

Lucia
**SUNDAY
SHARING
ROAST**

FOR TWO PEOPLE TO SHARE

A selection of Sirloin Beef, Roasted Half Chicken and Pork Belly. Served with roasted potatoes, carrots, parsnips, Yorkshire puddings and broccoli with a jug of homemade gravy

Unlimited gravy refills included.

Available Sundays 12-6pm
Please see our separate menu

Lucia
À LA CARTE

TREAT
SOMEONE
Lucia
**GIFT
VOUCHERS**

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



Available in our restaurant,
by post & digitally online

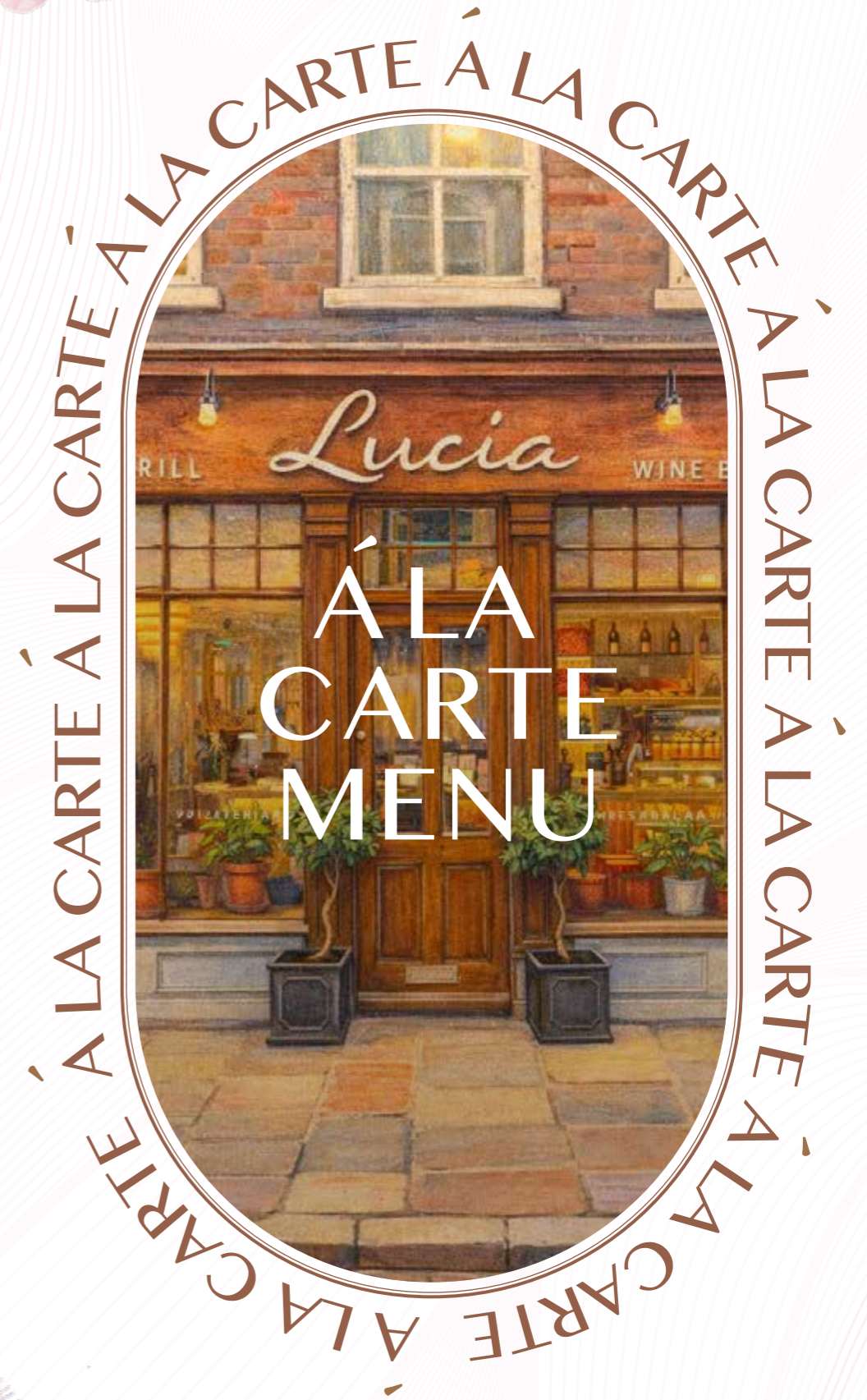
luciawinebar.co.uk/gift-vouchers

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.



