

Cantina di Luca

ANTIPASTI E INSALATE

Green bean salad - roasted pistachios & salted ricotta	14
Mozzarella & datterino tomatoes - basil & balsamic cream	15
Caponata Sicilian-style & creamy burrata - aubergines, olives, capers & red onions	16
Melon with Parme ham , mozzarella and basilic	19
Sea bass carpaccio - stracciatella, black lemon & raspberry	18
Fresh courgette salad - smoked stracciatella & spiced cashew nuts	15
Calamari Fritti - tartar sauce	17
Spinach shoots - pecorino, hazelnuts & lemon vinaigrette	12

PIZZA

Margherita - tomato sauce, fior di latte, basil	13
Bufalina - tomato sauce, stracciatella, oregano, fresh basil	15
Quattro Formaggi - gorgonzola, pecorino, fior di latte, parmigiano	17
Regina Classica - fior di latte, tomatoes, ham with herbs, raw mushrooms (egg extra+ 1€)	18
Verdura - tomato sauce, fior di latte, yellow & green courgettes, rocket, preserved tomatoes (stracciatella extra + 3€)	18
Diavola - tomato sauce, spicy sausage Spianata, fior di latte, oregano	18
Burrata - tomato sauce, burrata, balsamic cream, rocket, Datterino tomatoes & confit tomatoes	19
Tonnato - tomato sauce, tuna, confit tomatoes, capers, olives, oregano, fior di latte	22
Parma - tomato sauce, Parma ham, arugula, cherry tomatoes, parmesan	22
Tartufo - truffle cream, fior di latte, parmigiano, fresh summer truffle	27

PASTA

Penne Pomodoro or arrabbiata - Datterino tomatoes & basil or chilli pepper & fresh herbs (stracciatella sup +3€)	18
Pappardelle al Ragù of long -cooked beef - roasted onions, carrots & celery	23
Ravioli di Ricotta e Spinaci, limone - sage & parmigiano cream	18
Rigatoni alla carbonara or Carbonara al tartufo - guanciale & pecorino (extra fresh summer truffle +12€)	19
Linguine cacio e pepe - pecorino with pepper & parmesan	22
Linguine Primavera - tomatoes, asparagus, artichokes, peas & basil	22
Penne Alfredo - parmesan cream, golden chicken & brown mushrooms	24
Gnocchi con seppia e limone - roasted cuttlefish, citrus crumbs & peas	27
Spaghetti alle vongole - clam, garlic & chilli 2	28
Linguine with truffle - truffle cream, parmigiano & fresh summer truffle	31

PESCE E CARNE

Fritto Misto - squids, prawns, zucchinis & eggplants	23
Tuna steak Sicilian-style - spinach shoots, olives, capers & fennel julienne	27
Grilled sea bass fillet - tomatoes, baby potatoes with thyme & crispy breadcrumbs	25
Golden chicken fillet Caesar-style - romaine salad, croutons, parmesan & Caesar sauce	23
Beef carpaccio - mozzarella, roasted tomatoes & pine nuts, baby potatoes with thyme	22
Veal Milanese-style - tomato penne	26

DOLCE

Tiramisù	9
Tiramisù XL	15
Italian profiterole - stracciatella ice cream	12
Soft chocolate nocciolata cake - vanilla cream	10
Traditionnal Panna cotta - & fresh fruits	12
Strawberries & raspberries - homemade whipped cream	18
Strawberry soup - lemon cream, fresh strawberries & cashew nuts	10
Pizza alla Nutella - almonds & hazelnuts 9	9
Gelato e Sorbetti - vanilla - coffee - pistachio - chocolate - strawberry - lemon - hazelnuts (2 scoops)	7
Coppa Cantina di Luca - hazelnut ice-cream, chocolate brownie, salted butter caramel, caramelized hazelnuts, whipped cream & hot chocolate sauce	12

PRIX NETS EN EUROS, SERVICE COMPRIS 8% TTC. LA MAISON N'ACCÉPTE PAS LES CHÈQUES. L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.



CANTINA_DL_LUCA

Vandees UE, poissons sauvages et/ou filière AB ou Label Rouge.
Prix nets en euros, service compris. La maison n'accepte pas les chèques.

European meats, wild-caught fish and/or certified Organic or Label Rouge.
Prices are net in euros. Service included. The restaurant does not accept checks.

12 avenue George V / 01 47 20 89 56

Cantina di Luca

NOSTRI VINI

	12cl	50cl	75cl
VINI ROSSI			
BARDOLINO DOC Terre di Verona 2023	6	24	34
MONTEPULCIANO D'ABRUZZO DOC Umani Ronchi Podere 2023	7	28	38
VALPOLICELLA CLASSICO DOC Montecampo 2023	8	32	42
NERO D'AVOLA AMIRA - SICILIA DOC Principi Di Butera 2022			48
CHIANTI CLASSICO DOCG Terre del Palio 2021	9	36	46
DOLCETTO D'ALBA DOC Gianfranco Alessandria 2023			58
BARBERA D'ALBA DOC Marchesi Di Barolo Ruvei 2022			72
VINI BIANCHI			
DELLE VENEZIE DOC PINOT GRIGIO Terre di Verona 2024	6	24	32
TREBBIANO D'ABRUZZO DOC Di Berardino Fonteamonte BIO 2023			36
MAREMMA TOSCANA DOC - TENUTA AQUILAIA Chardonnay 2023	7	28	38
ORVIETO CLASSICO DOC La Carraia 2023	8	32	46
VINI ROSATI			
PINOT GRIGIO FRIULI DOC Venezia DOC Nina 2023	6	24	34
PINOT GRIGIO ROSATO Puiattino Ramato 2023	7	28	38
CÔTE DE PROVENCE AOP Minuty Côté Presqu'île 2023	8	36	46
CHAMPAGNES			
CHAMPAGNE EPC BLANC DE NOIRS BRUT			90
CHAMPAGNE EPC ROSÉ			105
SPUMANTE			
REGGIANO LAMBRUSCO DOC ROSSO SECCO Quercioli - Cantina Medici Ermete	7	28	38
REGGIANO LAMBRUSCO DOC ROSATO DOLCE Quercioli - Cantina Medici Ermete			38
PROSECCO DOC Ca' Bolani - Spumante	7	28	38

