

SUNDAY JUST SN'T SUNDAY WITHOUT A SUNDAY ROAST!

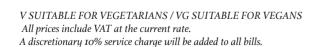
Available Sundays Please see our separate menu



Lucia GIFT OUCHERS

AVAILABLE IN OUR RESTAURANTS, BY POST & DIGITALLY ONLINE

luciawinebar.co.uk/qift-vouchers



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.



NIBBLES

MARINATED OLIVES VG	5	SELECTION OF HOMEMADE BREADS v	5.5
SALTED SMOKED ALMONDS vg	5	Served warm with aged balsamic and olive oil. Please ask your server for today's bread selection	
FLATBREADS Hand-stretched, freshly baked thin based flatbre.	ads	PINWHEELS With garlic butter	
GARLIC ROSEMARY V	7	CHEESY ITALIAN HERB PINWHEEL V	7.50
TOMATO, PESTO & BASIL V	7.95	GOATS CHEESE & ONION CHUTNEY V	8
TOMATO & BASIL V	7.5	PEPPERONI, NDUJA & MOZZARELLA	8.5
Add cheese	+1.5	Add parma ham	+1.5
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•	STA	ARTERS ————	-
FRIED BRIE & GRILLED ASPARAGUS V Roasted red peppers, rocket and a red pepper coulis	9	SPICED LAMB CROQUETTES With pea veloute & chilli dressing	11.5
BAKED GOAT'S CHEESE v Baked in spiced tomato and red pepper sauce, with	9.25	ITALIAN MEATBALLS In a spicy tomato sauce topped with parmesan cheese	10
toasted walnuts, fig jam and sweet potato crisps		and served with homemade parmesan bread	
CRISPY PORK BELLY	9.95	PAN-FRIED KING PRAWNS	12
Served on a bed of spicy mixed beans, Sicilian pepperoni and crispy kale		In a chilli, garlic & lemon butter. Served with artisan bread	
CRISPY CALAMARI	10.5	HOMEMADE SMOKED CHICKEN WINGS	12
Calamari coated in lemon and pepper seasoning. Served with lemon mayonnaise	. 0.0	Sauteed for a crispy finish and served witha choice of Lemon, herbs & parmesan or spicy buffalo & parmesan	
TRUFFLE GARLIC MUSHROOMS v	9.95	GREEN PESTO & MOZZARELLA	9.5
With oyster, chestnut and button mushrooms,		ARANCINI v	
in a rich, creamy truffle sauce, served with crispy onions and grilled sourdough		With smoked harissa sauce	
		LUCIA STEAMED MUSSELS	11.5
SMOOTH CHICKEN PÂTÉ With red onion chutney, crispy onion & grilled sourdoug.	8.95	Served with artisan bread	
	rı.	Choose from: - White wine, garlic & cream	
TRUFFLE POTATOES CROQUETTES v Truffle mayonnaise	9.75	- Spicy tomato	
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•	SAI	LADS —	-
CAESAR SALAD	12.5	GRILLED TUNA NICOISE	18.5
Croutons, romaine lettuce, soft boiled egg and		Fresh tuna loin, baby gem, baby potatoes,	
aged parmesan cheese. Add char-grilled chicken breast +4.5		French beans, soft boiled egg, olives, croutons, tomato and caper dressing. Served pink or well done	
Add crispy streaky bacon +2.5		tomato and caper aressing. Served pink or wen done	
		GRILLED HALLOUMI SALAD v	15.95
PERFECT VEGAN vg	14.95	Char-grilled courgette, roasted red peppers,	
Cauliflower couscous, avocado, pomegranate & pumpkin seeds, spicy cauliflower wings, baby gem,		beetroot, orange segments, Padrón pepper, chicory, spinach and houmous, drizzled with lemon dressing	
baby spinach, roasted red pepper & red pepper coulis		Add chargrilled chicken breast for +4.5	
•	- SI	DES —	-
SKIN ON SEASONED CHIPS vg	4.5	TRUFFLE & PARMESAN CHIPS v	5.95
ROCKET & PARMESAN SALAD v	5	ROASTED BABY POTATOES WITH GARLIC & WILTED SPINACH v	5
SICILIAN HERITAGE TOMATO	5		
& ONION SALAD v		PANKO ONION RINGS vg	5
With a basil and caper dressing		FRENCH BEANS WITH SHALLOTS	5
FRESH HOUSE SALAD v	4.5	& PEAS vg	5
CREAMY PARMESAN	5	TENDERSTEM BROCCOLI WITH	5.5
MASHED POTATO v		CHILLI & GARLIC vg	

