

Lucia

SUNDAY
SHARING
ROAST

PERFECT FOR
THE WHOLE FAMILY

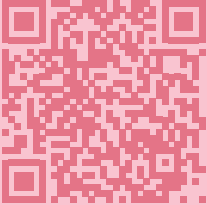
Available Sundays 12-6pm
Please see our separate menu

TREAT
SOMEONE

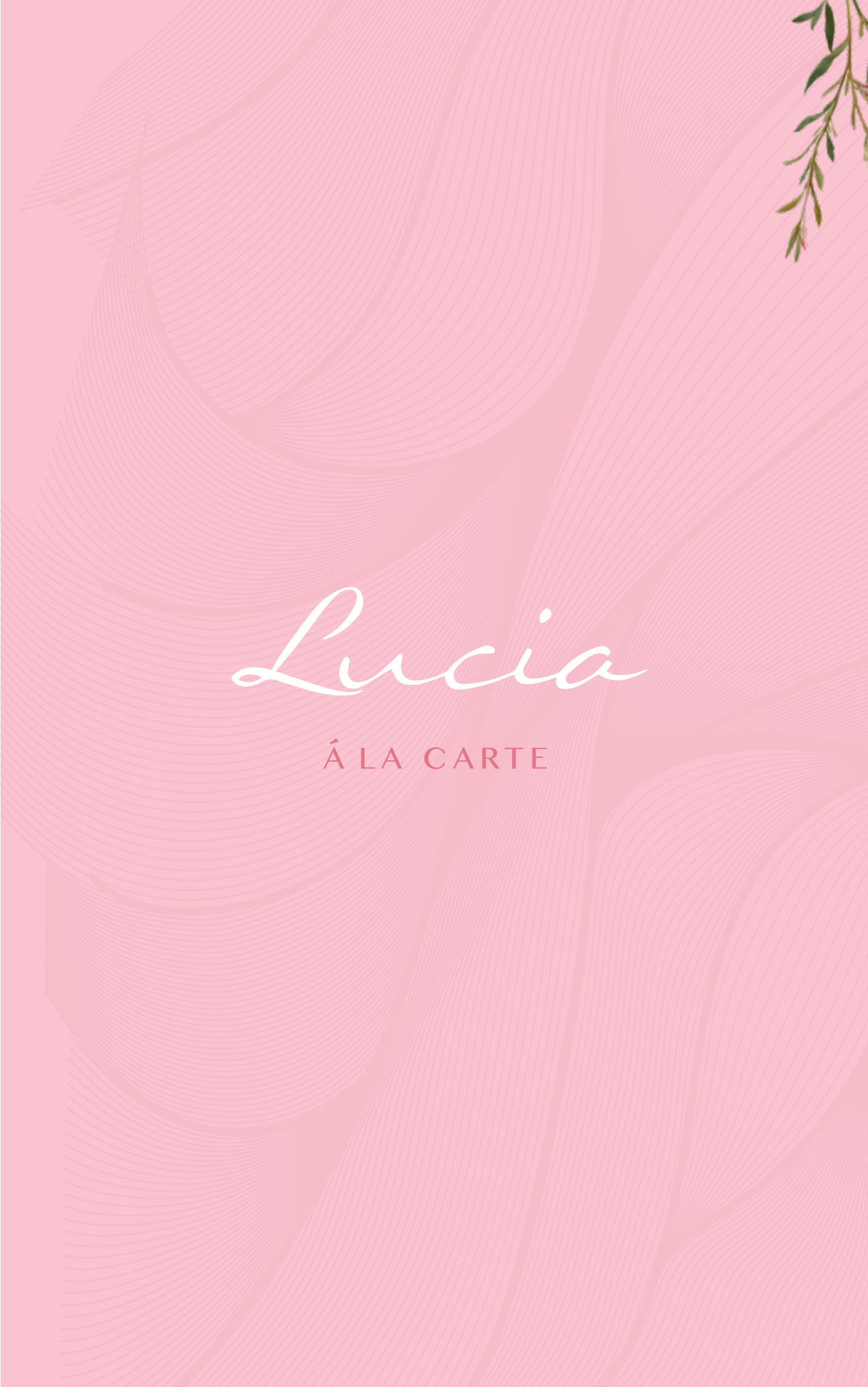
Lucia

GIFT
VOUCHERS

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



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



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.

