

*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](http://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.



*Lucia*  
**À LA  
CARTE  
MENU**



## STUZZI

MARINATED OLIVES vG	5	SELECTION OF HOMEMADE BREADS vG	7
		<i>Served warm with aged balsamic and olive oil. 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 &amp; garlic, finished with extra virgin olive oil</i>		<i>Creamy cannellini bean purée, smoked pancetta, tomato &amp; 'Nduja sauce</i>	
BURRATA v	12	KING PRAWNS	13
<i>Peach &amp; cucumber salsa, hot honey dressing, toasted sourdough bread</i>		<i>Chilli, garlic, lemon &amp; 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 &amp; 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: - Truffle mayonnaise (V) - 'Nduja mayonnaise</i>	
BEEF TARTARE	15	STEAMED MUSSELS	12
<i>Hand-cut dry aged fillet, shallots, mustard dressing, breaded yolk &amp; toasted sourdough</i>		<i>Artisan bread Choice of: - White wine, garlic &amp; cream - Spicy tomato</i>	
LEMON PEPPER CALAMARI	12	BREADED BRIE v	12
<i>Lemon mayonnaise</i>		<i>Fried breaded brie, celery &amp; rocket salad, homemade walnut jam</i>	
ITALIAN MEATBALLS	13		
<i>Spicy tomato sauce, Parmesan cheese, toasted sourdough</i>			

## INSALATA

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

## CONTORNO

SKIN ON SEASONED CHIPS vG	5	ROASTED BABY POTATOES WITH GARLIC & WILTED SPINACH v	6
ROCKET & PARMESAN SALAD	5	TENDERSTEM BROCCOLI WITH CHILLI & GARLIC vG	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
PANKO ONION RINGS vG	5	<i>Eight year aged Balsamic dressing</i>	
CREAMY PARMESAN MASHED POTATO	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 &amp; black pepper</i>	
PACCHERI PISTACHIO v	17	SEAFOOD LINGUINE	21
<i>Creamy pistachio &amp; leek sauce, courgette, stracciatella cheese &amp; buttered breadcrumbs</i>		<i>King prawns, mussels, calamari, cherry tomatoes, capers, samphire, chilli, lemon &amp; butter sauce</i>	
STEAK ALFREDO	19	CRAB TAGLIATELLE	21
<i>Sliced beef sirloin steak, wild foraged mushrooms &amp; tagliatelle, creamy Parmesan sauce</i>		<i>Cherry tomatoes, chilli, saffron lobster bisque</i>	
LOBSTER RAVIOLI	22	WILD MUSHROOM RISOTTO	16
<i>Samphire, capers, cherry tomatoes with chilli in a lemon &amp; butter sauce</i>		<i>Wild foraged mushrooms, creamy risotto, shaved Parmesan, rocket Add truffle oil +2 Add crispy pancetta +3 Add chicken +4</i>	
PACCHERI ARRABIATA v	15	ASPARAGUS & PEA RISOTTO	18
<i>Aromatic tomato sauce, chilli, fresh basil, stracciatella creamy cheese Add chicken +4 Add spicy Italian sausage +3</i>		<i>Grilled goats cheese, toasted walnuts &amp; rocket</i>	
LASAGNA AL RAGU	17	RISOTTO PESCATORE	21
<i>Slow cooked beef ragu, mozzarella, Parmesan, béchamel, tomato sauce</i>		<i>King prawns, mussels, salmon, calamari, lemon &amp; saffron risotto</i>	
BEEF FILLET & BAKED GNOCCHI	18	SCALLOP & OCTOPUS RISOTTO	24
<i>Strips of beef fillet, foraged mushrooms, spicy tomato &amp; cream sauce, Scamorza, Parmesan</i>		<i>Lobster bisque, garden peas</i>	

## PESCE & CARNE

FREE RANGE BRITISH CHICKEN BREAST	22	MARINATED CHICKEN, MUSHROOM, PANCETTA SKEWER	21
<i>Charred sweet potato, croutons &amp; grilled asparagus in a creamy Parmesan sauce</i>		<i>Porcini mushroom sauce, skin on chips, Parmesan &amp; rocket</i>	
BEEF FILLET MEDALLIONS	24	CHICKEN MILANESE	19
<i>Matchstick potatoes, creamy mash, sautéed black kale, porcini mushroom sauce Served medium rare or well done</i>		<i>Homemade truffle mayonnaise, Parmesan &amp; rocket salad, charred lemon wedge Add a fried egg +1</i>	
AUBERGINE MILANESE v	19	MAPLE & MUSTARD SALMON FILLET	23
<i>Baked aubergine, melted mozzarella, spicy tomato sauce &amp; creamy stracciatella cheese</i>		<i>Crushed potato, wilted spinach, mussels &amp; creamy dill sauce</i>	
FILLET STEAK (250G)	39	HOT HONEY DUCK BREAST	25
<i>Skin on chips &amp; peppercorn sauce</i>		<i>Cauliflower croquette, celery &amp; spinach purée, sautéed cabbage, red wine jus Served pink or well done</i>	
RIBEYE STEAK (300G)	34	HAND PRESSED BEEF BURGER	19
<i>Skin on chips &amp; 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>	
PAN-FRIED SEA BASS FILLETS	23	EXTRAS	
<i>Creamy leek sauce, grilled asparagus, pavé potato</i>		<i>Add cheddar cheese +2 Add smoked streaky bacon +3</i>	
GRILLED TUNA STEAK	23		
<i>Asparagus, artichoke, French beans, gnocchi, rocket, chilli, tomato &amp; caper dressing Served pink or well done</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 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 Meat +4 Fior Di Latte Mozzarella +3</i>	

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