

Lucia

LUCIAWINEBAR.CO.UK

📷 LUCIARESTAURANTS

#LOVELUCIA

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.

MS10203_1_GLUTEN_FREE

Lucia GLUTEN FREE MENU



FOR THE TABLE

MARINATED MIXED OLIVES vG 5

STARTERS

BAKED GOAT’S CHEESE vG	9.25	PAN-FRIED KING PRAWNS	12
<i>In a spicy tomato & red pepper sauce, with toasted walnuts and caramelised fig. Served with gluten free bread</i>		<i>In a chilli, garlic & lemon butter. Served with gluten free bread</i>	
TRUFFLE GARLIC MUSHROOMS v	9.95	HOMEMADE SMOKED CHICKEN WINGS	12
<i>With oyster, chestnut and button mushrooms, in a rich, creamy truffle sauce, with gluten free bread</i>		<i>Sauteed for a crispy finish and served with a choice of Lemon, herbs & parmesan or spicy buffalo & parmesan</i>	
CRISPY PORK BELLY	9.95	LUCIA STEAMED MUSSELS	11.5
<i>Served on a bed of spicy mixed beans and Sicilian pepperoni</i>		<i>Served with gluten free bread</i>	
SMOOTH CHICKEN PÂTÉ	8.95	<i>Choose from:</i>	
<i>With red onion chutney & gluten free bread</i>		<i>- White wine , garlic & cream</i>	
		<i>- Spicy tomato</i>	

PASTA

PENNE ARRABBIATA v	13.95	PENNE CARBONARA	15.5
<i>With tomato, chilli & fresh basil, finished with mozzarella.</i>		<i>With cream, eggs, pancetta, Grana Padano & black pepper</i>	
<i>- Add chicken or spicy Italian sausage +3.5</i>		PENNE PUTTANESCA vG	14.5
PENNE TRUFFLE MUSHROOM v	15.5	<i>Courgette, cherry tomatoes, olives & capers</i>	
<i>With oyster, chestnut & button mushrooms red chilli and spring onions in a rich creamy truffle sauce</i>		<i>in a chilli & garlic tomato sauce</i>	
<i>- Add chicken for +2.5</i>		LOBSTER & KING PRAWNS PENNE	29
SEAFOOD PENNE	18.5	<i>Grilled half lobster in tomato & chilli sauce with hint of cream</i>	
<i>King prawns, mussels & squid finished with chilli, capers and cherry tomatoes in a lemon & butter sauce</i>		MONKFISH & CHORIZO PENNE	17.5
		<i>with Nduja sauce, peas, hint of cream and rocket</i>	

RISOTTO

GRILLED ARTICHOKE & SAFFRON RISOTTO vG	15.95	SLOW COOKED BEEF SHIN & SAFFRON RISOTTO	17.95
<i>Served with artichoke hearts, roasted red pepper and petit pois peas</i>		<i>Pulled shin of beef, slow cooked in an aromatic sauce with saffron risotto.</i>	
RISOTTO PESCATORE	18.95	WILD MUSHROOM RISOTTO v	15.5
<i>King prawns, mussels, salmon and calamari cooked with lemon & saffron risotto</i>		<i>With oyster, chestnut and button mushrooms, shaved parmesan and rocket</i>	
BEETROOT RISOTTO & GRILLED GOATS CHEESE	16.5	<i>- Add truffle oil for +1.75</i>	
<i>With toasted walnuts</i>		<i>- Add crispy pancetta for +2.5</i>	
		<i>- Add chicken for +3.5</i>	

SALADS

GRILLED HALLOUMI SALAD v	15.95	GRILLED TUNA NICOISE	18.5
<i>Char-grilled courgette, roasted red peppers, beetroot, orange segments, Padrón pepper, chicory, spinach and houmous, drizzled with lemon dressing</i>		<i>Fresh tuna loin, baby gem, baby potatoes, French beans, soft boiled egg, olives, tomato and caper dressing.</i>	
<i>- Add chargrilled chicken breast for +4.5</i>		<i>- Served pink or well done</i>	

MINIMUM 28 DAY HIMALAYAN SALT-AGED BRITISH QUALITY BEEF

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

7oz FILLET	34	10oz RUMP	26	10oz SIRLOIN	29	10oz RIB EYE	29
<i>The most premium cut. Lean and very tender</i>		<i>Lean cut of meat with a deeper rich savouriness than other steaks</i>		<i>A classic cut from the heart of the beef loin, combining tenderness and flavour</i>		<i>Cut from the prime of the rib, marbled with flavour</i>	

SIGNATURE DISHES

HONEY & BALSAMIC GLAZED DUCK BREAST	22.75	PAN ROASTED PORK BELLY	19.5
<i>Served on a bed of spiced butternut squash puree with potato gratin, red wine balsamic jus, honey roasted parsnips & pomegranate seeds. Served pink or well done</i>		<i>Sweet potato puree, pancetta & sauteed savoy cabbage topped with spiced apple puree in red wine sauce</i>	
BAKED CHICKEN ROULADE	18.75	BAKED MONKFISH WRAPPED IN PARMA HAM	22
<i>Chicken breast stuffed with smoked provola cheese wrapped in pancetta. Served with baby potatoes and spinach in a tomato & cream sauce</i>		<i>Served on a bed of spiced tomato sauce with dauphinois potatoes</i>	
MARINATED CHICKEN, MUSHROOMS, PANCETTA SKEWER	18.95	PAN FRIED SEA BASS FILLETS	21
<i>With skin-on chips, rocket, parmesan & mushroom sauce</i>		<i>Dauphinoise potatoes, tender stem broccoli with a creamy saffron sauce & chilli dressing</i>	
GRILLED FLATTENED 8OZ RUMP STEAK	22	GRILLED BEEF FILLET MEDALLIONS	27
<i>Marinated in chimichurri sauce, with roasted baby potatoes, rocket & parmesan. Medium or well done</i>		<i>Creamy mashed potatoes, rocket & parmesan in a truffle mushroom sauce. Served medium rare or well done</i>	
BEEF FILLET SKEWER	24	LAMB CACCIATORE	22
<i>Flame-grilled with onion & peppers, skin-on chips, roasted tomatoes, rocket & parmesan. Served medium or well done</i>		<i>Slow cooked lamb shoulder with pancetta seasoned and smothered in a herby tomato & red wine sauce. Served with saffron potatoes and gluten free bread drizzled with mint sauce</i>	

BURGERS

Our burgers are chargrilled and served in a gluten free bun with lettuce, sliced beef tomato, fresh onion, gherkins, signature burger sauce and skin on chips

HAND PRESSED BEEF BURGER	16.95	CHICKEN BREAST BURGER	16.75
<i>Two beef patties, two slices of cheddar cheese. Add pulled beef for +2.95</i>		<i>Herb marinated chicken</i>	
<i>Cheddar cheese for +1.5</i>		<i>Smoked streaky bacon for +2.5</i>	

SIDES

SKIN ON SEASONED CHIPS vG	4.5	ROCKET & PARMESAN SALAD v	5
CREAMY PARMESAN MASHED POTATO v	5	SICILIAN HERITAGE TOMATO & ONION SALAD v	5
TRUFFLE & PARMESAN CHIPS v	5.95	<i>With a basil and caper dressing</i>	
FRENCH BEANS WITH SHALLOTS & PEAS vG	5	TENDERSTEM BROCCOLI WITH CHILLI & GARLIC vG	5.5
ROASTED BABY POTATOES WITH GARLIC & WILTED SPINACH v	5	FRESH HOUSE SALAD v	4.5