NIBBLES

MARINATED OLIVES VG — 5.5

ITALIAN BREAD BASKET V — 7.5
Selection of homemade breads, aged balsamic & olive oil

GARLIC BREADS

GARLIC ROSEMARY V — 8.5

GARLIC & MOZZARELLA — 11

GARLIC TOMATO & BASIL V — 9.5

LUCIA FAVOURITE

CHEESY ITALIAN HERB PINWHEELS 9.5

STARTERS

TOMATO BRUSCHETTA VG — 10.5
Toasted sourdough bread, chopped heritage tomatoes, basil & garlic, extra virgin olive oil

BURRATA V — 13.5
Roast peppers and pineapple salsa, candied walnuts & hot honey, sesame crackers

CRISPY CALAMARI — 13
Lemon pepper seasoning, black garlic aioli

BUTTERNUT SQUASH RAVIOLI — 13.5
Roasted hazelnut, butter sauce, freshly grated Parmesan

CHICKEN WINGS — 13
Lemon & herb parmesan

HAZELNUT HOUMOUS VG — 13
Roast hazelnut, house pickles & flat bread

CREAMY MUSHROOMS — 13.5
Creamy Parmesan sauce, toasted sourdough bread

MINESTRONE SOUP VG — 11
Focaccia bread

SPICY KING PRAWNS — 15.5
White wine, chilli, lime & garlic butter, toasted sourdough

CRISPY PORK BELLY — 14
Pork crackling, Italian spiced sausage, celery & spinach purée

ITALIAN MEATBALLS — 14
Homemade beef meatballs, spicy tomato sauce, Parmesan & toasted sourdough bread

BAKED GOAT CHEESE V — 13
Romesco sauce, beetroot, candied walnuts

FRESH MUSSELS — 15
Artisan bread, choice of:
White wine cream sauce
Spicy tomato sauce

PASTA & RISOTTO

LINGUINE BOLOGNESE — 18
Traditional Bologna slow cooked beef ragu

PACCHERI ARRABBIATA V — 18
Tubular pasta originating from Campania, aromatic tomato sauce, stracciatella cheese, chilli, fresh basil
Add chicken +3

TRUFFLE MUSHROOM TORTELLINI VG — 21
Black truffle & roasted wild mushrooms, rocket, porcini mushroom sauce

CHICKEN & MUSHROOM MAFALDINE — 19
Long, ruffled pasta ribbons, creamy Parmesan sauce

LOBSTER RAVIOLI — 23
Spicy lemon butter sauce, cherry tomatoes, capers & samphire

LASAGNE AL RAGU — 19
Slow cooked beef ragu, Parmesan, mozzarella, tomato & béchamel sauce

MAFALDINE CARBONARA — 18
Long, ruffled pasta ribbons, eggs, pancetta, black pepper, creamy Pecorino sauce

PECORINO WHEEL MAFALDINE — 21
Long, ruffled pasta ribbons, finished tableside with cracked black pepper in a wheel of Pecorino
Add fresh truffle & truffle oil +5

SEAFOOD LINGUINE — 22
King prawns, mussels, calamari, cherry tomatoes, capers, chilli & samphire, rich lemon and butter sauce

BAKED FILLET STEAK GNOCCHI — 21
Beef fillet steak strips, scamorza, Parmesan, wild mushrooms, spicy tomato & cream sauce

STEAK ALFREDO — 23
Sliced rump steak, wild mushrooms, long ruffled Mafaldine pasta ribbons, creamy Parmesan sauce

SMOKED HADDOCK RISOTTO — 21
Peas, wilted spinach, mouclade sauce

PULLED BEEF & SAFFRON RISOTTO — 21
Parsnip crisps

MUSHROOM RISOTTO — 18
Wild mushrooms, leeks & aged Parmesan
Add truffle oil +2 | Add chicken +3

LUCIA SIGNATURE DISHES

BAKED SALMON FILLET — 25
King prawn, grilled squid, saffron and pea risotto

GRILLED SEA BASS FILLETS — 25
Crispy pavé potato, grilled asparagus, tomato & caper concassé, sorrel sauce

