

La Cucina

Antipasti e Insalate ~ Appetizers & Salad

Bruschetta Classica	Toasted Garlic Bread, Marinated diced Tomatoes, Fresh Basil, EVOO	36
Calamari Fritti	Deep Fried Squid Ring, Tartar Sauce and Lemon Wedges	44
Capesante	Pan Seared Hokkaido Scallops, Crispy Bacon, Served with Light Shallot Cream Sauce	88
Insalata di Spinaci	Fresh Baby Spinach Salad, Pomegranate Seeds, Dried Cranberry, Feta Cheese, Walnuts, Beetroot and Basil Pesto Dressing	46
Vitello Tonnato	Thinly Sliced Roasted Veal Tenderloin Served with Tuna Sauce, Caperberry and Sun Dry Cherry Tomatoes	58
Burrata alla Caprese	Burrata From Puglia, Roma Tomatoes, Arugula Salad and Basil oil *Additional Parma Ham (18 th Month)	62 20
Carpaccio di Manzo	Black Angus Beef Carpaccio, Arugula Salad, Lemon Dressing, Shaved Parmigiano Reggiano Cheese and Sun Dry Tomatoes	68
Polpette di Carne	Slow Cooked Meatball Served with Puttanesca Sauce and Toasted Garlic Bread	44

Zuppe ~ Soups

Crema di Funghi	Mixed Wild Mushrooms Soup with Potatoes and Leek, Truffle Croutons and Basil Oil	36
Impepata di Cozze	Mediterranean Black Mussels, EVOO, Garlic, Black Pepper, Toasted Garlic Bread	48

Per Due ~ Sharing Platters

Affettati Misti 1 Pac	Selection of Cold Cuts Salame Napoli, Mortadella, Coppa, Parma Ham, Speck Condiments – Artichokes, Sun Dried Tomatoes, Olives, Caperberries, Fried Focaccia	68
Affettati Misti 2 Pax	Selection of Cold Cuts Salame Napoli, Mortadella, Coppa, Parma Ham, Speck Condiments – Artichokes, Sun Dried Tomatoes, Olives, Caperberries, Fried Focaccia	108
Il Gran Tagliere 4 Pax	Selection of Cold Cuts and Cheeses Salame Napoli, Spianata Calabria, Smoked Speck, Mortadella, Honey Ham, Parma Ham, Coppa Cheeses – Asiago, Pecorino Romano, Grana Padano and Gorgonzola Condiments – Artichokes, Sun Dried Tomatoes, Olives, Caperberries, Fried Focaccia	198

I Primi ~ Pasta & Risotto

Gnocchi alla Sorrentina	Home made Potato Gnocchi, Tomato Sauce, Basil, Parmesan Cheese, Buffalo Mozzarella (V)	52
Pasta alla Norma	Rigatoni Pasta, Tender Fried Eggplant, San Marzano Tomato Sauce, Fresh Basil and Dry Ricotta Cheese	48
Ravioli di Foie Gras	Home made Ravioli stuffed with Foie Gras, Eggplant Pesto And Ricotta Cheese, Mushroom and Truffle paste in Light cream Sauce	78
Tagliatelle ai Funghi e Guanciale	Home made Tagliatelle pasta, Wild Mix Mushroom, Pork Guanciale, and Light Cream sauce	54
Lasagna Classica	Home made Classic Lasagna Bolognese with Beef Ragú, Béchamel and Parmigiano Reggiano Cheese	52
Pappardelle alla Bolognese	Home made Pappardelle Pasta, Beef Ragú and Grana Padano Cheese	54
Linguine al Pesto E Gamberi	Linguine Pasta with Hom Made Basil Pesto and Tiger Prawns	68
Spaghetti alle Vongole	Spaghetti, Fresh Clams, Garlic, White Wine, Dry Red Chili, Parsley and Sardinian Bottarga	52
Linguine ai Frutti di Mare	Linguine with Tiger Prawns, Clams, Black Mussels, Squid Seafood Bisque and Light Tomato Sauce	78
Spaghetti alla Carbonara	Spaghetti with Pork Guanciale, Egg Yolk, Pecorino Romano cheese And Black Pepper	52
Rigatoni all'Amatriciana	Rigatoni with Pork Guanciale, San Marzano Tomato Sauce and Pecorino Romano Cheese	52
Risotto al Nero di Seppia	Arborio Rice with Fresh Squid Ink, Grilled Squid and Sardinian Bottarga	68

