



NEW  
YEAR'S  
EVE  
*at Lucia*

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3 COURSES FOR £50  
INCL. A GLASS OF PROSECCO

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LIVE ENTERTAINMENT  
& COUNTDOWN

BOOKINGS FROM 7.30PM

[www.luciawinebar.co.uk](http://www.luciawinebar.co.uk)

## ANTIPASTI

### ITALIAN MEATBALLS

*Spicy tomato sauce, aged Parmesan, toasted sourdough*

### SALMON GRAVLAX

*Crispy pavé potatoes & chive mascarpone*

### TRUFFLE POTATO CROQUETTES v

*Mustard & beetroot purée, black truffle mayonnaise*

### TOMATO BRUSCHETTA vG

*Heritage tom Be, basil & garlic finished with extra virgin olive oil*

### CRISPY PORK BELLY

*Creamy cannellini bean purée, smoked pancetta, tomato & 'nduja sauce*

## SECONDI

### PAN-FRIED SEA BASS FILLETS

*Saffron risotto, petit pois, rocket, aged Parmesan*

### RIBEYE STEAK (300G) +8

*Skin on chips & peppercorn sauce*

### BRAISED BEEF

*Creamy mashed potato, parsnip crisps & sautéed black kale*

### FREE RANGE BRITISH CHICKEN BREAST

*Charred sweet potato, anchovy croutons & grilled asparagus in a creamy Parmesan sauce*

### ASPARAGUS RAVIOLI v

*Rocket, aged Parmesan in a cream & tomato sauce*

### GRILLED ARTICHOKE SAFFRON RISOTTO

*Served with artichoke hearts, roasted red pepper & petit pois*

## DOLCE

### WARM RICH CHOCOLATE BROWNIE v

*Homemade with cream or vanilla gelato*

*GF option available*

### BISCOFF CHEESECAKE vG

*With Biscoff sauce*

### ITALIAN TIRAMISU v

*Classic tiramisu with layers of spine cake, mascarpone cream, coffee & sweet marsala wine*

*Add gelato +2.5*

### 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.