

Lucia
SUNDAY
SHARING
ROAST

AVAILABLE WITH
BOTTOMLESS WINE OR BEER

Available Sundays 12-6pm
Please see our separate menu

TREAT
SOMEONE

Lucia
GIFT
VOUCHERS

Speak to a member of staff or
scan the QR code below



AVAILABLE IN OUR RESTAURANTS,
BY POST & DIGITALLY ONLINE
luciwinebar.co.uk/gift-vouchers

Lucia
À LA CARTE

V SUITABLE FOR VEGETARIANS / VG SUITABLE FOR VEGANS
All prices include VAT at the current rate.

An optional 10% service charge will be added to your bill.
All gratuities go to the team.
**Please always inform your server of any allergies or
intolerances before placing your order.**
Not all ingredients are listed on the menu and we cannot
guarantee the total absence of allergens, including nuts and traces.
Some of our fish & meat products may contain bones
Detailed information on the legal allergens is available on request.



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Lucia
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MENU
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STUZZI

MARINATED OLIVES vG	5	SELECTION OF HOMEMADE BREADS vG	7
		<i>Served warm with aged balsamic and olive oil.</i>	
		<i>Please ask your server for today's bread selection</i>	

GARLIC BREAD

GARLIC ROSEMARY v	8
GARLIC 'NDUJA & HOT HONEY	9
GARLIC TOMATO & BASIL v	9
Add Fior Di Latte mozzarella v	+3
Add green pesto vG	+1

PINWHEELS

With garlic butter

CHEESY ITALIAN HERB v	8
GOATS CHEESE & ONION CHUTNEY v	9
PEPPERONI, 'NDUJA & MOZZARELLA	9
Add Parma ham	+2

ANTIPASTI

TOMATO BRUSCHETTA vG	9	CRISPY PORK BELLY	13
<i>Heritage tomatoes, basil & garlic, finished with extra virgin olive oil</i>		<i>Creamy cannellini bean purée, smoked pancetta, tomato & 'Nduja sauce</i>	
BURRATA v	12	KING PRAWNS	13
<i>Peach & cucumber salsa, hot honey dressing, toasted sourdough bread</i>		<i>Chilli, garlic, lemon & butter sauce, artisan bread</i>	
ANTIPASTO	13	WILD FOREST MUSHROOMS v	12
<i>24 month aged Parma ham, salami Napoli, Stracciatella cheese, spiced olives, sun-dried tomatoes & focaccia</i>		<i>In a creamy truffle sauce, toasted artisan bread</i>	
CHARRED OCTOPUS	15	PEA & ASPARAGUS ARANCINI	11
<i>Smoked cannellini bean purée, gremolata, crispy Parma ham</i>		<i>Choice of:</i>	
BEEF TARTARE	15	- Truffle mayonnaise (V)	
<i>Hand-cut dry aged fillet, shallots, mustard dressing, breaded yolk & toasted sourdough</i>		- 'Nduja mayonnaise	
LEMON PEPPER CALAMARI	12	STEAMED MUSSELS	12
<i>Lemon mayonnaise</i>		<i>Artisan bread</i>	
ITALIAN MEATBALLS	13	<i>Choice of:</i>	
<i>Spicy tomato sauce, Parmesan cheese, toasted sourdough</i>		- White wine, garlic & cream	
		- Spicy tomato	
		BREADED BRIE v	12
		<i>Fried breaded brie, celery & rocket salad, homemade walnut jam</i>	

INSALATA

CAESAR SALAD	14	GRILLED HALLOUMI SALAD v	16
<i>Croutons, romaine lettuce, soft boiled egg, aged Parmesan</i>		<i>Courgette, red peppers, beetroot, orange, padrón pepper, chicory, spinach & hummus, drizzled with lemon dressing</i>	
<i>Add chicken breast +5</i>		<i>Add chicken breast +5</i>	
<i>Add streaky bacon +2</i>			

CONTORNO

SKIN ON SEASONED CHIPS vG	5	TENDERSTEM BROCCOLI WITH CHILLI & GARLIC vG	6
ROCKET & PARMESAN SALAD	5	ROASTED BABY POTATOES WITH GARLIC & WILTED SPINACH v	6
FRESH HOUSE SALAD v	5	SAUTÉED FRENCH BEANS, SOYA BEANS & GARDEN PEAS vG	6
TRUFFLE & PARMESAN CHIPS	6	HERITAGE TOMATO & ONION SALAD v	5
CREAMY PARMESAN MASHED POTATO	5	<i>Eight year aged Balsamic dressing</i>	
PANKO ONION RINGS vG	5		

