Lucia

FOOD, WINE, FRIENDS

MARINATED MIXED OLIVES VG — 3.50

SALTED SMOKED ALMONDS VG — 3.50

ITALIAN FRIED TRUFFLE COURGETTES V — 4.75
With spicy truffle mayonnaise

SELECTION OF HOMEMADE BREADS V — 4.50
Served warm with aged balsamic and olive oil.
Please ask your server for today's bread selection

CHEESY ITALIAN HERB PINWHEEL V — 4.50
With garlic butter

FLATBREADS V | 5.50

HAND STRETCHED, FRESHLY BAKED THIN BASED FLATBREADS
ENJOY AS A STARTER OR A SIDE DISH WITH YOUR MEAL

GARLIC, ROSEMARY & SEA SALT • TOMATO, BASIL & PESTO • GARLIC & TOMATO

Add cheese for £1.50

STARTERS

PULLED BEEF SAFFRON ARANCINI BALLS — 7.00
Served with a spicy tomato sauce

FRIED BRIE & GRILLED ASPARAGUS V — 7.50
Roasted red peppers, rocket and a red pepper Coulis

BAKED GOAT'S CHEESE V — 7.50
In a spicy tomato & red pepper sauce, with walnuts and caramelised fig. Served with grilled sourdough

TRUFFLE GARLIC MUSHROOMS V — 7.50
With oyster, chestnut and button mushrooms, in a rich, creamy truffle sauce, served with crispy onions and grilled sourdough

LEMON PEPPER CRISPY CALAMARI — 8.50
With saffron lemon mayonnaise

CRISPY PORK BELLY — 7.25
Served on a bed of spicy mixed beans, Sicilian pepperoni and crispy kale

SMOOTH CHICKEN PÂTÉ — 7.25
With red onion chutney, crispy onion and grilled sourdough

PAN-FRIED KING PRAWNS — 8.75
In a chilli, garlic and lemon butter.
Served with artisan bread

SMOKED SALMON & PRAWNS — 8.75
Avocado salad with a caper, tomato and rocket dressing

CHICKEN WINGS

CHOOSE FROM

LEMON HERB PARMESAN WINGS *or* **SPICY PARMESAN WINGS**

8.00

SHARING BOARD

Selection of sliced mortadella, prosciutto ham, crispy calamari, pecorino cheese, pulled beef saffron arancini, houmous, spicy chicken wings, marinated olives & focaccia bread

17.50

STEAMED MUSSELS

Served with crusty bread

STARTER 8.50
MAIN COURSE 13.50

Choose from:
WHITE WINE, GARLIC & CREAM SAUCE
or **SPICY TOMATO SAUCE**

PASTA & RISOTTO

RIGATONI ARRABBIATA VG — 10.50
With tomato, chilli and fresh basil
Add chicken or spicy Italian sausage for £2.50

SPAGHETTI CARBONARA — 12.50
With cream, eggs, pancetta, Grana Padano and black pepper

SPAGHETTI BOLOGNESE — 12.95
Slow cooked beef ragu in a tomato & red wine sauce and finished with pecorino romano cheese

LASAGNA AL RAGU — 13.50
Layers of egg pasta with mozzarella, beef ragu, parmesan, béchamel and tomato sauce

SMOKED HADDOCK FILLET & MUSSELS — 14.95
Spaghetti with anchovies, capers, chilli and olives in a Neapolitan sauce

TAGLIATELLE GAMBERONI — 15.25
Sautéed king prawns and courgette with garlic, fresh lemon and chilli

SMOKED SALMON TAGLIATELLE — 15.25
In a creamy dill sauce with baby spinach and petit pois

TRUFFLE MUSHROOM TAGLIATELLE V — 12.95
With oyster, chestnut & button mushrooms, red chilli and spring onions in a rich creamy truffle sauce
Add chicken for £2.50

RISOTTO MARINARA — 15.75
Prawns, mussels, salmon and squid, parmesan cheese, cooked with saffron and lemon

SLOW COOKED BEEF SHIN AND SAFFRON RISOTTO — 14.75
Pulled shin of beef, slow cooked in an aromatic sauce, served with saffron risotto and parsnip crisps

WILD MUSHROOM RISOTTO V — 13.50
With oyster, chestnut and button mushrooms, shaved parmesan and rocket
Add truffle oil for £1.00
Add chicken or crispy pancetta for £2.50

28 DAY AGED BRITISH STEAK

All steaks served with herb marinated grilled tomato and herb butter

10oz SIRLOIN 17.50
A classic cut from the heart of the beef loin, combining tenderness and flavour

8oz RIB EYE 15.00
Cut from the prime of the rib, marbled with flavour

8oz FILLET 22.00
The most premium cut

14oz DRY AGED RIB EYE ON THE BONE 24.50
Cut from the prime of the rib, marbled with flavour

GRILLED LAMB CUTLETS • 18.50
With lamb croquettes, grilled courgette, pea puree and a red wine sauce
Served medium or well done

BUTCHER'S RUMP OF BEEF SKEWER • 14.95
Flame-grilled with onion and peppers served with skin on chips and oven roasted tomatoes
Served medium or well done

CHICKEN, PANCETTA & MUSHROOM SKEWER • 14.75
Served with skin on chips, rocket & parmesan salad and a creamy mushroom sauce

