

Lucia

LUCIAWINEBAR.CO.UK

📷 LUCIARESTAURANTS

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
GLUTEN
FREE
MENU

FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN



STUZZI

MARINATED OLIVES vG 5

ANTIPASTO

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

MUSHROOM BRUSCHETTA vG 8.5
Served with cherry tomatoes, wilted spinach, aged balsamic & gluten free bread

HOUMOUS WITH HARISSA PEPPER 9
With marinated mixed olives & gluten free bread

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 gluten free bread

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

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

CONTORO

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

MARINATED GARLIC MUSHROOMS 5.5

POTATO & LEEK SOUP 9
House-cured crispy Prosciutto, aged Parmesan with gluten free bread

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

ITALIAN MEATBALLS 12
Spicy tomato sauce, Parmesan cheese with gluten free bread

KING PRAWNS 12.5
Chilli, garlic, lemon & butter sauce with gluten free bread

WILD FOREST MUSHROOMS v 11.5
In a creamy truffle sauce with gluten free bread

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

CAESAR SALAD 12.5
Gluten free croutons, romaine lettuce, soft boiled egg, aged Parmesan
Add chicken breast +4.5
Add streaky bacon +2.5

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

PASTA & RISOTTO

LINGUINE BOLOGNESE 15
Original Bologna recipe with slow cooked beef ragu & gluten free pasta

PACCHERI ARRABIATA v 14.5
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 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 & gluten free pasta, creamy Parmesan sauce

PENNE PUTTANESCA 14.5
Aubergine, cherry tomatoes, olives & capers in a chilli & garlic tomato sauce

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

LINGUINE CARBONARA 16.5
Gluten free pasta with cream, eggs, pancetta, grana padano & black pepper

SEAFOOD LINGUINE 20
King prawns, mussels, calamari, cherry tomatoes, capers, samphire, chilli, lemon & butter sauce with gluten free pasta

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

GRILLED ARTICHOKE & SAFFRON RISOTTO 15.95
Served with artichoke hearts, roasted red pepper & petit pois

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

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

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

PAN ROASTED PORK BELLY 19.5
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

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

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

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

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

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

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