A LA CARTE

STARTERS

MARINATED OLIVES VG — 5.5

TOMATO BRUSCHETTA VG — 11
Toasted gluten free bread, chopped heritage tomatoes, basil & garlic, extra virgin olive oil

MUSHROOM BRUSCHETTA VG — 11
Toasted gluten free bread, mushrooms, chopped heritage tomatoes, wilted spinach, extra virgin olive oil & aged balsamic vinegar

BURRATA V — 13.5
Roast peppers and pineapple salsa, candied walnuts & hot honey, gluten free bread

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

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

CREAMY MUSHROOMS — 13.5
Creamy Parmesan sauce, toasted gluten free bread

SPICY KING PRAWNS — 15.5
White wine, chilli, lime & garlic butter, gluten free bread

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

CHICKEN WINGS — 13
Lemon & herb parmesan

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

AVOCADO PANZANELLA SALAD VG — 12
Heritage tomatoes, avocado, baby spinach, pickled shallots, fresh basil, gluten free croutons, toasted pumpkin seeds, cherry blossom vinegar

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

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
Crispy pavé potato, capers, artichokes, sundried tomatoes, jalapeño & lime sauce

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

VEGAN SHEPHERD'S PIE VG — 19.5
Slow cooked lentils, wild forest mushrooms, baby spinach, cherry harissa mash

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

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

Add crispy pancetta +2.5

PASTA & RISOTTO

FUSILLI BOLOGNESE — 18
Traditional Bologna slow cooked beef ragu

FUSILLI ARRABBIATA VG — 17
Aromatic tomato sauce, chilli, fresh basil

CHICKEN & MUSHROOM FUSILLI — 19
Creamy Parmesan sauce

GARDEN VEGETABLE FUSILLI VG — 17.5
Rich tomato sauce, chargrilled courgette, asparagus, peas & toasted walnuts

FUSILLI CARBONARA — 18
Eggs, pancetta, black pepper, creamy Pecorino sauce

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

FUSILLI STEAK ALFREDO — 23
Sliced rump steak, wild mushrooms, creamy Parmesan sauce

FUSILLI ARRABBIATA V — 18
Aromatic tomato sauce, stracciatella cheese, chilli, fresh basil

Add chicken +3

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

PULLED BEEF & SAFFRON RISOTTO — 21
Parsnip crisps

MUSHROOM RISOTTO — 18
Wild mushrooms, creamy leeks & aged Parmesan

Add truffle oil +2 | Add chicken +3

ARTICHOKE RISOTTO VG — 19.5
Saffron risotto, grilled artichoke, roasted mixed peppers, petit pois

SALADS

LUCIA CHICKEN CAESAR — 21
Chicken breast, gluten free 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

SIDES

SKIN ON FRIES VG — 6

ROCKET SALAD — 6
Parmesan, balsamic glaze

LETTUCE & HERB SALAD VG — 6
Pomegranate & walnut dressing

SAUTÉED NEW POTATOES & SPINACH V — 6.5

TRUFFLE PARMESAN FRIES — 7

CREAMED SPINACH — 6.5
Freshly grated Parmesan

TENDERSTEM BROCCOLI VG — 6.5
Chilli & garlic

CREAMY MASHED POTATOES — 6
Freshly grated Parmesan

LUNCH MENU

AVAILABLE MONDAY – FRIDAY | 12PM – 4.45PM

ONE COURSE — 19

TWO COURSES — 26

THREE COURSES — 29

STARTERS

PRAWN COCKTAIL
Baby gem, avocado & Marie Rose sauce

TOMATO BRUSCHETTA VG
Toasted gluten free bread, chopped heritage tomatoes, basil & garlic, extra virgin olive oil

CHICKEN LIVER PATÉ
Caramelised onion chutney, gluten free bread

ITALIAN MEATBALLS
Homemade beef meatballs, spicy tomato sauce, Parmesan & toasted gluten free bread

MAINS

GRILLED SEA BASS FILLET
Pan fried fillet of sea bass on a bed of saffron risotto with petit pois and rocket

FUSILLI BOLOGNESE
Traditional Bologna slow cooked beef ragu

HAND PRESSED BEEF BURGER
Two beef steak patties, cheddar cheese, salad, gluten free bun, signature burger sauce, skin on fries

MUSHROOM RISOTTO
Wild mushrooms, creamy leeks & aged Parmesan

GRILLED HALLOUMI V
Grilled halloumi, courgette, seasonal greens, beetroot, orange, hazelnut houmous, lemon dressing

STEAK SANDWICH
Grilled steak strips, sautéed onion & mushroom, skin on fries, gluten free bun

DESSERTS

TWO SCOOPS OF GELATO

GELATO:
Vanilla | Chocolate | Coconut VG

SORBET:
Pomegranate VG

CHOCOLATE BROWNIE V
With cream or vanilla ice cream

MANGO & PASSIONFRUIT CHEESECAKE VG
Coconut ice cream

V SUITABLE FOR VEGETARIANS | VG SUITABLE FOR VEGANS

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