Sauces (£2 each): Blue Cheese • Peppercorn • Mushroom

LUCIA CLASSICS

PAN ROASTED CHICKEN BREAST — 15.50
With a creamy taragon sauce, mixed mushrooms, wilted spinach and potato gnocchi

PAN ROASTED PORK BELLY — 14.95
On a bed of pancetta and sautèed savoy cabbage. Served with creamy mashed potato, broccoli spears and a red wine sauce

PAN FRIED SEA BASS FILLETS — 17.25
Pan fried sea bass on a bed of saffron risotto with petit pois and a rocket & parmesan salad

SALMON FILLET & LOBSTER BISQUE — 17.25
Served with roasted new potatoes, wilted spinach, mussel meat in a lobster bisque sauce

SIDES

SKIN ON SEASONED CHIPS VG — 4.00

CHUNKY GASTRO CHIPS VG — 4.25

SWEET POTATO WEDGES VG — 4.50

TRUFFLE & PARMESAN CHIPS V — 4.75

TRUFFLE CAULIFLOWER CHEESE V — 4.50

CREAMY PARMESAN MASHED POTATO V — 4.50
Add truffle oil +£1.00

BLACK KALE, SAVOY CABBAGE, TENDERSTEM BROCCOLI AND PADRÓN PEPPER V — 4.25

PANKO ONION RINGS VG — 4.25

ROCKET AND PARMESAN SALAD V — 3.75

BURGERS

OUR BURGERS ARE CHAR-GRILLED AND SERVED IN A BRIOCHE BUN WITH LETTUCE, SLICED BEEF TOMATO, FRESH ONION, GHERKINS, SIGNATURE BURGER SAUCE AND SKIN ON CHIPS

HAND PRESSED BEEF BURGER — 13.75
7oz British beef burger
Add pulled beef +£2.50

CHICKEN BREAST BURGER — 13.50
Herb marinated chicken

HONEY BUTTERNUT SQUASH & QUINOA V — 13.50
With grilled halloumi cheese and smashed avocado

Add extras:
Cheddar cheese +£1.50 • Smoked streaky bacon +£2.50

STONE BAKED PIZZA

All served with Lucia's tomato base and mozzarella cheese

REGINA MARGHERITA V With fresh basil — 10.50

TRUFFLE GOAT'S CHEESE V Béchamel base, mixed mushrooms and rocket & parmesan — 13.25

PARMA Sliced parma ham, rocket & shaved parmesan — 13.50

POLLO Chicken, peppers, pesto & spinach — 13.50

GAMBERONI King prawns, grilled courgette, red chilli & rocket — 14.00

BBQ PORK Pulled BBQ pork, jalapeño & onion — 13.50

SPICY STEAK Marinated fillet steak in an aromatic chilli flavour, red onions, mushrooms & rocket — 14.25

PEPPERONI Pepperoni & sun blushed tomatoes
Add chilli for extra spicy +£1.00 — 13.00

MISTO DI CARNE Chicken, pepperoni, pulled pork, red onion, prosciutto ham & rocket — 14.50

Add extra toppings:
+£1.00 vegetables • +£1.50 cheese • +£2.50 meat

Cheese • Roast peppers • Goat's cheese • Mushrooms • Olives • Parma ham • Streaky bacon • Chicken • Pepperoni • Spicy beef

SALADS

CAESAR SALAD V — 10.00
Croutons, romaine lettuce, quail egg and aged parmesan cheese
Add char-grilled chicken breast £3.50
Add crispy streaky bacon £2.50

GRILLED HALLOUMI SALAD V — 12.00
Char-grilled courgette, roasted red peppers, beetroot, orange segments, Padrón pepper, chicory, spinach and houmous, drizzled with lemon dressing
Add char-grilled chicken breast for £3.50

MARINATED GRILLED TUNA NICOISE — 13.75
New potatoes, cherry tomatoes, chicory, red onions, quail egg, french beans, baby gem, croutons, black olives and lemon caper dressing
Served medium or well done

PERFECT VEGAN VG — 13.50
Quinoa & avocado with spicy cauliflower wings, Padrón pepper, spinach, cashew nuts, chicory, pumpkin & pomegranate seeds served with red pepper coulis

OUR MENUS

GLUTEN FREE MENU	SET MENUS
KID'S MENU	CANAPE MENU
SUNDAY ROAST MENU	VEGAN MENU
LUNCH SET MENU	ALLERGEN GUIDE

See our website for full details or ask for an information pack

Lucia's

SUNDAY ROAST

SUNDAY JUST ISN'T SUNDAY
WITHOUT A SUNDAY ROAST!

AVAILABLE SUNDAYS
Please see separate menu

Treat someone

LUCIA GIFT VOUCHERS

AVAILABLE IN OUR RESTAURANTS,
BY POST & DIGITALLY ONLINE

www.luciawinebar.co.uk/vouchers

A discretionary 10% service charge will be added to your bill. Service charge and gratuities go to the teams that help prepare and serve your meals.

Please advise your server of any special dietary requirements. While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Meat products may contain bones. All weights stated are prior to cooking. All prices include VAT at the current rate.

Additional allergen information is available on request - please ask your server for further information.

V Suitable for vegetarians VG Suitable for vegans