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I Secondi ~ Main Courses (Fish & Meat)

Filetto di Barramundi	Roasted Barramundi Fillet, Spring Potatoes, Green Asparagus and Lemon Caper Sauce	68
Trota di Mare	Rosted Ocean Trout Fillet, Spring Potatoes, Green Asparagus, Cherry Tomato Sauce	78
Garoupa Arrosto	Baked Grouper Steak, Spring Potatoes, Shallots, Capers, Olives in White wine Sauce	68
Pollo alla Diavola	Crispy Skinned Roasted Spring Chicken Marinated in Spices and Mediterranean Herbs Bold Spicy and Juicy Served with Spring Roasted Potatoes and Grilled Lemon (Approx. 500G)	58
Filetto di Black Angus	Grilled Black Angus Beef Tenderloin (Served-200g) Mashed Potatoes, Grilled Vegetables and Peppercorn Sauce	138
Ossobuco di Vitello alla Milanese	Braised Veal Ossobuco Served with Parmesan Saffron Risotto And Veal Jus	118
Saltimbocca alla Romana	Roman Style Thinly Sliced Veal Loin, Sage, Parma Ham, Served with Mashed Potatoes and Veal Gravy	98
Costine di Maiale	Slow Cooked Pork Ribs marinated with lager beer, Mustard and Sweet Paprika served with Grilled Vegetable	78
Stinco di Agnello Brasato	Slow Braised NZ Lamb Shank in Red Wine, Rosemary, Garlic and Herbs Served with Truffle Mashed Potatoes and Lamb Gravy	78
Costata di Black Angus Disossata	Grass fed Black Angus Rib Eye Served with Sauteed Mushrooms, Caponata Sicilian Style, Roasted Potatoes, Green Asparagus, With Trio of Sauce (Creamy Mushroom, Peppercorn and Red wine Reduction) (Per 100g RM 70 – Minimum 300g or 1 KG)	

Contorni ~ Side Dish

22

Roasted Spring Potatoes / Mashed Potatoes /
Creamy Spinach / Caponata Siciliana /

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I Dolci ~ Homemade Desserts

Crème Brûlée	5 Spices Crème Brûlée with Caramelized Sugar and Fresh Berries	28
Panna Cotta	Vanilla Panna Cotta, with Mix Berry Coulis and Fresh Berries	28
Mousse al Cicccolato	Classic Chocolate Mousse Served with Mix Fresh Berries	30
Tortino al Cicccolato	Valrhona, Guanaja Molten Chocolate Cake Served with Vanilla Ice Cream	32
Tiramisu	Homemade Classic Tiramisu with Amaretto Liquor	32
Gelati e Sorbetti	Vanilla, Chocolate, Pistacchio, Lemon Sorbet	18
Formaggi Misti	Selections of Cheeses–Asiago, Brie, Pecorino Romano, Gorgonzola Grana Padano and Smoked Scamorza Condiments – Pears, Walnuts, Honey, Fruit Jam and Crackers	68

Caffé e Té ~ Coffees & Teas

Espresso, Ristretto, Americano, Macchiato	12
Double Espresso, Double Macchiato	16
Cappuccino, Latte, Flat White	16
Irish Coffee	38
Finest Tea Blends	12
English Blend, Earl Grey, Jasmine Green, Mint Tea, Chamomile	

Digestivi ~ Digestives and Distilled

Homemade Limoncello	28
Grappa Amarone Schiavo	48
Grappa di Poli Secca Dry	38
Grappa Barrique di Poli	48
Grappa Elegante di Poli	38
Amaro Montenegro, Amaretto, Fernet Branca	32
Molinari Sambuca, Frangelico	28

