

2 COURSES £13.75


Lucia
wine bar & grill
FOOD, WINE, FRIENDS


SET MENU A

STARTERS

Seasonal vegetable soup 

Hand-rolled meatballs in spicy tomato sauce with shaved parmesan

Pan-fried creamy garlic mushrooms with focaccia 

Buffalo mozzarella & blueberry crunch salad with pomegranate and olive oil dressing 

Smooth chicken & almond pâté** with red onion chutney, salad leaves and crusty bread

Deep-fried breaded brie with plum & apple chutney and salad leaves 

Crispy hand made fish balls with sweet chilli dip and salad leaves

MAIN COURSES

RIGATONI ARRABBIATA

Chicken, chorizo sausage, fresh chillies, fresh tomatoes and olive oil with touch of garlic

RISOTTO FUNGHI

Mixed mushrooms, shaved parmesan* and rocket
(+Add chicken £1.00)

PORK BELLY & CHORIZO SAUSAGE

Served with mashed potato and whole grain mustard sauce
(+Add black pudding £1.50)

LEMON & THYME CHICKEN SUPREME

Served with sun blushed tomatoes, parmesan and mascarpone risotto

PIZZA LUCCA

Chorizo, red peppers and olives

ITALIAN STYLE CHAR-GRILLED MEATBALLS

Served with rice, grilled pequinillo peppers, topped with tomato sauce, parmesan shavings & basil pesto

CHAR-GRILLED TUNA STEAK

Marinated tuna steak with coriander and chilli flakes, served with mixed pulses & beans, Spanish piquillo peppers, balsamic red cabbage & onions and salad leaves

Medium or well done

Side orders (£2.75 each): Chips • New potato • Mixed salad • Chargrilled vegetables (£3.75)

DESSERTS

ALL PRICED £4.75

LIMONCELLO CHEESECAKE

Cream, ricotta and mascarpone, with limoncello cream, decorated with lemon sauce

VANILLA PANNA COTTA

A traditional italian dessert made with cream and vanilla, served with raspberry coulis and fresh fruits

TOFFEE PEAR & CHOCOLATE CAKE

Toffee sponge, baked with sweet pears, topped with fudge and a duo of chocolate mousses finished with nuts and toffee

CARAMEL & AMARETTI CHARLOTTE CAKE

A toffee and caramel charlotte finished with a caramel glaze and Italian amaretti biscuits. Served with fresh berries and a chocolate sauce

ITALIAN TIRAMISU

Alternating layers of zabaione and espresso drenched sponge cake with a hint of liqueur flavouring. Served with fresh berries and chocolate sauce

HAZELNUT & CHOCOLATE GELATO

Italian ice cream made with Italian hazelnuts, a high percentage of refined cocoa and a liquid heart of dark chocolate


COFFEE AND CREAM GELATO

Italian ice cream made with a blend of Arabic coffee and fresh cream, enriched with a coffee flavoured liquid heart and topped with almond brittle

LEMON & CREAM GELATO

Italian ice cream topped with meringue brittle, with a fluid heart of limoncello

 Vegetarian  Gluten Free  Contains Nuts **Contains poultry and pork fat * Parmesan is not suitable for vegetarians

 these dishes are suitable for vegetarians, however, whilst every care is taken to avoid contamination we do not have separate preparation areas for cooking areas for vegetarian. Strictly hygiene procedures are followed in our kitchen but due to the presence of nuts and gluten in some products there is a small possibility that nut and gluten traces may be found in any menu item. Not all ingredients are show in the dish descriptions. No gluten recipes are made with no gluten containing ingredients.

We except most credit cards. Our prices included VAT. An optional service charge of 10% will be added to parties of 8 or more. If you suffer from nut or any other allergies please ask your server for more information. Allergen menus are available on request.