



SATURDAY & SUNDAY

12:00 TILL 15:00

HK\$ 388

(WE WILL BE HAPPY TO SERVE ALL THESE AT YOUR TABLE)

BURRATA “DELIZIOSA”, PROSCIUTTO DI PARMA 24 MESI
(BURRATA “DELIZIOSA”, 24 MONTH AGED PARMA HAM)

PALA DI SALUMI MISTI LUCALE
(“LUCALE’S SHOVEL”: MIX COLD CUTS)

BUFALA MANDARA, POMODORINI CAMONE, OLIO EVO AL BASILICO
(“MANDARA” BUFFALO MOZZARELLA, “CAMONE” TOMATOES, BASIL INFUSE EVO)

(MARINATED SALMON WITH GREEN APPLE BALSAMIC VINEGAR SALAD)
(KALE SALAD WITH GORGONZOLA CREAM, BEETROOT AND PEAR)
(SLOW COOKED MARINATED CHICKEN BREAST WITH PANCETTA MARINATED ON ITALIAN BALSAMIC
VINEGAR)

&

DESSERT

(INDIVIDUAL PORTION)

CHOCOLATE AND CARDAMOM WITH GUAVA ICE-CREAM

OR

TRADITIONAL HOMEMADE TIRAMISÙ

TWO HOURS FREE FLOW WINES (INCLUDED)

(PROSECCO, WHITE & RED)

OR

FRANCIACORTA D.O.C.G. (+HK\$ 150)



ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE



PASTA & MAIN COURSES

LASAGNA + HK\$ 158

Homemade White Bolognese Lasagna

RAVIOLI + HK\$ 158

Homemade Spinach and Ricotta Ravioli, butter, sage and black pecorino

FETTUCINE COZZE VONGOLE E POMODORINI + HK\$ 178

Homemade Fettuccine Pasta with Mussels, Clams and Fresh Tomatoes

COSTOLETTE AGNELLO CON PATATE ARROSTITE NEL LARDO + HK\$ 198

Spring Lamb Chop with Roasted Potatoes

POLLETTO NOSTRANO MARINATO ALLA SENAPE + HK\$ 198

Spring Chicken Marinated with Dijon Mustard, Spinach and Goose Liver Sauce

CHITARRINO AL TARTUFO NERO, CREMA DI PECORINO DI PIENZA E BRICIOLE DI PANE ALLE NOCI + HK\$ 198

Homemade Chitarra Style Spaghetti, Black Truffle, "Pienza" Pecorino Cheese and Walnut Breadcrumbs

COSTATA "RANGER VALLEY" IN PADELLA + HK\$ 288

Pan Seared "Rangers Valley" Beef Rib Eye with Roasted Potatoes and Spinach Cream

LA BISTECCA "RANGER VALLEY" CON OSSO (1KG) + HK\$ 988

"Rangers Valley" OP Rib Steak with Roasted Potatoes, Eggplant and Spinach Cream

LUCALE - TASTING ITALY

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