STUZZI

PASTA & RISOTTO

MARINATED OLIVES vG	5	SELECTION OF HOMEMADE BREADS vG	7
		<i>Served warm with aged balsamic & 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	9.5	ANTIPASTO	14
<i>Heritage tomatoes, basil & garlic, finished with extra virgin olive oil</i>		<i>24-month-aged Parma ham, Negroni Salami Napoli, Stracciatella cheese, spiced olives, sun-dried tomatoes & focaccia</i>	
BURRATA v	13	KING PRAWNS	15
<i>Heritage beetroot & butternut squash salsa, hot honey & spiced pumpkin</i>		<i>Chilli, garlic, lemon & butter sauce, artisan bread</i>	
SEARED TUNA	15	WILD FOREST MUSHROOMS	13
<i>Pavé potato, avocado, capers & spicy yellow pepper coulis</i>		<i>Creamy truffle sauce, toasted artisan bread</i>	
BEEF TARTARE	15	BOLOGNESE ARANCINI	13
<i>Hand-cut dry aged fillet, shallots, mustard dressing, breaded yolk & toasted sourdough</i>		<i>Sweet tomato sauce, Parmesan</i>	
LEMON PEPPER CALAMARI	13	STEAMED MUSSELS	14
<i>Lemon mayonnaise</i>		<i>Artisan bread</i>	
SPICED ITALIAN MEATBALLS	14	<i>Choice of:</i>	
<i>Spicy tomato sauce, Parmesan cheese, toasted sourdough</i>		<i>- White wine, garlic & cream</i>	
		<i>- Spicy tomato</i>	
CRISPY PORK BELLY	13	BREADED BRIE v	13
<i>Creamy cannellini bean purée, smoked pancetta, tomato & 'nduja sauce</i>		<i>Fried breaded brie, celery & rocket salad, homemade walnut jam</i>	

INSALATA

CHICKEN CAESAR SALAD	20	GRILLED HALLOUMI SALAD v	18
<i>Chicken breast, 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 streaky bacon +2</i>		<i>Add chicken breast +5</i>	

CONTORNO

SKIN ON SEASONED CHIPS vG	5.5	TENDERSTEM BROCCOLI WITH CHILLI & GARLIC vG	6.5
ROCKET & PARMESAN SALAD	5.5	SAUTÉED HISPI CABBAGE	7
FRESH HOUSE SALAD v	5.5	<i>Pigs in blankets</i>	
TRUFFLE & PARMESAN CHIPS	7	HONEY ROASTED CARROTS, BEETROOT v	6.5
PANKO ONION RINGS vG	6	<i>Goats cheese & walnuts</i>	
ROASTED BABY POTATOES WITH GARLIC & WILTED SPINACH v	6	CACIO E PEPE BUTTER BEANS	5.5
		<i>Add white truffle oil +2</i>	

LINGUINE BOLOGNESE	17	LOBSTER RAVIOLI	22
<i>Original Bologna recipe with slow cooked beef ragu</i>		<i>Samphire, capers, cherry tomatoes with chilli in a lemon & butter sauce</i>	
STEAK ALFREDO	21	WILD BOAR RAVIOLI	21
<i>Sliced beef sirloin steak, wild foraged mushrooms & tagliatelle, creamy Parmesan sauce</i>		<i>Tomato & red wine sauce, crackling, fresh rocket</i>	
PACCHERI ARRABIATA v	16	TRUFFLE MUSHROOM TORTELLINI vG	21
<i>Aromatic tomato sauce, chilli, fresh basil, stracciatella creamy cheese</i>		<i>Roasted wild mushroom, rocket & porcini mushroom sauce</i>	
<i>Add chicken +4</i>		WILD MUSHROOM RISOTTO	17
<i>Add spicy Italian sausage +3</i>		<i>Wild foraged mushrooms, creamy risotto, shaved Parmesan, rocket</i>	
LINGUINE CARBONARA	18	<i>Add truffle oil +2</i>	
<i>Linguine with cream, eggs, pancetta, Grana Padano & black pepper</i>		<i>Add crispy pancetta +3</i>	
SEAFOOD LINGUINE	22	<i>Add chicken +4</i>	
<i>King prawns, mussels, calamari, cherry tomatoes, capers, samphire, chilli, lemon & butter sauce</i>		GOATS CHEESE & BEETROOT RISOTTO	18
LASAGNA AL RAGU	18	<i>Toasted walnuts & rocket</i>	
<i>Slow cooked beef ragu, mozzarella, Parmesan, béchamel, tomato sauce</i>		PULLED BEEF & SAFFRON RISOTTO	19
SPINACH AND RICOTTA LASAGNE v	17	<i>Parsnip crisps</i>	
<i>Layers of pasta, spinach & ricotta in a rich tomato sauce</i>		RISOTTO PESCATORE	23
BEEF FILLET & BAKED GNOCCHI	19	<i>King prawns, mussels, salmon, calamari, lemon & saffron risotto</i>	
<i>Strips of beef fillet steak, foraged mushrooms, spicy tomato & cream sauce, Scamorza, Parmesan</i>			