PASTA & RISOTTO

RIGATONI ARRABBIATA V With tomato, chilli & fresh basil, finished with mozzarel Add chicken or spicy Italian sausage for +3.5	13.95 la	SEAFOOD SPAGHETTI King prawns, mussels & squid finished with chilli, capers and cherry tomatoes in a lemon & butter sauce	18.5
BEEF FILLET & BAKED GNOCCHI 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	17.95	RISOTTO PESCATORE King prawns, mussels, salmon and calamari cooked with lemon & saffron risotto	18.95
LASAGNA AL RAGU Layers of egg pasta with mozzarella, slow-cooked pulled beef ragu, parmesan, béchamel and tomato sauce	15.5	SLOW COOKED BEEF SHIN & SAFFRON RISOTTO Pulled shin of beef, slow cooked in an aromatic sauce, served with saffron risotto and parsnip crisps	17.95
TRUFFLE MUSHROOMS TAGLIATELLE V With oyster, chestnut & button mushrooms, red chilli and spring onions in a rich creamy truffle sauce Add chicken for +3.5	15.5	WILD MUSHROOM RISOTTO V With oyster, chestnut and button mushrooms, shaved parmesan and rocket Add truffle oil for +1.75 Add crispy pancetta for +2.5	15.5
SPAGHETTI CARBONARA	15.5	Add chicken for +3.5	
With cream, eggs, pancetta, Grana Padano & black pepp LOBSTER & KING PRAWNS SPAGHETTI Grilled half lobster in tomato & chilli sauce with	29	BEETROOT RISOTTO & GRILLED GOAT'S CHEESE Toasted walnuts & parsnip crisps	16.5
hint of cream MONKFISH & CHORIZO TAGLIATELLE With Nduja sauce, peas, hint of cream and rocket	17.5	AUBERGINE PARMESAN TORTELLINI v Parmesan, rocket, cherry tomatoes in a chilli & butter sauce	17.75

MINIMUM 28 DAY HIMALAYAN SALT-AGED BRITISH QUALITY BEEF

All steaks served with skin on chips with a choice of peppercorn or mushroom sauce

70Z FILLET The most premium cut. Lean and very tender	34	10oz SIRLOIN A classic cut from the heart of the beef loin, combining tenderness and flavour	29
10oz RUMP	26		
Lean cut of meat with a deeper rich		10oz RIB EYE	29
savouriness than other steaks		Cut from the prime of the rib, marbled with flavour	

SIGNATURE DISHES

PAN FRIED SEA BASS FILLETS

21

BEEF FILLET SKEWER

Flame-grilled with onion & peppers, with skin on chips, oven roasted tomato, rocket & parmesan. Served medium or well done	Dauphinoise potatoes, tender stem broccoli with a creamy saffron sauce & chilli dressing	
GRILLED FLATTENED 8OZ RUMP STEAK 22 Marinated in chimichurri sauce, served with roasted baby potatoes, rocket & parmesan. Served medium or well done	MARINATED CHICKEN, 18.95 MUSHROOMS, PANCETTA SKEWER With skin on chips, rocket, parmesan & mushroom sauce	
PAN ROASTED PORK BELLY 19.5 Creamy mashed potatoes, pancetta & sautéed savoy cabbage topped with spiced apple purée in a red wine sauce	BAKED MONKFISH WRAPPED 22 IN PARMA HAM Baked in a spicy sausage and mixed bean stew with dauphinois potatoes	
BAKED CHICKEN ROULADE Chicken breast stuffed with smoked provola cheese wrapped in pancetta. Served with baby potatoes and spinach in a tomato & cream sauce	GRILLED BEEF FILLET MEDALLIONS 27 Creamy mashed potatoes, rocket & parmesan in a truffle mushroom sauce. Served medium rare or well done	
HONEY & BALSAMIC GLAZED DUCK BREAST Served on a bed of Smoked carrots purée with dauphinois potatoes, crispy kale & red wine balsamic jus, honey roasted parsnips & pomegranate seeds. Served pink or well done	LAMB CACCIATORE Slow cooked lamb shoulder with pancetta seasoned and smothered in a herby tomato & red wine sauce. Served with saffron potatoes and artisan bread drizzled with mint sauce	



STONE BAKED PIZZA

All served with Lucia's tomato base & mozzarella

MARGHERITA v With fresh basil	13.5
PARMA Sliced Parma ham, rocket & shaved parmesan	15.25
POLLO Chicken, peppers, pesto & spinach	15.5
HOT HONEY Nduja, pepperoni and honey	16.95
GOATS CHEESE V Goats cheese with roasted red peppers, caramelised onion, baby spinach and tossed walnuts	14.95
SPICY STEAK Marinated fillet steak with an aromatic chilli flavour, red onions, mushrooms & rocket	15.95
PEPPERONI Add chilli for extra spice for +1.00	14.95
MISTO DI CARNE Chicken, pepperoni, pulled beef, red onion, prosciutto ham & rocket	16.95

BURGERS

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

ADD EXTRA TOPPINGS + 1 vegetables + 1.5 cheese + 2.5 meat + 2.95 pulled beef

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 Two beef patties, two slices of cheder cheese Add pulled beef for +2.95	16.95
CHICKEN BREAST BURGER Herb marinated chicken	16.75
FALAFEL BURGER vG Falafel burger & smashed avocado in a vegan bun with spicy vegan mayonnaise	16.5
ADD EXTRAS Cheddar cheese for +1.5 Smoked streaky bacon for +2.5	

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