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WIFI: Luca guest
KODE: iloveluca42KÅRET SOM
5. BEDSTE PIZZA
I EUROPA
AF ITALIENSKE 50 TOP PIZZA

ANTIPASTI

ANTIPASTO MISTO - 145

EN ANRETNING MED LIDT AF DET HELE
(perfekt for 2 at dele)

INSALATA VERDE - 59

GRØNNE SALATER, CITRON, TOMAT, OLIVENOLIE
(perfekt som tilbehør til din pizza)

PROSCIUTTO E CARCIOFO CREMA - 78

PARMASKINKE MED ARTISKOKCREME

BURRATA E ACIUGGA - 78

BURRATA & ANSJOSER

CAPRESE - 68

MOZZARELLA, TOMATER, BASILIKUM, OLIVENOLIE

SNACK OLIVEN - 30

ARTISKOKCREME - 30

MED FOCACCIA

LE PIZZE DI LUCA

MARGHERITA - 98

TOMAT, MOZZARELLA, BASILIKUM

BØRNE-MARGHERITA - 72

(Under 11år)

TOMAT, MOZZARELLA + 1 EKSTRA INGREDIENS

RUCOLA E SALAME - 115

TOMAT, SALAMI PICANTE, MOZZARELLA, RUCOLA

NAPOLI - 105

TOMAT, ANSJOSER, MOZZARELLA, OREGANO

MARINARA - 95

TOMAT, HVIDLØG, OREGANO, OLIVEN

CAPRICCIOSA - 115

TOMAT, SKINKE, CHAMPIGNON, ARTISKOKKER,
SORTE OLIVEN (tilføj parmaskinke + 25)

SALSICCIA - 135

TOMAT, MOZZARELLA, SALSICCIA, PECORINO ROMANO

PARMIGIANA - 115

TOMAT, AUBERGINE, MOZZARELLA,
BASILIKUM, PARMESAN

FUNGHI E PROSCIUTTO - 130

SVAMPE, MOZZARELLA, PARMASKINKE

4 FORMAGGI E SALVIA - 120

GORGONZOLA, MOZZARELLA, PARMESAN,
RØGET OST, SALVIE

(PIZZA BIANCA)

DOLCI

PANNA COTTA MED NUTELLA - 49

KLASSISK PANNA COTTA TWISTET MED NUTELLA &
HASSELNØDDER

TIRAMISU - 49

KIKS, KAFFE, CREME

72 HOURS OF LOVE

Vores pizzadej er lavet med kærlighed
og koldhævet i 72 timer. Opskriften er
hentet i Italien og trækker linjer fra
ældgamle pizzaiolo-traditioner

LUCA MENUEN - 195

BURRATA E ACIUGGA

Burrata & Ansjoser

PIZZA PARMIGIANA

Tomat, aubergine, mozzarella,
basilikum, parmesan
AD PARMA SKINKE + 25

PANNA COTTA MED NUTELLA

Klassisk panna cotta twistet
med nutella & hasselnødder

Allergener? Spørg din tjener.

ØL

ROYAL ØKO PILSNER 40 cl. Draft	55
ROYAL ØKO CLASSIC 40 cl. Draft	59
SCHIØTZ GYLDEN IPA 40 cl. Draft	65
HEINEKEN 0.0% 33 cl. Flaske	39
PERONI NASTRO AZZURO 33 cl. Flaske	59

SODAVAND

PEPSI, PEPSI MAX, FAXE KONDI 40 cl. Draft	40
ORANGE, TONIC, GINGER BEER Crodo (Italiensk sodavand)	40

VAND

DET RENE VAND	gl. 15 / Ad libitum 35
MED BRUS	gl. 35 / Ad libitum 40

GRAPPA

LYS: ROSSJ-BAS, GAJA	45
MØRK: COSTA RUSSI, GAJA	45
LIMONCELLO	45



DRINKS

EN APERITIF AT STARTE PÅ?