PESCE & CARNE

CHARRED CHICKEN GREMOLATA	22	MARINATED CHICKEN, MUSHROOM, PANCETTA SKEWER	22
<i>Creamy risotto</i>		<i>Porcini mushroom sauce, skin on chips, Parmesan & rocket</i>	
FLATTENED BEEF FILLET STEAK	25	CHICKEN MILANESE	20
<i>Spicy chimichurri dressing, rocket & Parmesan</i>		<i>Homemade truffle mayonnaise, Parmesan & rocket salad, charred lemon wedge</i>	
<i>Served pink or well done</i>		<i>Add a fried egg +2</i>	
AUBERGINE MILANESE v	19	<i>Add linguine pomodoro +4.5</i>	
<i>Baked aubergine, melted mozzarella, spicy tomato sauce & creamy stracciatella cheese</i>		CONFIT DUCK LEG	24
FILLET STEAK (250G)	43	<i>Spiced carrot purée, crispy kale, pavé potato, red wine jus</i>	
<i>Skin on chips & peppercorn sauce</i>		ITALIAN MEATBALLS	22
SIRLOIN STEAK (300G)	37	<i>Stuffed with 'nduja & scamorza, cashews, creamy polenta, red wine jus</i>	
<i>Skin on chips & peppercorn sauce</i>		HAND PRESSED BEEF BURGER	20
PAN ROASTED PORK BELLY	23	<i>Two beef steak patties, cheddar cheese, brioche bun, salad, signature burger sauce, skin-on chips</i>	
<i>Creamy mashed potatoes, pancetta, sautéed savoy cabbage, spiced apple purée, red wine jus</i>		CHICKEN BREAST BURGER	20
PAN-FRIED SEA BASS FILLETS	24	<i>Herb marinated chicken, brioche bun, salad, signature burger sauce, skin-on chips</i>	
<i>Creamy leek sauce, grilled asparagus, pavé potato</i>		EXTRAS	
SALMON FILLET	24	<i>Add cheddar cheese +2</i>	
<i>Charred cheesy polenta cake, lobster bisque, wilted spinach</i>		<i>Add smoked streaky bacon +2</i>	
GRILLED TUNA STEAK	24		
<i>Asparagus, artichoke, French beans, gnocchi, rocket, chilli, tomato & caper dressing</i>			
<i>Served pink or well done</i>			

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SOURDOUGH PIZZA

MARGHERITA v

14

San Marzano tomatoes, Fior Di Latte mozzarella, basil

PARMA

18

San Marzano tomatoes, Fior Di Latte mozzarella, 24 month aged Prosciutto Crudo, rocket, shaved Parmesan

HOT HONEY

18

San Marzano tomatoes, Fior Di Latte mozzarella, 'Nduja, pepperoni, hot honey, stracciatella creamy cheese

Add burrata cheese V +4

GOATS CHEESE v

18

San Marzano tomatoes, Fior Di Latte mozzarella, goats cheese, roasted red peppers, caramelised onions, baby spinach, toasted walnuts

SPICY STEAK

18

San Marzano tomatoes, Fior Di Latte mozzarella, marinated fillet steak with an aromatic chilli flavour, red onions, wild mushrooms, rocket

PEPPERONI

16

San Marzano tomatoes, Fior Di Latte mozzarella, pepperoni Salsiccia

MISTO DI CARNE

18

San Marzano tomatoes, Fior Di Latte mozzarella, chicken, pepperoni, wild mushrooms, red onions, 24 month aged Prosciutto, rocket

ADD EXTRA TOPPINGS

Cheese +2.5 Vegetable +3

Meat +4 Fior Di Latte Mozzarella +3

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