La Pizzeria

Pizza Classiche – Classic Pizzas

Schiacciata Bianca	Extra Virgin Olive Oil, Fresh Rosemary	22
Schiacciata Rossa	Tomato Sauce, Slice Garlic, Fresh Rosemary and EVOO	24
Margherita	Tomato Sauce, Mozzarella Cheese, Fresh Basil	38
Tonno e Cipolla	Tomato Sauce, Mozzarella Cheese, Italian Tuna Chunks, Red Onion	48
Napoli	Tomato Sauce, Mozzarella Cheese, Anchovies, Dried Oregano	46
Romana	Tomato Sauce, Mozzarella Cheese, Anchovies, Black Olives and Dry Origano	48
Salsiccia	Tomato Sauce, Mozzarella Cheese, Italian Pork Sausage	48
Prosciutto e Funghi	Tomato Sauce, Mozzarella Cheese, Honey Baked Ham, Button Mushrooms	56
Capricciosa	Tomato Sauce, Mozzarella Cheese, Honey Ham, Button Mushroom, Artichokes and Black Olives	62
Quattro Stagioni	Tomato Sauce, Mozzarella Cheese, Honey Ham, Pork Sausage Mushrooms, Artichokes	62
Quattro Formaggi	Tomato Sauce, Mozzarella Cheese, Emmental, Fontina and Gorgonzola Cheese	54
Calabria	Tomato Sauce, Mozzarella Cheese, Spianata Calabria, Red Onion, Black Olives	52
Vegetariana	Tomato Sauce, Mozzarella Cheese, Baked Eggplant, Capsicums, Zucchini, Roasted Potatoes, Red Onion, Mushroom Fresh, Red Radicchio	54
Calzone	Tomato Sauce, Mozzarella Cheese, Honey Ham, Button Mushrooms, Artichokes	62
Pizze Bianche – Without Tomato Sauce		
Biancaneve	Buffalo Mozzarella, White Truffle Paste, Porcini Mushroom, Arugula Salad	70
Caprese	Buffalo Mozzarella Cheese, Cherry Tomatoes, Fresh Basil	52
Montanara	Black Truffle Paste, Mozzarella Cheese, Porcini Mushrooms, Red Radicchio, Brie Cheese	72
Pizza Delizia	Black Moon Pizza with Mozzarella Cheese, Black Truffles Paste, Buffalo Mozzarella, Parma Ham, English Parsley	86
Portobello	White truffle Paste, Mozzarella Cheese, Sundried Tomatoes, Brie Cheese, Roasted Portobello Mushrooms	64

La Pizzeria

Pizze Speciali ~ Gourmet Pizzas

Magnifica	Tomato Sauce, Mozzarella Cheese, Button Mushrooms, White Truffle Oil, Smoked Scamorza Cheese	52
La Maiala	Tomato Sauce, Mozzarella Cheese, Smoked Streaky Bacon, Spicy Salami, Wurstel, Honey Ham, Pork Sausage	64
La Favorita	Tomato Sauce, Mozzarella Cheese, Spicy Salami, Fontina and Emmental Cheese	56
Al Bacio	Tomato Sauce, Mozzarella Cheese, Smoked Streaky Bacon, Sunny Side Up Egg, Shaved Grana Padano Cheese	52
Bresaola	Tomato Sauce, Mozzarella Cheese, Beef Bresaola, Arugula Salad And Shaved Grana Padano Cheese	62
Modena	Tomato Sauce, Mozzarella Cheese, Button Mushrooms, Cooked Parma Ham, Shaved Grana Padano, Aged Balsamic Vinegar	62
Pizza Sole	Sun Pizza With Tomato Sauce, Mozzarella Cheese, Sliced Tomato, Arugula Salad and Whole Burrata Cheese	86
Primavera	Tomato Sauce, Mozzarella Cheese, Parma Ham, Black Olive, Fresh Cherry Tomato, Arugula Salad, Buffalo Mozzarella	76
Pescatora	Tomato Sauce, Mozzarella Cheese, Black Mussels, White Clams, Tiger Prawns, Scallops, Mixed Seafood Salad	78
Luci	Tomato Sauce, Porcini Mushroom, Brie, Speck Ham, Italian Parsley	58
Extras;	Additional Charge for Extra Topping – Vegetable	12
	Additional Charge for Extra Topping – Cold Cuts, Seafood	20
	Additional Charge for Extra Topping – Cheeses	15

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Come Home to True Italian Pizza and Pasta at Luci Della Ribalta Cucina Italiana

Located at the burgeoning culinary hub of Old Malaya, LUCI borrows its name and inspiration from the worm Light of its Wood Fire Pizza Oven

Italian at heart, LUCI is paying tribute to the Authentic character of classic osteria's menu in a contemporary surrounding. At LUCI, integrity of flavors is of paramount importance, as is the emphasis on authenticity and quality ingredients.

Italian Pizza and Pasta is the signature at LUCI including a menu with the most classic Italian dishes. will delight your palate with Wide Range of Classic Dishes ...

LUCI DELLA RIBALTA offers a variety of cocktails and wines from the LUCI BAR, open till late, for a memorable dining experience. We are right under the Iconic KL Tower.

LUCI is located at No.10, Old Malaya, Lorong Raja Chulan, KL 50250,

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Buon Appetito!