APEROL SPRITZ Aperol, Prosecco, toppet med danskvand	90
LUCA'S NEGRONI Tanqueray Gin, Campari, Antica Formula	90

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DANSK

COCKTAILS

APEROL SPRITZ	90
Aperol, Prosecco, toppet med danskvand	
TROPICAL BELLINI	90
Passionsfrugtpuré, Elderflower Cordial, Frisk passionsfrugt, Prosecco	
AMARETTO SOUR	99
Disarrono, Jim Beam, Citron saft, Sukker, Æggehvinder, Appelsinbitter	
LUCA'S NEGRONI	90
Tanqueray Gin, Campari, Antica Formula	

BOBLER

BIO BIO SPUMANTE, VENETO	g1. 68 / 245
Cielo e Terra (HUSETS) (ØKO)	
ASTI SPUMANTE, PIEMONTE	319
Fiorelli	
PROSECCO TREVISO BRUT DOC	319
Romeo & Juliet	
2016 ROS MILLESIMATO SPUMANTE, VENETO	379
Redentore	
CHAMPAGNE BRUT RESERVE	399 / 699
Jean Vesselle	37,5 cl / 75 cl

ROSÉ

FEUDI DI SAN MARZANO, PUGLIA	g1. 68 / 285
Tramari Ros de Primitivo	

HVIDVIN

SAUVIGNON BLANC/MALVASIA	g1. 68 / 245
Feudi di San Marzano (HUSETS)	
PINOT GRIGIO DOC, VENEZIA	g1. 78 / 275
Fidora (ØKO)	
PINOT GRIGIO DELLE VENEZIE	339
Redentore	
SANCERRE	299 / 499
Domaine Balland	37,5 cl / 75 cl

RØDVIN

SANGIOVESE	g1. 68 / 245
Missetti (HUSETS)	
LODI, CALIFORNIEN	g1. 78 / 289
Zinfandel Twins	
LANGHE ROSSO "VINO"	289
Cascina Ballarin	
CHIANTI CLASSICO	299
Borgo Scopeto	
VALPOLICELLA CLASSICO	389
Allegrini	
BARBERA D ALBA PILADE DOC, PIEMONTE	429
Cascina Ballarin	
BOURGOGNE ROUGE, LUP -CHOLET	449
Clos de Lup	
BRUNELLO DI MONTALCINO	529
Il Cipressi del Cassato	
BOLGHERI DOC, POGGIO AL TESORO	529
Il Seggio	

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WIFI: Luca guest
PASS: iloveluca42AWARDED
5TH BEST PIZZA
IN EUROPE
BY ITALIAN 50 TOP PIZZA

ANTIPASTI

ANTIPASTO MISTO - 145

A LITTLE BIT OF EVERYTHING
(perfect for 2 to share)

INSALATA VERDE - 59

GREEN SALADS, LEMON, TOMATO, OLIVE OIL
(perfect side for your pizza)

PROSCIUTTO E CARCIOFO CREMA - 78

PARMA HAM, ARTICHOKE CREAM

BURRATA E ACIUGGA - 78

BURRATA & ANCHOVIES

CAPRESE - 68

MOZZARELLA, TOMATOES, BASIL, OLIVE OIL

SNACK OLIVES - 30

ARTICHOKE CREAM - 30

WITH FOCACCIA

LE PIZZE DI LUCA

MARGHERITA - 98

TOMATO, MOZZARELLA, BASIL

KIDS' MARGHERITA - 72

(Under 11years)
TOMATO, MOZZARELLA + 1 EXTRA TOPPING

RUCOLA E SALAME - 115

TOMATO, SALAMI PICANTE, MOZZARELLA, ROCKET

NAPOLI - 105

TOMATO, ANCHOVIES, MOZZARELLA, OREGANO

MARINARA - 95

TOMATO, GARLIC, OREGANO, OLIVES

CAPRICCIOSA - 115

TOMATO, HAM, MUSHROOM, ARTICHOKE, BLACK OLIVES
(add parma ham +25)

SALSICCIA - 135

TOMATO, MOZZARELLA, SALSICCIA, PECORINO ROMANO

PARMIGIANA - 115

TOMATO, EGGPLANT, MOZZARELLA, BASIL, PARMESAN

FUNGHI E PROSCIUTTO - 130

MUSHROOMS, MOZZARELLA, PARMA HAM

4 FORMAGGI E SALVIA - 120

GORGONZOLA, MOZZARELLA, PARMESAN,
SMOKED CHEESE, SAGE

DOLCI

PANNA COTTA WITH NUTELLA - 49

CLASSIC PANNA COTTA WITH NUTELLA & HAZELNUTS

TIRAMISU - 49

BISCUITS, COFFEE, CREAM

72 HOURS OF LOVE

Our pizza dough is made with love and cold raised for 72 hours. The recipe is from Italy and draws inspiration from ancient pizzaiolo-traditions.