BEVANDE

COCA-COLA, COCA-COLA ZERO, PERRIER 33CL	7
LA FRENCH SVP TONIC BIO 25CL	7
SPRITE, ORANGINA 25CL	7
FUZE TEA PÊCHE INTENSE 25CL	7
SUPPLÉMENT SIROP	1

SUCCHI DI FRUTTA

ORANGE, POMME, ANANAS, TOMATES, MANGUE, CRANBERRY, PAMPLEMOUSSE - 25CL	7
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ACQUA

	50cl	1L
EVIAN	6.5	9.5
BADOIT	6.5	9.5

CAFFETTERIA

EXPRESSO, DÉCAFÉINÉ, RISTRETTO, CAFÉ ALLONGÉ	3.5
NOISETTE	4
DOUBLE EXPRESSO, CAFÉ CRÈME	6
CAPPUCCINO, CHOCOLAT CHAUD	7
THÉS PARNEY'S BIO	6
Earl Grey, Ceylan, Citron, Vert à la menthe, Fruits Rouges	
INFUSIONS PARNEY'S BIO	6
Verveine, Tilleul, Camomille	

APERITIVO

RICARD, PASTIS 51 3CL	7
CINZANO APERITIVO 6CL	7
LILLET, SUZE 6CL	7
CINZANO BIANCO, CINZANO ROSSO, CAMPARI 6CL	7
KIR VIN BLANC 12CL	7
KIR PROSECCO 12CL	8

NOSTRE BIRRE

	25cl	50cl
PORETTI	6	11
MORRETTI 33CL	9	

NOSTRI COCKTAIL

AMARETTO SOUR Amaretto Disaronno 4cl, blanc d'œuf, citron vert	13
NEGRONI Cinzano Rosso 3cl, Campari 3cl, Gin Beefeater 3cl	14
UNA STORIA SPRITZ Cinzano Aperitivo 4cl, Prosecco, eau gazeuse, orange fraîche	13
BELLUCCI SPRITZ Italicus 4cl, Prosecco, eau gazeuse	14
MOSCOW MULE Vodka Absolut 4cl, citron vert, la French svp Ginger Beer Bio	14
ESPRESSO MARTINI Vodka Absolut 4cl, Kahlua 2cl, sirop de sucre de canne, expresso	16
PINK LADY Gin Beefeater 4cl, jus de citron vert, sirop de grenadine, blanc d'œuf	14
MARGARITA Tequila Olmeca Altos 4cl, Cointreau 2cl, citron vert	13
COSMOPOLITAN Vodka Absolut 4cl, Cointreau 2cl, citron vert, jus de cranberry	13
MOJITO Rhum Havana 3ans 4cl, menthe fraîche, citron vert, sucre de canne, eau gazeuse	13
PORN STAR MARTINI Vodka Absolut 4cl, Liqueur Fruit de la Passion 2cl, nectar de maracuja, jus citron vert, sirop de vanille, shot de prosecco	16

COCKTAIL SENZA ALCOOL

BASILICHITO Basilic frais, sirop de citronnelle, jus de citron, la French svp Tonic Bio	9
CARAÏBI Nectar de maracuja, nectar de mangue, jus d'ananas	10
RESTA FEDELE Jus d'orange, jus d'ananas, sirop de grenadine	9

ALCOOL 4cl

TEQUILA	RHUM	VODKA
OLMECA ALTOS 10	HAVANA CLUB 3YO 10	ABSOLUT 10
PATRON SILVER 15	HAVANA CLUB 7YO 12	GREY GOOSE 14
	DIPLOMATICO 14	
GIN	WHISKY	
BEEFEATER 10	CLAN CAMPBELL 9	GLENLIVET 12
BOMBAY SAPPHIRE 14	BALLANTINE'S 10	ABERLOUR 10ANS 14
	CHIVAS 12ANS 11	JAMESON 10
	CHIVAS 18ANS 14	FOUR ROSES 11
ACCOMPAGNEMENT SODA 3		

DIGESTIVO 4cl

GET 27 9	LIMONCELLO 8
GET 31 9	GRAPPA BIANCA NARDINI 10
CALVADOS COQUEREL VIEUX 10	AMARETTO DISARONNO 9
ARMAGNAC - CHÂTEAU DE LAUBADE 10	BAILEY'S 9
MARTELL VSOP 14	KAHLUA 9

RICHARD PARIS HOTEL & RESTAURANTS

Hôtel Montaigne - Le Petit Montaigne - Chez Francis - Marius et Janette - Asia Kitchen -
Janette Bar de la Mer - Casa Luca - Cantina Di Luca - Little Nonna - Brasserie Victor Hugo - Le Saint Augustin