Scan here to see
list of allergens



LA DOLCE VITA EXPERIENCE

2 COURSES 65PP | 3 COURSES 72PP
90 MINUTES OF FREE FLOWING PROSECCO

Choose any dish from
ANTIPASTI | PASTA E RISOTTO | PIZZA
INSALATA | INDULGENT DESSERTS

MARINATED OLIVES VG 5.5

ITALIAN BREAD BASKET V 7.5
Selection of homemade breads.
Served warm with aged balsamic & olive oil

GARLIC BREADS

GARLIC ROSEMARY V 8
GARLIC 'NDUJA & HOT HONEY 9.5
GARLIC TOMATO & BASIL V 9
Add Fior Di Latte mozzarella V +3

PINWHEELS

Served with garlic butter
CHEESY ITALIAN HERB V 9
GOATS CHEESE & ONION CHUTNEY V 10
PEPPERONI, 'NDUJA & MOZZARELLA & HOT HONEY 10

ANTIPASTI

BRUSCHETTA AL POMODORO VG 10.5
Toasted sourdough bread with chopped heritage tomatoes, basil & garlic, finished with extra virgin olive oil

BURRATA V 13.5
Creamy burrata from Puglia served with hot honey, pineapple salsa and sesame crackers

CARPACCIO DI MANZO 15.5
Thinly sliced beef fillet with mustard aioli, rocket, aged Parmesan and a lemon & caper dressing

SALMONE MARINATO 15.5
Lucia's house cured salmon served with dill & lime mascarpone, pickled cucumber and sesame crackers

CALAMARI FRITTI 13
Deep fried squid in a lemon pepper seasoning with black garlic aioli

POLPETTE ALL' ITALIANA 14
Homemade beef meatballs in a spicy tomato sauce with Parmesan and toasted sourdough bread

ARANCINI SICILIANI 13.5
Filled with beef ragu and served with an aromatic tomato sauce

HOUMOUS ALLA NOCCIOLA VG 13
Homemade hazelnut houmous served with house pickles and flat bread

FUNGHI AL FORNO 13.5
Roasted wild mushrooms with garlic in a creamy Parmesan sauce served with toasted sourdough bread

GAMBERONI PICCANTI 15.5
King prawns cooked in white wine, chilli, lime and garlic butter served with toasted sourdough

PORK BELLY CROCCANTE 14
Crispy pork belly served with pork crackling, celery & spinach purée and Italian spiced sausage

FRESH MUSSELS 14.5
Artisan bread
Choice of:
- White wine, garlic & cream
- Spicy tomato

INSALATA

INSALATA CESARE 21
Chicken breast with homemade croutons, romaine lettuce, soft boiled egg, anchovies and aged Parmesan
Add crispy pancetta +2.5

INSALATA HALLOUMI GRIGLIATO V 18
Grilled halloumi and courgette with seasonal greens, beetroot, orange, hazelnut houmous and a fresh lemon dressing
Add chicken breast +5

INSALATA VEGANO PERFETTO VG 18
Spicy cauliflower wings with giant couscous, avocado, seasonal greens, pepper coulis, toasted pumpkin and sunflower seeds

INSALATA DI TONNO 24
Grilled fresh tuna with avocado, boiled eggs, fine green beans, baby potatoes, olives, romaine lettuce, cherry tomatoes and a cherry blossom vinegar dressing
Tuna served pink or well done

