14* 18
- VENTRESCA DI TONNO IN CAESAR SALAD 22
- ◀ Bluefin tuna belly, Caesar salad dressing, lettuce, crispy bread and Parmesan cheese  
*Allergeni: 1 - 3 - 4 - 9 - 10 - 12* 22
- TARTARE DI PODOLICA 22
- ◀ Podolica tartare, Parmesan cheese fondue, cashew nuts, truffle, marinated egg yolk and raspberry  
*Allergeni: 3 - 5 - 7 - 8*

## FIRST COURSES

TUBETTO OGNISSANTI	18
Tubetto pasta with Soup of matured gurnard, cannellini bean cream, red turnip powder	
<i>Allergeni: 1 - 4 - 9</i>	
RISOTTO ALLA MILANESE DI MARE	22
Saffron risotto and glazed red tuna cheek ‘	
<i>Allergeni: 4 - 7 - 9 - 12</i>	
LINGUINE IN BIANCO	24
Linguine whipped with butter and lemon, raw and cooked Porcupine langoustine ‘	
<i>Allergeni: 1 - 2 - 7 - 9</i>	
BOTTONI AI GAMBERI	24
Pasta stuffed with pink shrimp ‘, red shrimp ‘emulsion and lime	
<i>Allergeni: 1 - 2 - 3 - 7 - 9 - 12</i>	
CAVATELLI DI GRANO ARSO, GUANCIALE E PEPERONE CRUSCO	16
Cavatelli di grano arso, pork cheek from Faeto, crusco pepper and canestrato della murgia sauce	
<i>Allergeni: 1 - 3 - 7 - 9 - 12</i>	

## MAIN COURSES

FROLLATO DEL GIORNO IN TRE SERVIZI 29

Dry aged fish of the day in three cookings, seafood pomme fondant

*Allergeni: 3 - 4 - 9 - 10 - 12*

CORBA ROSSA, FAVE, PECORINO E PEPERONE CRUSCO 26

- Gargano red corba, fresh fava beans, and crusco bell pepper mayonnaise

*Allergeni: 4 - 7 - 9 - 12*

FILETTO DI PODOLICA 26

- Roasted fillet of podolica beef, chard and spring onion glazed with Primitivo di Manduria wine

*Allergeni: 9 - 12*

CAPOCOLLO DI MAIALE IBERICO AL CACAO 24

- Iberian pork chuck with cocoa, grilled lettuce, soy and honey sauce

*Allergeni: 1 - 6 - 8 - 9 - 12*

## DESSERT

	CHEESECAKE PUGLIESE	8
◀	Soft cheese mousse, plums and Toritto almonds <i>Allergeni: 1 - 3 - 7 - 8</i>	
	UOVO E ORO	10
◀	Soft yogurt, mango coulis, milk chocolate and kataifi dough nest <i>Allergeni: 1 - 7</i>	
	TARTE AL MASCARPONE DI VALSAMOGGIA	10
	Shortbread, creamy caramel, Valsamoggia mascarpone mousse and whiskey ice cream <i>Allergeni: 1 - 3 - 7 - 8 - 12</i>	
	FRAGOLA, PISTACCHIO E IBISCO	10
◀	Pistachio parfait, strawberry chutney and hibiscus extract <i>Allergeni: 3 - 8</i>	
	SELECTION OF SEASONAL FRUIT SORBETS	8



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

*Allergeni: 7 - 12 - 14*

### TUBETTO OGNISSANTI

*Allergeni: 1 - 4 - 9*

### CORBA ROSSA, FAVE, PECORINO E PEPERONE CRUSCO

*Allergeni: 4 - 7 - 9 - 12*

### CHEESECAKE PUGLIESE

*Allergeni: 1 - 3 - 7 - 8*

65

bevande escluse

ABBINAMENTO VINO

50

Calice di vino in abbinamento ad ogni portata

## EVOLUZIONE

### VENTRESCA DI TONNO IN CAESAR SALAD

*Allergeni: 1 - 3 - 4 - 9 - 10 - 12*

### TARTARE DI PODOLICA

*Allergeni: 3 - 5 - 7 - 8*

### RISOTTO ALLA MILANESE DI MARE

*Allergeni: 4 - 7 - 9 - 12*

### FROLLATO DEL GIORNO IN TRE SERVIZI

*Allergeni 3 - 4 - 9 - 10 - 12*

### TARTE AL MASCARPONE DI VALSAMOGGIA

*Allergeni: 1 - 3 - 7 - 8 - 12*

85

bevande escluse

ABBINAMENTO VINO

75

5 Calici in abbinamento

ACQUA RECOARO VANITY	3
COPERTO	4

#### 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*

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



INSTAGRAM