



Lucia

MARINATED MIXED OLIVES VG 3.95

SELECTION OF HOMEMADE BREADS V 4.95
Served warm with aged balsamic and olive oil. Please ask your server for today's bread selection

SALTED SMOKED ALMONDS VG 3.95

CHEESY ITALIAN HERB PINWHEEL V 5.25
With garlic butter

FLATBREADS V • 5.75

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

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 toasted walnuts and caramelised fig. Served with grilled sourdough

CRISPY CALAMARI 8.50
Calamari coated in lemon and pepper seasoning. Served with lemon mayonnaise

SMOOTH CHICKEN PÂTÉ 7.50
With red onion chutney, crispy onion & grilled sourdough

CRISPY PORK BELLY 7.50
Served on a bed of spicy mixed beans, Sicilian pepperoni and crispy kale

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

ITALIAN MEATBALLS 7.50
In a spicy tomato sauce topped with parmesan cheese and served with homemade parmesan bread

PAN-FRIED KING PRAWNS 8.95
In a chilli, garlic & lemon butter. Served with artisan bread

CHICKEN WINGS 8.50
Choose from:
Lemon Herb Parmesan Wings
or Spicy Parmesan Wings

SHARING BOARD

Selection of sliced mortadella, prosciutto ham, crispy calamari, pecorino cheese, Italian meatballs, houmous, spicy chicken wings, marinated olives & focaccia bread

18.50

LUCIA STEAMED MUSSELS

Served with artisan bread
STARTER 8.75 • MAIN COURSE 14.50

Choose from:
White Wine, Garlic & Cream sauce
or Spicy Tomato sauce

SALADS

CAESAR SALAD V 10.50
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 13.95
Char-grilled courgette, roasted red peppers, beetroot, orange segments, Padrón pepper, chicory, spinach and houmous, drizzled with lemon dressing
Add chargrilled chicken breast for +3.50

MARINATED GRILLED TUNA NIÇOISE 14.50
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.

Pasta & RISOTTO

RIGATONI ARRABBIATA VG 10.95
With tomato, chilli and fresh basil

Add chicken or spicy Italian sausage for +2.50

BEEF FILLET & BAKED GNOCCHI 14.95
Strips of fillet beef, mixed mushroom and gnocchi in a spiced tomato sauce with a hint of cream. Baked with melting scamorza cheese and topped with parmesan

LASAGNA AL RAGU 13.75
Layers of egg pasta with mozzarella, slow-cooked pulled beef ragu, parmesan, béchamel and tomato sauce

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

TAGLIATELLE GAMBERONI 15.95
Sautéed king prawns and courgette with spicy tomato sauce and a hint of cream.

SPAGHETTI CARBONARA 12.95
With cream, eggs, pancetta, Grana Padano & black pepper

SEAFOOD SPAGHETTI 16.75
Crab meat, king prawns and mussels with garlic, capers, cherry tomatoes, fresh lemon and a chilli.

RISOTTO PESCATORE 16.75
Prawns, mussels, salmon and squid, parmesan cheese, cooked with saffron and lemon

SLOW COOKED BEEF SHIN & SAFFRON RISOTTO 15.75
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 are served with grilled tomato and herb butter

8oz FILLET 24.00
The most premium cut. Lean and very tender

10oz SIRLOIN 19.50
A classic cut from the heart of the beef loin, combining tenderness and flavour.

8oz RIB EYE 16.00
Cut from the prime of the rib, marbled with flavour

STEAK SAUCES • 2.50 • Blue Cheese • Peppercorn • Mushroom

LUCIA CLASSICS

SPICED BRAISED LAMB SHANK 18.95
Served on a bed of creamed chive mashed potato, with french beans and a tomato red wine jus

BEEF FILLET SKEWER 16.25
Flame-grilled with onion & peppers served with skin on chips & oven roasted tomatoes.
Served medium or well done

CHICKEN, PANCETTA & MUSHROOM SKEWER 15.75
Served with skin on chips, rocket & parmesan salad and a creamy mushroom sauce

PAN ROASTED CHICKEN BREAST 15.95
With a creamy tarragon sauce, mixed mushrooms, wilted spinach and potato gnocchi

PAN ROASTED PORK BELLY 15.95
On a bed of pancetta and sautéed savoy cabbage. Served with creamy chive mashed potato, broccoli spears and a red wine sauce

HONEY GLAZED DUCK BREAST 17.95
Served on a bed of spiced butternut squash puree with potato gratin, crispy kale and red wine balsamic jus, honey roasted parsnips and pomegranate seeds

PAN FRIED SEA BASS FILLETS 18.25
Pan fried sea bass on a bed of saffron risotto with petit pois and a rocket & parmesan salad

SALMON FILLET & LOBSTER BISQUE 18.25
Served with grilled asparagus, wilted spinach, mussel meat in a lobster bisque sauce

SIDES

SKIN ON SEASONED CHIPS VG 4.00
CREAMY PARMESAN MASHED POTATO V 4.00
Add truffle oil for +1.00

TRUFFLE & PARMESAN CHIPS V 4.75
ROCKET & PARMESAN SALAD V 3.75
SICILIAN TOMATO & ONION SALAD VG 4.50
With a basil and caper dressing

ROASTED BABY POTATOES WITH GARLIC AND WILTED SPINACH V 4.00
PANKO ONION RINGS VG 4.25
TENDERSTEM BROCCOLI WITH TOASTED ALMONDS VG 4.50
ROASTED HONEY GLAZED CARROT & BEETROOT V 4.50
With toasted walnuts and goats cheese crumb

BURGERS

Our burgers are chargrilled 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 for +2.50

CHICKEN BREAST BURGER 13.75
Herb marinated chicken

MOVING MOUNTAINS VEGAN BURGER VG 13.50
Served with vegan cheese, lettuce, tomato, gherkins and onion. Topped with mustard and vegan mayo

ADD EXTRAS
Cheddar cheese for +1.50
Smoked streaky bacon for +2.50

STONE BAKED PIZZA

All served with Lucia's tomato base & mozzarella

MARGHERITA V 11.25
With fresh basil

TRUFFLED MUSHROOM V 13.75
Mixed mushrooms, truffle oil, rocket & shaved parmesan

PARMA 13.95
Sliced Parma ham, rocket & shaved parmesan

POLLO 13.95
Chicken, peppers, pesto & spinach

BBQ PORK 14.25
Pulled BBQ pork, jalapeño & onion

SPICY STEAK 14.50
Marinated fillet steak with an aromatic chilli flavour, red onions, mushrooms & rocket

PEPPERONI 13.50
Pepperoni & sun blushed tomatoes
Add chilli for extra spicy for +1.00

MISTO DI CARNE 14.95
Chicken, pepperoni, pulled pork, red onion, prosciutto ham & rocket

GAMBERONI 14.50
King prawns, grilled courgette, red chilli & rocket

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



Lucia

SUNDAY ROAST

SUNDAY JUST ISN'T SUNDAY
WITHOUT A SUNDAY ROAST!

Available Sundays
Please see our separate menu



Treat someone

LUCIA GIFT VOUCHERS

AVAILABLE IN OUR RESTAURANTS,
BY POST & DIGITALLY ONLINE

luciawinebar.co.uk/gift-vouchers



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 that helped prepare and serve
your meal.

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

Lucia

À LA CARTE MENU

