

Lucia

SPICED OLIVES VG 5.00

Marinated Cerignola olives in chilli, lemon & garlic

SALTED SMOKED ALMONDS VG 4.25

SELECTION OF HOMEMADE BREADS V 5.50

Served warm with aged balsamic and olive oil. Please ask your server for today's bread selection

FLATBREADS

HAND STRETCHED, FRESHLY BAKED THIN BASED FLATBREADS

**GARLIC ROSEMARY V 6.75 • TOMATO, PESTO & BASIL V 7.95 • TOMATO & BASIL V 7.50
SMOKED SALMON, DILL, CAPERS & CRÈME FRAICHE 9.50**

Add cheese for +1.50

PINWHEELS

WITH GARLIC BUTTER

CHEESY ITALIAN HERB PINWHEEL V 7.50 • GOATS CHEESE & ONION CHUTNEY V 7.50

Add parma ham for +1.50

STARTERS

FRIED BRIE & GRILLED ASPARAGUS V 8.50

Roasted red peppers, rocket and a red pepper coulis

BAKED GOAT'S CHEESE V 8.95

Baked in spiced tomato and red pepper sauce, with toasted walnuts, fig jam and sweet potato crisps

CRISPY PORK BELLY 8.25

Served on a bed of spicy mixed beans, Sicilian pepperoni and crispy kale

CRISPY CALAMARI 9.50

Calamari coated in lemon and pepper seasoning. Served with lemon mayonnaise

TRUFFLE GARLIC MUSHROOMS V 8.50

With oyster, chestnut and button mushrooms, in a rich, creamy truffle sauce, served with crispy onions and grilled sourdough

TRUFFLED POTATO CROQUETTES V 8.50

Mustard beetroot purée & black truffle mayonnaise .

SMOOTH CHICKEN PÂTÉ 8.25

With red onion chutney, crispy onion & grilled sourdough

ITALIAN MEATBALLS 8.95

In a spicy tomato sauce topped with parmesan cheese and served with homemade parmesan bread

PAN-FRIED KING PRAWNS 9.95

In a chilli, garlic & lemon butter. Served with artisan bread

HOMEMADE SMOKED CHICKEN WINGS 9.50

Sauteed for a crispy finish and served with a choice spicy buffalo or black truffle mayonnaise dip.

WILD MUSHROOM ARANCINI V 8.50

In a spicy tomato sauce

ANTIPASTI SHARING BOARD (FOR 2)

Black truffle mortadella, Caciopianta (spiced salami wrapped with provolone cheese), prosciutto ham, maletti salami, truffle pecorino cheese, mozzarella with green pesto, harissa hummus, grilled peppers & courgettes, artichoke heart, mixed olives and focaccia & sesame crispy bread

19.50

LUCIA STEAMED MUSSELS

Served with artisan bread

STARTER 9.50 • MAIN COURSE 17.50

Choose from:

White Wine, Garlic & Cream sauce
or Spicy Tomato sauce

SALADS

CAESAR SALAD 11.50

Croutons, romaine lettuce, quail egg and aged parmesan cheese. Add char-grilled chicken breast +3.50
Add crispy streaky bacon +2.50

GRILLED HALLOUMI SALAD V 14.50

Char-grilled courgette, roasted red peppers, beetroot, orange segments, Padrón pepper, chicory, spinach and houmous, drizzled with lemon dressing
Add chargrilled chicken breast for +3.50

SMOKED DUCK & CRISPY PANCETTA 17.95

On a bed of spiced pumpkin purée, toasted pumpkin seeds & walnuts, pomegranate seeds, orange segments, beetroot, rocket, with 12 year aged balsamic vinegar

PERFECT VEGAN VG 13.95

Pomegranate seeds, avocado, Bulgur, red peppers, spring onions, pumpkin seeds, pickled cucumber, red pepper coulis, tomato, sweet potato crisps, vegan feta cheese, baby gem & spicy cauliflower wings

