

Lucia
**SUNDAY
SHARING
ROAST**

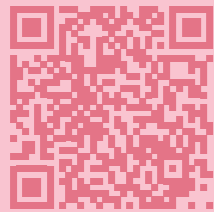
AVAILABLE WITH
BOTTOMLESS WINE OR BEER

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

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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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

BURRATA & CAPONATA v 12.5
Creamy burrata on a bed of baked aubergine, olives, capers & toasted pine nuts in our aromatic tomato sauce with artisan bread

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

CAPONATA v 5.5

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 PISTACHIO v 16.5
Creamy pistachio & leek sauce, courgette, stracciatella cheese & buttered breadcrumbs

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

STEAK ALFREDO 18
Sliced beef sirloin steak, wild foraged mushrooms & tagliatelle, creamy Parmesan sauce

DUCK TORTELLINI 19.5
Creamy leek & pistachio sauce, stracciatella cheese & buttered breadcrumbs

LOBSTER RAVIOLI 22
Samphire, capers, cherry tomatoes with chilli in a lemon & butter sauce

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

SMOKED SALMON TAGLIATELLE 18
British garden peas, creamy dill sauce

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

BEETROOT RISOTTO & GRILLED GOATS CHEESE v 16.5
Toasted walnuts, parsnip crisps

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

BEEF FILLET MEDALLIONS 24
Matchstick potatoes, creamy mash, sautéed black kale, porcini mushroom sauce
Served medium rare or well done

AUBERGINE MILANESE v 17.5
Baked aubergine, melted mozzarella, spicy tomato sauce & creamy stracciatella cheese

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

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

WHOLE CORNISH SOLE 26
Potato gnocchi, samphire, citrus & chilli butter 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

PAN ROASTED LAMB RUMP 27
Caponata, wilted spinach & red wine jus

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

COD SALTIMBOCCA 19.5
Cod fillet wrapped with prosciutto ham, parmentier potatoes, spiced lentils, 'nduja sauce, wilted spinach

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

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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

SPICY STEAK 17.5
San Marzano tomatoes, Fior Di Latte mozzarella, marinated fillet steak with an aromatic chilli flavour, red onions, wild mushrooms, rocket

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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