LUCA MENU - 195

BURRATA E ACIUGGA

Burrata & anchovies

PIZZA PARMIGIANA

Tomato, eggplant, mozzarella,
basil, parmesan

AD PARMA HAM KR. 25,-

PANNA COTTA WITH NUTELLA

Classic panna cotta with nutella
& hazelnuts

BEER

ROYAL ØKO PILSNER 40 cl. Draft	55
ROYAL ØKO CLASSIC 40 cl. Draft	59
SCHIØTZ GYLDEN IPA 40 cl. Draft	65
HEINEKEN 0.0% 33 cl. Bottled	39
PERONI NASTRO AZZURO 33 cl. Bottled	59

SOFT DRINK

PEPSI, PEPSI MAX, FAXE KONDI 40 cl. Draft	40
ORANGE SODA, TONIC WATER, GINGER BEER Crodo (Italian sodas)	40

WATER

STILL WATER	gl. 15 / Ad libitum 35
SPARKLING	gl. 35 / Ad libitum 40

GRAPPA

WHITE: ROSSJ-BAS, GAJA	45
DARK: COSTA RUSSI, GAJA	45
LIMONCELLO	45



DRINKS

AN APERITIF TO START?

APEROL SPRITZ Aperol, Splash of sparkling water, Prosecco	90
LUCA'S NEGRONI Tanqueray Gin, Campari, Antica Formula	90

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ENGLISH

COCKTAILS

APEROL SPRITZ Aperol, Splash of sparkling water, Prosecco	90
TROPICAL BELLINI Passion Fruit Puree, Elderflower Cordial, Fresh passion fruit, Prosecco	90
AMARETTO SOUR Disaronno, Jim Beam, Lemon Juice, Sugar, Egg Whites Dash of Orange Bitters	99
LUCA'S NEGRONI Tanqueray Gin, Campari, Antica Formula	90

BUBBLES

BIO BIO SPUMANTE, VENETO Cielo e Terra (House Wine) (BIO)	g1. 68 / 245
ASTI SPUMANTE, PIEMONTE Fiorelli	319
PROSECCO TREVISO BRUT DOC Romeo & Juliet	319
2016 ROS MILLESIMATO SPUMANTE, VENETO Redentore	379
CHAMPAGNE BRUT RESERVE Jean Vesselle	399 / 699 37,5 cl / 75 cl

ROSÉ

FEUDI DI SAN MARZANO, PUGLIA Tramari Ros de Primitivo	g1. 68 / 285
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WHITE WINE

SAUVIGNON BLANC/MALVASIA Feudi di San Marzano (House Wine)	g1. 68 / 245
PINOT GRIGIO DOC, VENEZIA Fidora (BIO)	g1. 78 / 275
PINOT GRIGIO DELLE VENEZIE Redentore	339
SANCERRE Domaine Balland	299 / 499 37,5 cl / 75 cl

RED WINE

SANGIOVESE Missetti (House Wine)	g1. 68 / 245
LODI, CALIFORNIEN Zinfandel Twins	g1. 78 / 289
LANGHE ROSSO "VINO" Cascina Ballarin	289
CHIANTI CLASSICO Borgo Scopeto	299
VALPOLICELLA CLASSICO Allegrini	389
BARBERA D ALBA PILADE DOC, PIEMONTE Cascina Ballarin	429
BOURGOGNE ROUGE, LUP -CHOLET Clos de Lup	449
BRUNELLO DI MONTALCINO Il Cipressi del Cassato	529
BOLGHERI DOC, POGGIO AL TESORO Il Seggio	529