GRILLED TUNA STEAK — 25
Stuffed tomato & mozzarella gnochhi, capers, artichokes, sundried tomatoes, jalapeño & lime sauce

CHICKEN MILANESE — 24.5
Crispy breaded chicken, fresh rocket, Parmesan, your choice of skin on fries or linguine pomodoro

CHICKEN & PANCETTA SKEWER — 24.5
Grilled mushroom, porcini mushroom sauce, skin on fries, fresh rocket & Parmesan

BRAISED BEEF — 25
Creamy mashed potatoes, charred carrot, gremolata, beef jus

ROASTED PORK BELLY — 25
Creamy mashed potatoes, pancetta, sautéed savoy cabbage, spiced apple purée, red wine jus

FILLET STEAK • 200G — 34
Min. 60 day aged, roasted flat mushroom, wilted spinach, caramelised shallot, homemade gravy

RUMP STEAK • 250G — 29
Min. 60 day aged, skin on fries, peppercorn sauce

CHICKEN BREAST BURGER — 21
Herbed marinated chicken breast burger, cheddar cheese, brioche bun, salad, signature burger sauce, skin on fries

HAND PRESSED BEEF BURGER — 21
Two beef steak patties, cheddar cheese, brioche bun, salad, signature burger sauce, skin on fries

Add crispy pancetta +2.5

SIDES

SKIN ON FRIES VG — 6

TRUFFLE PARMESAN FRIES — 7

PANKO ONION RINGS VG — 6

ROCKET SALAD — 6
Parmesan, balsamic glaze

LETTUCE & HERB SALAD VG — 6
Pomegranate & walnut dressing

SAUTÉED NEW POTATOES & SPINACH V — 6.5

CREAMED SPINACH — 6.5
Freshly grated Parmesan

TENDERSTEM BROCCOLI VG — 6.5
Chilli & garlic

CREAMY MASHED POTATOES — 6
Freshly grated Parmesan

SOURDOUGH PIZZA

Made with Neapolitan 00 Flour, the finest imported San Marzano tomatoes and Fior Di Latte mozzarella, proofed for 48 hours before serving.

MARGHERITA V — 15.5
San Marzano tomatoes, Fior Di Latte mozzarella, basil

PARMA — 18.5
San Marzano tomatoes, Fior Di Latte mozzarella, 24 month aged Prosciutto Crudo, rocket, shaved Parmesan

DIAVOLA — 18.5
San Marzano tomatoes, Fior Di Latte mozzarella, Pepperoni piccante, spicy Italian sausage, hot honey drizzle

PEPPERONI — 17.5
San Marzano tomatoes, Fior Di Latte mozzarella, pepperoni Salsiccia

GORGONZOLA & ITALIAN FENNEL SAUSAGE — 18.5
Italian blue cheese, crispy pancetta & creamy stracciatella cheese, San Marzano tomatoes, Fior Di Latte mozzarella, basil

CALZONE MISTO DI CARNE — 18.5
San Marzano tomatoes, Fior Di Latte mozzarella, chicken, pepperoni, chilli & Peperonata

CALZONE AI FUNGHI V — 18.5
Roasted mushrooms & Peperonata, San Marzano tomatoes, Fior Di Latte mozzarella & Smoked Scamorza cheese

EXTRA TOPPINGS — 3
Chicken, pepperoni, parma ham, roasted wild mushrooms, mozzarella

SALADS

LUCIA CHICKEN CAESAR — 21
Chicken breast, homemade croutons, romaine lettuce, soft boiled egg, anchovies & aged Parmesan
Add crispy pancetta +2.5

GRILLED HALLOUMI V — 18
Grilled halloumi, courgette, seasonal greens, beetroot, orange, hazelnut houmous, lemon dressing
Add chicken breast +5

PERFECT VEGAN VG — 18
Spicy cauliflower wings, giant couscous, avocado, seasonal greens, pepper coulis, toasted pumpkin & sunflower seeds

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.

ALLERGENS