Lucia

LUCIAWINEBAR.CO.UK

of LUCIARESTAURANTS

V SUITABLE FOR VEGETARIANS / VG SUITABLE FOR VEGAN

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 trace Some of our fish & meat products may contain bones

Detailed information on the legal allergens is available on request.



STUZZI —	
MARINATED OLIVES VG	
ANTIPASTO —	
TOMATO BRUSCHETTA vG Heritage tomatoes, basil & garlic finished with extra virgin olive oil & gluten free bread	POTATO & LEEK SOUP House-cured crispy Prosciutto, aged Parmesan with gluten free bread
MUSHROOM BRUSCHETTA vG 8.5 Served with cherry tomatoes, wilted spinach, aged balsamic & gluten free bread	
HOUMOUS WITH HARISSA PEPPER With marinated mixed olives & gluten free bread	KING PRAWNS 12. Chilli, garlic, lemon & butter sauce with gluten free bread
SALMON GRAVLAX Crispy pavé potatoes & chive mascarpone	WILD FOREST MUSHROOMS \vee 11. In a creamy truffle sauce with gluten free bread
CHICKEN WINGS 11.5 Choice of: - 'Nduja & hot honey - Lemon herb butter & aged Parmesan	STEAMED MUSSELS 1 Gluten free bread Choice of: - White wine, garlic & cream
ITALIAN MEATBALLS Spicy tomato sauce, Parmesan cheese with gluten free bread	- Spicy tomato
INSALATA —	
GRILLED HALLOUMI SALAD V 15.95 Courgette, red peppers, beetroot, orange, padrón pepper, chicory, spinach & houmous, drizzled with lemon dressing - Add chicken breast +4.5	CAESAR SALAD 12. Gluten free croutons, romaine lettuce, soft boiled egg, aged Parmesan Add chicken breast +4.5 Add streaky bacon +2.5
CONTORO —	*
SKIN-ON SEASONED CHIPS VG	GARLIC & WILTED SPINACH V
ROCKET & PARMESAN SALAD v 5 FRESH HOUSE SALAD v 5	TENDERSTEM BROCCOLI WITH
CREAMY PARMESAN MASHED POTATO V 5	

5.5

TRUFFLE & PARMESAN CHIPS V

MARINATED GARLIC MUSHROOMS



SMOKED PANCETTA, GARDEN PEAS

5.5

BAKED DAUPHINOISE POTATOES

PASTA & RISOTTO

THE IN CHICOTIC			
LINGUINE BOLOGNESE Original Bologna recipe with slow cooked beef ragu & gluten free pasta	15	SEAFOOD LINGUINE King prawns, mussels, calamari, cherry tomatoes, capers samphire, chilli, lemon & butter sauce with gluten free p	
PACCHERI ARRABIATA V Aromatic tomato sauce, chilli, fresh basil, stracciatella creamy cheese with gluten free pasta Add chicken +3.5 Add spicy Italian sausage +3.5 PACCHERI PANCETTA	14.5	WILD MUSHROOM RISOTTO V Wild foraged mushrooms, creamy risotto, shaved Parmes rocket Add truffle oil +2 Add crispy pancetta +2.5 Add chicken +3.5	ian,
Red pepper & almond sauce, crispy smoked pancetta, stracciatella creamy cheese & house-cured crispy prosci	utto	RISOTTO PESCATORE King prawns, mussels, salmon, calamari, lemon & saffron risotto	20
PENNE PUTTANESCA Aubergine, cherry tomatoes, olives & capers in a chilli & garlic tomato sauce		PULLED BEEF, ASPARAGUS & PEA RISOTTO Pulled shin of beef, slow-cooked in an aromatic sauce with	18 h
BEEF FILLET & BAKED GNOCCHI Strips of beef fillet, foraged mushrooms, spicy tomato & cream sauce, Scamorza, Parmesan	18	asparagus & pea risotto & parsnip crisps GRILLED ARTICHOKE	15.9
LINGUINE CARBONARA Gluten free pasta with cream, eggs, pancetta, grana pad black pepper	16.5 Iano &	& SAFFRON RISOTTO Served with artichoke hearts, roasted red pepper & petit	pois
PESCE & CARNE —			
FREE RANGE BRITISH CHICKEN BREAST	21	MARINATED CHICKEN, MUSHROOMS,	19

PESCE & CARNE —	
FREE RANGE BRITISH CHICKEN BREAST 21 Charred sweet potato, anchovy croutons & grilled asparagus in a creamy Parmesan sauce	MARINATED CHICKEN, MUSHROOMS, 19.5 PANCETTA SKEWER Porcini mushroom sauce, skin-on chips, Parmesan & rocket
FILLET STEAK (250G) Skin-on chips & peppercorn sauce	Two aged beef patties, cheddar cheese, gluten free bun, salad, signature burger sauce, skin-on chips
RIBEYE STEAK (300G) Skin-on chips & peppercorn sauce PAN ROASTED PORK BELLY 19.5	CHICKEN BREAST BURGER 18 Herb marinated chicken, gluten free bun, salad,
Creamy mashed potatoes, pancetta & sauteed savoy cabbage topped with spiced apple purée in a red wine sauce BRAISED BEEF 24 Creamy mashed potato, parsnip crisps & sautéed black kale	EXTRAS Add cheddar cheese +1.5 Add smoked streaky bacon +2.5
PAN-FRIED SEA BASS FILLETS 23 Saffron risotto, petit pois, rocket, Parmesan	