

*Lucia*  
**SUNDAY  
SHARING  
ROAST**

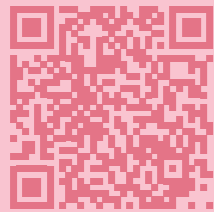
AVAILABLE WITH  
BOTTOMLESS WINE OR BEER

Available Sundays 12-6pm  
Please see our separate menu

TREAT  
SOMEONE

*Lucia*  
**GIFT  
VOUCHERS**

Speak to a member of staff or  
scan the QR code below



AVAILABLE IN OUR RESTAURANTS,  
BY POST & DIGITALLY ONLINE

[luciwinebar.co.uk/gift-vouchers](http://luciwinebar.co.uk/gift-vouchers)

V SUITABLE FOR VEGETARIANS / VG SUITABLE FOR VEGANS  
All prices include VAT at the current rate.

An optional 10% service charge will be added to your bill.  
All gratuities go to the team.  
**Please always inform your server of any allergies or  
intolerances before placing your order.**  
Not all ingredients are listed on the menu and we cannot  
guarantee the total absence of allergens, including nuts and traces.  
Some of our fish & meat products may contain bones  
Detailed information on the legal allergens is available on request.

*Lucia*  
À LA CARTE

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À LA  
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MENU



## STUZZI

MARINATED OLIVES vG 5

### GARLIC BREAD

GARLIC ROSEMARY v 8  
 GARLIC 'NDUJA & HOT HONEY 9  
 GARLIC TOMATO & BASIL v 8.5  
 Add Fior Di Latte mozzarella v +2.5  
 Add green pesto vG +1.5

SELECTION OF HOMEMADE BREADS v 7  
*Served warm with aged balsamic and olive oil.  
 Please ask your server for today's bread selection*

### PINWHEELS

*With garlic butter*  
 CHEESY ITALIAN HERB v 8  
 GOATS CHEESE & ONION CHUTNEY v 8.5  
 PEPPERONI, 'NDUJA & MOZZARELLA 8.75  
 Add Parma ham +2

## ANTIPASTO

TOMATO BRUSCHETTA vG 8  
*Heritage tomatoes, basil & garlic finished with extra virgin olive oil*

SALMON GRAVLAX 12.5  
*Crispy pavé potatoes & chive mascarpone*

TRUFFLE POTATO CROQUETTES v 11  
*Mustard & beetroot purée, black truffle mayonnaise*

CHICKEN WINGS 11.5  
*Choice of:  
 - 'Nduja & hot honey  
 - Lemon herb butter & aged Parmesan*

POTATO & LEEK SOUP 9  
*House-cured crispy Prosciutto, aged Parmesan, focaccia bread*

BREADED BRIE v 11.5  
*Fried breaded brie, celery & rocket salad, homemade walnut jam*

CRISPY PORK BELLY 11.5  
*Creamy cannellini bean purée, smoked pancetta, tomato & 'nduja sauce*

LEMON PEPPER CALAMARI 11.5  
*Lemon mayonnaise*

ANTIPASTO SHARING PLATTER 21  
*24-month-aged Parma ham, Negroni Salami Napoli, Parmesan chicken wings, pea & asparagus arancini, grilled courgettes, roasted peppers, harissa houmous, mixed olives & focaccia.  
 Perfect to share between two.*

ITALIAN MEATBALLS 12  
*Spicy tomato sauce, Parmesan cheese, toasted sourdough*

KING PRAWNS 12.5  
*Chilli, garlic, lemon & butter sauce, artisan bread*

WILD FOREST MUSHROOMS v 11.5  
*In a creamy truffle sauce, toasted artisan bread*

PEA & ASPARAGUS ARANCINI v 11  
*Choice of:  
 - Truffle mayonnaise (V)  
 - 'Nduja mayonnaise*

STEAMED MUSSELS 12  
*Artisan bread  
 Choice of:  
 - White wine, garlic & cream  
 - Spicy tomato*

## INSALATA

CAESAR SALAD 12.5  
*Croutons, romaine lettuce, soft boiled egg, aged Parmesan  
 Add chicken breast +4.5  
 Add streaky bacon +2.5*

GRILLED HALLOUMI SALAD v 16  
*Courgette, red peppers, beetroot, orange, padrón pepper, chicory, spinach & houmous, drizzled with lemon dressing  
 Add chicken breast +4.5*

## CONTORNO

SKIN ON SEASONED CHIPS vG 5

ROCKET & PARMESAN SALAD v 5

FRESH HOUSE SALAD v 5

CREAMY PARMESAN MASHED POTATO v 5

TRUFFLE & PARMESAN CHIPS v 6

PANKO ONION RINGS vG 5

ROASTED BABY POTATOES WITH GARLIC & WILTED SPINACH v 5.5

TENDERSTEM BROCCOLI WITH CHILLI & GARLIC v 6

SAUTÉED HISPI CABBAGE, BLACK KALE SMOKED PANCETTA, GARDEN PEAS 5.5

BAKED DAUPHINOISE POTATOES 5.5

MARINATED GARLIC MUSHROOMS 5.5

## PASTA & RISOTTO

LINGUINE BOLOGNESE 15  
*Original Bologna recipe with slow cooked beef ragu*

PACCHERI ARRABIATA v 14.5  
*Aromatic tomato sauce, chilli, fresh basil, stracciatella creamy cheese  
 Add chicken +3.5  
 Add spicy Italian sausage +3.5*

