



Lucia

MARINATED MIXED OLIVES VG 4.50

SELECTION OF HOMEMADE BREADS V 5.50

Served warm with aged balsamic and olive oil. Please ask your server for today's bread selection

SALTED SMOKED ALMONDS VG 4.25

CHEESY ITALIAN HERB PINWHEEL V 5.95

With garlic butter
Add prosciutto for +1.50

FLATBREADS V

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

GARLIC, ROSEMARY & SEA SALT 5.95 • TOMATO, BASIL & PESTO 6.50 • GARLIC & TOMATO 6.25

Add cheese for +1.50

STARTERS

FRIED BRIE & GRILLED ASPARAGUS V 7.95

Roasted red peppers, rocket and a red pepper coulis

BAKED GOAT'S CHEESE V 8.95

Baked in spiced tomato and red pepper sauce, with toasted walnuts, fig jam and sweet potato crisps

CRISPY PORK BELLY 7.75

Served on a bed of spicy mixed beans, Sicilian pepperoni and crispy kale

CREAMY BURRATA & HERITAGE TOMATO V 8.75

Rocket & walnut pesto drizzled with 12-year-aged balsamic vinegar Add caciospianata (cured spiced salami wrapped with Provolone cheese) for +2.50

TRUFFLE GARLIC MUSHROOMS V 7.95

With oyster, chestnut and button mushrooms, in a rich, creamy truffle sauce, served with crispy onions and grilled sourdough

SMOOTH CHICKEN PÂTÉ 7.75

With red onion chutney, crispy onion & grilled sourdough

ITALIAN MEATBALLS 8.50

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

CRISPY CALAMARI 8.95

Calamari coated in lemon and pepper seasoning. Served with lemon mayonnaise

MONKFISH & PRAWN CROQUETTES 8.95

With spicy tomato sauce

PAN-FRIED KING PRAWNS 9.50

In a chilli, garlic & lemon butter. Served with artisan bread

CHICKEN WINGS 9.50

Choose from: BBQ Sauce & Ranch Dressing or Jalapeño Sauce & Blue Cheese Dressing

ANTIPASTI SHARING BOARD (FOR 2)

Black truffle mortadella, Caciospianata (spiced salami wrapped with provolone cheese), prosciutto ham, maletti salami, truffle pecorino cheese, mozzarella with green pesto, harissa hummus, grilled peppers & courgettes, artichoke heart, mixed olives and focaccia & sesame crispy bread

19.50

LUCIA STEAMED MUSSELS

Served with artisan bread

STARTER 9.50 • MAIN COURSE 17.50

Choose from:

White Wine, Garlic & Cream sauce or Spicy Tomato sauce



SALADS

CAESAR SALAD 11.50

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 14.50

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

GRILLED SPICED TUNA STEAK & AVOCADO YOGHURT 16.25

On a Bed of Bulgur, pomegranate seeds, tomato, pumpkin seeds, pickled cucumber & sweet potato crisps
Served medium or well done

PERFECT VEGAN VG 13.95

Pomegranate seeds, avocado, Bulgur, red peppers, spring onions, pumpkin seeds, pickled cucumber, red pepper coulis, tomato, sweet potato crisps & vegan feta cheese.



Pasta & RISOTTO

RIGATONI ARRABBIATA V 12.25

With tomato, chilli & fresh basil, finished with mozzarella

Add chicken or spicy Italian sausage for +2.50

BEEF FILLET & BAKED GNOCCHI 16.50

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 14.75

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

TRUFFLE MUSHROOMS TAGLIATELLE V 14.25

With oyster, chestnut & button mushrooms, red chilli and spring onions in a rich creamy truffle sauce

Add chicken for +2.50

SPAGHETTI CARBONARA 13.95

With cream, eggs, pancetta, Grana Padano & black pepper

SPAGHETTI PESTO & BURRATA V 14.50

Sundried tomato, chilli, French beans with homemade green pesto, topped with creamy burrata cheese

TAGLIATELLE KING PRAWNS & CLAMS 16.50

In an aromatic chilli tomato and basil sauce

SEAFOOD SPAGHETTI 17.95

King prawns, mussels & squid finished with a seared king scallop with chilli, capers and cherry tomatoes in a lemon & butter sauce