Pasta & RISOTTO

RIGATONI ARRABBIATA V 13.50

With tomato, chilli & fresh basil, finished with mozzarella
Add chicken or spicy Italian sausage for +2.50

BEEF FILLET & BAKED GNOCCHI 16.95

Strips of fillet beef, mixed mushroom and gnocchi in a spiced tomato sauce with a hint of cream. Baked with melting scamorza cheese and topped with parmesan

LASAGNA AL RAGU 14.95

Layers of egg pasta with mozzarella, slow-cooked pulled beef ragu, parmesan, béchamel and tomato sauce

TRUFFLE MUSHROOMS TAGLIATELLE V 14.95

With oyster, chestnut & button mushrooms, red chilli and spring onions in a rich creamy truffle sauce
Add chicken for +2.50

SPAGHETTI PESTO & BURRATA V 15.95

Sundried tomato, chilli, French beans with homemade green pesto, topped with creamy burrata cheese

SPAGHETTI CARBONARA 14.50

With cream, eggs, pancetta, Grana Padano & black pepper

TAGLIATELLE KING PRAWNS & CLAMS 16.50

In an aromatic chilli tomato and basil sauce

SEAFOOD SPAGHETTI 17.95

King prawns, mussels & squid finished with a seared king scallop with chilli, capers and cherry tomatoes in a lemon & butter sauce Add king scallop +2.50 each

SMOKED SALMON TAGLIATELLE 16.50

with chilli and garden peas in a creamy dill sauce

RISOTTO PESCATORE 17.95

King prawns, mussels, salmon and squid cooked with lemon and fresh dill risotto

SLOW COOKED BEEF SHIN & SAFFRON RISOTTO 16.95

Pulled shin of beef, slow cooked in an aromatic sauce, served with saffron risotto and parsnip crisps

WILD MUSHROOM RISOTTO V 14.75

With oyster, chestnut and button mushrooms, shaved parmesan and rocket Add truffle oil for +1.00.
Add chicken or crispy pancetta for +2.50

BEETROOT RISOTTO & GRILLED GOAT'S CHEESE 15.50

Toasted walnuts & parsnip crisps

MINIMUM 28 DAY HIMALAYAN SALT-AGED BRITISH QUALITY BEEF

All steaks are served with grilled tomato and herb butter

8oz FILLET 27.00

The most premium cut. Lean and very tender

10oz PICANHA 18.00

Cut from the top of rump steak

10oz SIRLOIN 23.00

A classic cut from the heart of the beef loin, combining tenderness and flavour

8oz RIB EYE 20.00

Cut from the prime of the rib, marbled with flavour

STEAK SAUCES • 2.95 • Blue Cheese • Peppercorn • Mushroom

LUCIA CLASSICS

OSSOBUOCO 19.50

Slow cooked veal shanks braised in a wine & tomato sauce with vegetables. Served with saffron mashed potatoes, honey roasted carrots & gremolata

PAN ROASTED CHICKEN SUPREME 17.95

Buttered mashed potatoes, wilted black kale & roasted mushrooms in a creamy white wine & mustard sauce

HONEY & BALSAMIC GLAZED DUCK BREAST 20.95

Served on a bed of spiced butternut squash puree with dauphinois potatoes, crispy kale & red wine balsamic jus, honey roasted parsnips & pomegranate seeds.
Served pink or well done

MARINATED CHICKEN, MUSHROOMS, PANCETTA SKEWER 17.95

With skin on chips, rocket & parmesan, & mushroom sauce

BEEF FILLET SKEWER 18.95

Flame-grilled with onion & peppers, with skin on chips, oven roasted tomato, rocket & parmesan.
Served medium or well done

PAN ROASTED PORK BELLY 18.95

sweet potato purée, pancetta & sautéed savoy cabbage topped with spiced apple purée in a red wine sauce

