

2 COURSES £17.50


Lucia
wine bar & grill
FOOD, WINE, FRIENDS


SET MENU B

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 

Pan-fried king prawns in chilli & garlic butter served with focaccia  +£2

MAIN COURSES

SIRLOIN STEAK (8oz)  +£3

This classic cut, from the heart of the beef loin, combines tenderness & flavour. With chips & peppercorn sauce

CHICKEN, PANCETTA & MUSHROOM SKEWER

Served with chips, salad leaves and creamy mushroom sauce

FILLET OF SEA BASS

Served with crushed new potatoes, sautéed cherry tomatoes, broccoli spears and lemon & red pesto dressing

GREEN RISOTTO 

A risotto of spinach, red peppers & feta cheese

LINGUINE ROMA

Linguine pasta with a selection of seafood (mussels, tuna, prawns & salmon) in tomato sauce with garlic and a hint of chilli

PEPPERED BEEF PIZZA

Rare beef, rocket, cherry tomatoes, red onion & parmesan

RUMP OF LAMB

Served with mediterranean vegetable ragout, crushed potatoes and black olives. Served pink 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.