Add king scallop +2.50 each

RISOTTO PESCATORE 17.95

King prawns, mussels, salmon and squid cooked with lemon and fresh dill risotto

SLOW COOKED BEEF SHIN & SAFFRON RISOTTO 16.95

Pulled shin of beef, slow cooked in an aromatic sauce, served with saffron risotto and parsnip crisps

WILD MUSHROOM RISOTTO V 14.25

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
27.00

The most premium cut. Lean and very tender

10oz SIRLOIN
23.00

A classic cut from the heart of the beef loin, combining tenderness and flavour.

8oz RIB EYE
20.00

Cut from the prime of the rib, marbled with flavour

STEAK SAUCES • 2.95 • Blue Cheese • Peppercorn • Mushroom

LUCIA CLASSICS

PAN ROASTED LAMB RUMP 21.50

With spiced crushed potato, grilled baby gem and sweet potato crisps in a veal jus. Served pink or well done

PAN ROASTED CHICKEN BREAST 16.50

With gratin potato, grilled baby gem, mixed wild mushrooms and spiced red pepper sauce

BEEF FILLET SKEWER 18.95

Flame-grilled with onion & peppers, with skin on chips, oven roasted tomatoes, rocket & parmesan.

Served medium or well done

HONEY & BALSAMIC GLAZED DUCK BREAST 19.50

Served on a bed of spiced butternut squash puree with potato gratin, crispy kale & red wine balsamic jus, honey roasted parsnips & pomegranate seeds.

Served pink or well done

MARINATED CHICKEN, MUSHROOMS, PANCETTA SKEWER 16.95

With skin on chips, rocket & parmesan, & mushroom sauce

PAN ROASTED PORK BELLY 17.50

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

BAKED COD LOIN, MONKFISH & PRAWN CROQUETTE 19.25

Baked in garlic, chilli, roasted pepper and tomato sauce

PAN ROASTED SALMON FILLET 19.25

With spiced crushed potato, mussels, clams, and petit pois in a creamy dill sauce

PAN FRIED SEA BASS FILLETS 19.50

Pan fried sea bass on a bed of saffron risotto with petit pois and a rocket & parmesan salad

SIDES

SKIN ON SEASONED CHIPS VG 4.25

CREAMY PARMESAN MASHED POTATO V 4.25

TRUFFLE & PARMESAN CHIPS V 4.95

ROCKET & PARMESAN SALAD V 4.25

SICILIAN HERITAGE TOMATO & ONION SALAD V 4.25

With a basil and caper dressing

ROASTED BABY POTATOES WITH GARLIC & WILTED SPINACH V 4.50

PANKO ONION RINGS VG 4.50

FRENCH BEANS WITH SHALLOTS & PEAS VG 4.75

TENDERSTEM BROCCOLI WITH CHILLI & GARLIC VG 4.95

FRESH HOUSE SALAD V 4.25

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 15.95

Two beef patties, two slices of cheddar cheese
Add pulled beef for +2.95

CHICKEN BREAST BURGER 14.95

Herb marinated chicken

FALAFEL BURGER VG 14.50

Vegan bun with spicy vegan mayonnaise

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 12.50

With fresh basil

TRUFFLED MUSHROOMS V 14.50

Mixed mushrooms, truffle oil, rocket & shaved parmesan

PARMA 14.75

Sliced Parma ham, rocket & shaved parmesan

POLLO 14.75

Chicken, peppers, pesto & spinach

GOATS CHEESE V 14.50

Goats cheese with roasted red peppers, caramelised onion, baby spinach and tossed walnuts

SPICY STEAK 15.50

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

PEPPERONI 14.50

Add chilli for extra spicy for +1.00

MISTO DI CARNE 15.75

Chicken, pepperoni, pulled beef, red onion, prosciutto ham & rocket

GAMBERONI 15.50

King prawns, grilled courgette, red chilli & rocket

ADD EXTRA TOPPINGS

+ 1.00 vegetables + 1.50 cheese + 2.50 meat
+ 2.95 pulled beef

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