PASTA & RISOTTO

LINGUINE BOLOGNESE	16	LINGUINE CARBONARA	16
<i>Original Bologna recipe with slow cooked beef ragu</i>		<i>Linguine with cream, eggs, pancetta, Grana Padano & black pepper</i>	
STEAK ALFREDO	19	SEAFOOD LINGUINE	21
<i>Sliced beef sirloin steak, wild foraged mushrooms & tagliatelle, creamy Parmesan sauce</i>		<i>King prawns, mussels, calamari, cherry tomatoes, capers, samphire, chilli, lemon & butter sauce</i>	
LOBSTER RAVIOLI	22	WILD MUSHROOM RISOTTO	16
<i>Samphire, capers, cherry tomatoes with chilli in a lemon & butter sauce</i>		<i>Wild foraged mushrooms, creamy risotto, shaved Parmesan, rocket</i>	
PACCHERI ARRABIATA v	15	<i>Add truffle oil +2</i>	
<i>Aromatic tomato sauce, chilli, fresh basil, stracciatella creamy cheese</i>		<i>Add crispy pancetta +3</i>	
<i>Add chicken +4</i>		<i>Add chicken +4</i>	
<i>Add spicy Italian sausage +3</i>		ASPARAGUS & PEA RISOTTO	18
LASAGNA AL RAGU	17	<i>Grilled goats cheese, toasted walnuts & rocket</i>	
<i>Slow cooked beef ragu, mozzarella, Parmesan, béchamel, tomato sauce</i>		RISOTTO PESCATORE	21
BEEF FILLET & BAKED GNOCCHI	18	<i>King prawns, mussels, salmon, calamari, lemon & saffron risotto</i>	
<i>Strips of beef fillet, foraged mushrooms, spicy tomato & cream sauce, Scamorza, Parmesan</i>			

PESCE & CARNE

FREE RANGE BRITISH CHICKEN BREAST	22	PAN-FRIED SEA BASS FILLETS	23
<i>Charred sweet potato, croutons & grilled asparagus in a creamy Parmesan sauce</i>		<i>Creamy leek sauce, grilled asparagus, pavé potato</i>	
BEEF FILLET MEDALLIONS	24	MARINATED CHICKEN, MUSHROOM, PANCETTA SKEWER	21
<i>Matchstick potatoes, creamy mash, sautéed black kale, porcini mushroom sauce</i>		<i>Porcini mushroom sauce, skin on chips, Parmesan & rocket</i>	
<i>Served medium rare or well done</i>		CHICKEN MILANESE	19
FILLET STEAK (250G)	39	<i>Homemade truffle mayonnaise, Parmesan & rocket salad, charred lemon wedge</i>	
<i>Skin on chips & peppercorn sauce</i>		<i>Add a fried egg +1</i>	
RIBEYE STEAK (300G)	34	HAND PRESSED BEEF BURGER	19
<i>Skin on chips & peppercorn sauce</i>		<i>Two aged beef patties, cheddar cheese, brioche bun, salad, signature burger sauce, skin-on chips</i>	
PAN ROASTED PORK BELLY	21	CHICKEN BREAST BURGER	18
<i>Creamy mashed potatoes, pancetta, sautéed savoy cabbage, spiced apple purée, red wine jus</i>		<i>Herb marinated chicken, brioche bun, salad, signature burger sauce, skin-on chips</i>	
GRILLED TUNA STEAK	23	EXTRAS	
<i>Asparagus, artichoke, French beans, gnocchi, rocket, chilli, tomato & caper dressing</i>		<i>Add cheddar cheese +2</i>	
<i>Served pink or well done</i>		<i>Add smoked streaky bacon +3</i>	

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SOURDOUGH PIZZA

MARGHERITA v	14
<i>San Marzano tomatoes, Fior Di Latte mozzarella, basil</i>	
PARMA	18
<i>San Marzano tomatoes, Fior Di Latte mozzarella, 24 month aged Prosciutto Crudo, rocket, shaved Parmesan</i>	
HOT HONEY	18
<i>San Marzano tomatoes, Fior Di Latte mozzarella, 'Nduja, pepperoni, hot honey, stracciatella creamy cheese</i>	
<i>Add burrata cheese V +4</i>	
GOATS CHEESE v	18
<i>San Marzano tomatoes, Fior Di Latte mozzarella, goats cheese, roasted red peppers, caramelised onions, baby spinach, toasted walnuts</i>	
SPICY STEAK	18
<i>San Marzano tomatoes, Fior Di Latte mozzarella, marinated fillet steak with an aromatic chilli flavour, red onions, wild mushrooms, rocket</i>	
PEPPERONI	16
<i>San Marzano tomatoes, Fior Di Latte mozzarella, pepperoni Salsiccia</i>	
MISTO DI CARNE	18
<i>San Marzano tomatoes, Fior Di Latte mozzarella, chicken, pepperoni, wild mushrooms, red onions, 24 month aged Prosciutto, rocket</i>	
ADD EXTRA TOPPINGS	
<i>Cheese +2.5 Vegetable +3</i>	
<i>Meat +4 Fior Di Latte Mozzarella +3</i>	

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