BAKED MONKFISH WRAPPED IN PARMA HAM 19.50

in a spiced tomato sauce with Dauphinoise potatoes

PAN ROASTED SCOTTISH SALMON FILLET 19.25

On a bed of asparagus & pea risotto, crispy kale and pickled vegetables

PAN FRIED SEA BASS FILLETS 19.50

Spiced lentils, celeriac purée & parsnip crisps & tenderstem broccoli

SIDES

SKIN ON SEASONED CHIPS VG 4.25

CREAMY PARMESAN MASHED POTATO V 4.25

TRUFFLE & PARMESAN CHIPS V 4.95

ROCKET & PARMESAN SALAD V 4.25

SICILIAN HERITAGE TOMATO & ONION SALAD V 4.25

With a basil and caper dressing

ROASTED BABY POTATOES WITH GARLIC & WILTED SPINACH V 4.50

PANKO ONION RINGS VG 4.50

ROASTED HONEY GLAZED CARROTS, BEETROOT, TOPPED WITH GOATS CHEESE & TOASTED WALNUTS V 4.75

FRENCH BEANS WITH SHALLOTS & PEAS VG 4.75

TENDERSTEM BROCCOLI WITH CHILLI & GARLIC VG 4.95

FRESH HOUSE SALAD V 4.25

BURGERS

Our burgers are chargrilled and served in a brioche bun with lettuce, sliced beef tomato, fresh onion, gherkins, signature burger sauce and skin on chips

HAND PRESSED BEEF BURGER 15.95

Two beef patties, two slices of cheddar cheese
Add pulled beef for +2.95

CHICKEN BREAST BURGER 14.95

Herb marinated chicken

FALAFEL BURGER VG 14.50

Falafel burger & smashed avocado in a vegan bun with spicy vegan mayonnaise

ADD EXTRAS

Cheddar cheese for +1.50

Smoked streaky bacon for +2.50

STONE BAKED PIZZA

All served with Lucia's tomato base & mozzarella

MARGHERITA V 13.50

With fresh basil

PARMA 15.25

Sliced Parma ham, rocket & shaved parmesan

POLLO 15.50

Chicken, peppers, pesto & spinach

GOATS CHEESE V 14.95

Goats cheese with roasted red peppers, caramelised onion, baby spinach and tossed walnuts

SPICY STEAK 15.95

Marinated fillet steak with an aromatic chilli flavour, red onions, mushrooms & rocket

PEPPERONI 14.95

Add chilli for extra spicy for +1.00

MISTO DI CARNE 16.50

Chicken, pepperoni, pulled beef, red onion, prosciutto ham & rocket

KING PRAWNS & SMOKED SALMON 16.50

Grilled courgettes, chilli & fresh rocket

BURRATA, NDUJA & PARMA HAM 16.50

Burrata cheese, Nduja (Calabrian spicy sausage), roasted wild mushrooms & rocket

ADD EXTRA TOPPINGS

+ 1.00 vegetables + 1.50 cheese + 2.50 meat
+ 2.95 pulled beef

Cheese · Roast peppers · Goat's cheese
Mushrooms · Olives · Parma ham · Streaky bacon
Chicken · Pepperoni · Spicy beef · Nduja

Lucia

SUNDAY ROAST

SUNDAY JUST ISN'T SUNDAY
WITHOUT A SUNDAY ROAST!

Available Sundays
Please see our separate menu



Treat someone

LUCIA GIFT VOUCHERS

AVAILABLE IN OUR RESTAURANTS,
BY POST & DIGITALLY ONLINE

luciwinebar.co.uk/gift-vouchers



V Suitable for vegetarians
VG Suitable for vegans

An optional 10% service charge will be added to your bill.
All gratuities go to the team that helped prepare and serve
your meal.

Please advise your server of any special dietary requirements.
While we do our best to reduce the risk of cross-contamination
in our restaurants, we cannot guarantee that any of our
dishes are free from allergens and therefore cannot accept
any liability in this respect. Our dishes may contain nuts or
nut traces. Meat products may contain bones. All weights
stated are prior to cooking. Additional allergen information
is available on request – please ask your server for further
information.

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À LA CARTE MENU