PACCHERI PANCETTA 17  
*Red pepper & almond sauce, crispy smoked pancetta, stracciatella creamy cheese & house-cured crispy prosciutto*

ASPARAGUS RAVIOLI v 17.5  
*Rocket, aged Parmesan in a cream & tomato sauce*

BEEF FILLET & BAKED GNOCCHI 18  
*Strips of beef fillet, foraged mushrooms, spicy tomato & cream sauce, Scamorza, Parmesan*

LINGUINE CARBONARA 16.5  
*Linguine with cream, eggs, pancetta, grana padano & black pepper*

SEAFOOD LINGUINE 20  
*King prawns, mussels, calamari, cherry tomatoes, capers, samphire, chilli, lemon & butter sauce*

LASAGNA AL RAGU 16.5  
*Slow cooked beef ragu, mozzarella, Parmesan, béchamel, tomato sauce*

WILD MUSHROOM RISOTTO v 16  
*Wild foraged mushrooms, creamy risotto, shaved Parmesan, rocket  
 Add truffle oil +2  
 Add crispy pancetta +2.5  
 Add chicken +3.5*

RISOTTO PESCATORE 20.5  
*King prawns, mussels, salmon, calamari, lemon & saffron risotto*

PULLED BEEF, ASPARAGUS & PEA RISOTTO 18.5  
*Pulled shin of beef, slow-cooked in an aromatic sauce with asparagus & pea risotto & parsnip crisps*

## PESCE & CARNE

FREE RANGE BRITISH CHICKEN BREAST 21  
*Charred sweet potato, anchovy croutons & grilled asparagus in a creamy Parmesan sauce*

FILLET STEAK (250G) 38  
*Skin on chips & peppercorn sauce*

RIBEYE STEAK (300G) 34  
*Skin on chips & peppercorn sauce*

PAN ROASTED PORK BELLY 19.5  
*Creamy mashed potatoes, pancetta & sautéed savoy cabbage topped with spiced apple purée in a red wine sauce*

BRAISED BEEF 24  
*Creamy mashed potato, parsnip crisps & sautéed black kale*

PAN-FRIED SEA BASS FILLETS 23  
*Saffron risotto, petit pois, rocket, Parmesan*

GRILLED TUNA STEAK 22.5  
*Asparagus, artichoke, French beans, gnocchi, rocket, chilli, tomato & caper dressing  
 Served pink or well done*

MARINATED CHICKEN, MUSHROOMS, PANCETTA SKEWER 19.5  
*Porcini mushroom sauce, skin on chips, Parmesan & rocket*

CHICKEN MILANESE 18.5  
*Homemade truffle mayonnaise, Parmesan & rocket salad  
 Add a fried egg +1.5*

HAND PRESSED BEEF BURGER 18.5  
*Two aged beef patties, cheddar cheese, brioche bun, salad, signature burger sauce, skin-on chips*

CHICKEN BREAST BURGER 18  
*Herb marinated chicken, brioche bun, salad, signature burger sauce, skin-on chips*

EXTRAS  
 Add cheddar cheese +1.5  
 Add smoked streaky bacon +2.5

# Lucia

## SOURDOUGH PIZZA

MARGHERITA v 14  
*San Marzano tomatoes, Fior Di Latte mozzarella, basil*

YORKSHIRE BLUE CHEESE 17.5  
*Smoked pancetta, chicken, San Marzano tomatoes, Fior Di Latte mozzarella, rocket*

PARMA 17.5  
*San Marzano tomatoes, Fior Di Latte mozzarella, 24 month aged Prosciutto Crudo, rocket, shaved Parmesan*

HOT HONEY 18  
*San Marzano tomatoes, Fior Di Latte mozzarella, 'nduja, pepperoni, hot honey, stracciatella creamy cheese  
 Add burrata cheese +3.5*

GOATS CHEESE v 17.5  
*San Marzano tomatoes, Fior Di Latte mozzarella, goats cheese, roasted red peppers, caramelised onions, baby spinach, toasted walnuts*

PEPPERONI 16  
*San Marzano tomatoes, Fior Di Latte mozzarella, pepperoni Salsiccia*

MISTO DI CARNE 18  
*San Marzano tomatoes, Fior Di Latte mozzarella, chicken, pepperoni, wild mushrooms, red onions, 24 month aged Prosciutto, rocket*

ADD EXTRA TOPPINGS  
 + 2.5 Cheese + 2 Vegetable + 3 Meat

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