

Lucia

LUCIAWINEBAR.CO.UK

📱 LUCIARESTAURANTS

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.



FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN

Lucia

**GLUTEN
FREE
MENU**



STUZZI

MARINATED OLIVES vG 5

ANTIPASTO

TOMATO BRUSCHETTA vG <i>Heritage tomatoes, basil & garlic finished with extra virgin olive oil & gluten free bread</i>	9	WILD FOREST MUSHROOMS v <i>In a creamy truffle sauce with gluten free bread</i>	12
MUSHROOM BRUSCHETTA vG <i>Served with cherry tomatoes, wilted spinach, aged balsamic & gluten free bread</i>	9	STEAMED MUSSELS <i>Gluten free bread</i> <i>Choice of:</i> <i>- White wine, garlic & cream</i> <i>- Spicy tomato</i>	12
HOUMOUS WITH HARISSA PEPPER <i>With marinated mixed olives & gluten free bread</i>	9	CHARRED OCTOPUS <i>Smoked cannellini bean purée, gremolata, crispy Parma ham</i>	15
ITALIAN MEATBALLS <i>Spicy tomato sauce, Parmesan cheese with gluten free bread</i>	13	BURRATA v <i>Peach & cucumber salsa, hot honey dressing, toasted gluten free bread</i>	12
CRISPY PORK BELLY <i>Creamy cannellini bean purée, smoked pancetta, tomato & 'nduja sauce</i>	13	ANTIPASTO <i>24 month aged Parma ham, salami Napoli, stracciatella cheese, spiced olives, sun-dried tomatoes & gluten free bread</i>	13
KING PRAWNS <i>Chilli, garlic, lemon & butter sauce with gluten free bread</i>	13		

INSALATA

GRILLED HALLOUMI SALAD v <i>Courgette, red peppers, beetroot, orange, padrón pepper, chicory, spinach & houmous, drizzled with lemon dressing</i> <i>Add chicken breast +4.5</i>	16	CAESAR SALAD <i>Gluten free croutons, romaine lettuce, soft boiled egg, aged Parmesan</i> <i>Add chicken breast +4.5</i> <i>Add streaky bacon +2.5</i>	14
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CONTORO

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

PASTA & RISOTTO

BOLOGNESE <i>Original Bologna recipe with slow cooked beef ragu & gluten free pasta</i>	16	SEAFOOD FUSILLI <i>King prawns, mussels, calamari, cherry tomatoes, capers, samphire, chilli, lemon & butter sauce with gluten free pasta</i>	21
ARRABIATA v <i>Aromatic tomato sauce, chilli, fresh basil, stracciatella creamy cheese with gluten free pasta</i> <i>Add chicken +3.5</i> <i>Add spicy Italian sausage +3.5</i>	15	WILD MUSHROOM RISOTTO v <i>Wild foraged mushrooms, creamy risotto, shaved Parmesan, rocket</i> <i>Add truffle oil +2</i> <i>Add crispy pancetta +2.5</i> <i>Add chicken +3.5</i>	16
PANCETTA FUSILLI <i>Red pepper & almond sauce, crispy smoked pancetta, stracciatella creamy cheese & house-cured crispy prosciutto</i>	17	RISOTTO PESCATORE <i>King prawns, mussels, salmon, calamari, lemon & saffron risotto</i>	21
STEAK ALFREDO <i>Sliced beef sirloin steak, wild foraged mushrooms & gluten free pasta, creamy Parmesan sauce</i>	19	BEETROOT RISOTTO & GRILLED GOATS CHEESE v <i>Toasted walnuts, parsnip crisps</i>	16.5
PUTTANESCA <i>Aubergine, cherry tomatoes, olives & capers in a chilli & garlic tomato sauce</i>	15	GRILLED ARTICHOKE & SAFFRON RISOTTO <i>Served with artichoke hearts, roasted red pepper & petit pois</i>	17
CARBONARA <i>Gluten free pasta with cream, eggs, pancetta, grana padano & black pepper</i>	16	SCALLOP & OCTOPUS RISOTTO <i>Lobster bisque, garden peas</i>	24
ASPARAGUS & PEA RISOTTO <i>Grilled goats cheese, toasted walnuts & rocket</i>	18		

PESCE & CARNE

FREE RANGE BRITISH CHICKEN BREAST <i>Charred sweet potato & grilled asparagus in a creamy Parmesan sauce</i>	22	MAPLE & MUSTARD SALMON FILLET <i>Crushed potato, wilted spinach, mussels & creamy dill sauce</i>	23
BEEF FILLET MEDALLIONS <i>Matchstick potatoes, creamy mash, sautéed black kale, porcini mushroom sauce</i> <i>Served medium rare or well done</i>	24	HOT HONEY DUCK BREAST <i>Crisp pave potato, celery & spinach purée, sautéed cabbage, red wine jus</i> <i>Served pink or well done</i>	25
FILLET STEAK (250G) <i>Skin-on chips & peppercorn sauce</i>	39	HAND PRESSED BEEF BURGER <i>Two aged beef patties, cheddar cheese, gluten free bun, salad, signature burger sauce, skin-on chips</i>	19
RIBEYE STEAK (300G) v <i>Skin-on chips & peppercorn sauce</i>	34	CHICKEN BREAST BURGER <i>Herb marinated chicken, gluten free bun, salad, signature burger sauce, skin-on chips</i>	18
PAN ROASTED PORK BELLY <i>Creamy mashed potatoes, pancetta & sauteed savoy cabbage topped with spiced apple purée in a red wine sauce</i>	21	EXTRAS <i>Add cheddar cheese +2</i> <i>Add smoked streaky bacon +2</i>	
PAN-FRIED SEA BASS FILLETS <i>Creamy leek sauce, grilled asparagus, pavé potato</i>	23		
MARINATED CHICKEN, MUSHROOMS, PANCETTA SKEWER <i>Porcini mushroom sauce, skin-on chips, Parmesan & rocket</i>	21		