CONTORNI

PATATE FRITTE VG 6
Skin on fries

INSALATA RUCOLA 6
Wild rocket with Parmesan and a balsamic glaze

INSALATA MISTA VG 6
Mixed salad

ANELLI DI CIPOLLA VG 6
Panko onion rings

PATATE NOVELLE V 6.5
Sautéed new potatoes with spinach

BROCCOLETTI VG 6.5
Tenderstem broccoli with chilli and garlic

TRUFFLE & PARMESAN PATATE FRITTE 7
Fries with grated Parmesan and white truffle oil

INSALATA PANZANELLA VG 6
Heritage tomatoes with pickled shallots, fresh basil, homemade croutons and cherry blossom vinegar

SPINACI 6.5
Creamed spinach with freshly grated Parmesan

PURÉ DI PATATE 6
Creamy mashed potatoes with Parmesan

FOCACCIA V 6
Caramelised onion, garlic butter

PASTA E RISOTTO

PECORINO WHEEL MAFALDINE 21
Long, ruffled pasta ribbons from Naples, finished tableside with cracked black pepper in a wheel of Pecorino.
Add fresh truffle & truffle oil +5

LINGUINE BOLOGNESE 18
Long, narrow pasta ribbons originating from Liguria, served with a traditional Bologna slow cooked beef ragu

MAFALDINE AL PISTACCHIO 18.5
Long, ruffled pasta ribbons from Naples served with sliced asparagus, courgette, peas and herbed breadcrumb in a creamy pistachio sauce

ORECCHIETTE ALL ARRABBIATA CON POLLO 19.5
Small, shell shaped pasta from Puglia in an aromatic tomato sauce with chilli, fresh basil, chicken breast and smoked burrata mousse

TORTELLINI CON FUNGHI E TARTUFO VG 21
Small, ring shaped fresh pasta filled with black truffle & roasted wild mushrooms, served with rocket in a porcini mushroom sauce

ORECCHIETTE AL GORGONZOLA V 18
Small, shell shaped pasta from Puglia in a traditional walnut and Italian blue cheese sauce with toasted walnuts, leeks and pear

LASAGNE AL RAGU 19
Layers of wide, flat sheet pasta with slow cooked beef ragu, Parmesan, mozzarella, tomato and béchamel sauce

RAVIOLI ALL' ASTICE 23
Traditional stuffed pasta filled with fresh lobster, served in a lemon butter sauce with cherry tomatoes, capers and samphire

PESCE

FRUTTI DI MARE 25
Fresh seafood platter with sea bream fillet, giant crevette prawn, mussels, squid, couscous and lobster sauce

HADDOCK MILANESE 21
Crispy pan fried breaded haddock fillet with a zesty orange and fennel salad, capers, gherkins and black garlic aioli

SALMONE AL FORNO 25
Oven roasted salmon served with giant crevette prawn, grilled squid and an aromatic saffron and pea risotto

BRANZINO 25
Grilled sea bass fillets with panzanella tomato salad, salsa verde, and a celery and spinach purée

BISTECCHIE

All of our steaks are min. 60 day aged and sourced exclusively for Lucia. All steaks are cooked to order and served with mixed salad and peppercorn sauce.

RUMP 300 GM 29

SIRLOIN 300 GM 36

FILLET 250 GM 41

MAFALDINE CON FUNGHI 19
Long, ruffled pasta ribbons from Naples tossed with roasted wild mushrooms and chicken breast in a creamy Parmesan sauce

ORECCHIETTE ALL ARRABBIATA V 18
Small, shell shaped pasta from Puglia in an aromatic tomato sauce with chilli, fresh basil and smoked burrata mousse

MAFALDINE CARBONARA 18
Long, ruffled pasta ribbons from Naples tossed with eggs, pancetta, Pecorino, black pepper and a touch of cream

LINGUINE MARINARA 22
Long, narrow pasta ribbons originating from Liguria with king prawns, mussels, calamari, cherry tomatoes, capers, chilli and samphire in a rich lemon and butter sauce

GNOCCHI AL FORNO CON FILETTO 21
Pillowy potato-filled pasta dumplings in a spicy tomato and cream sauce with scamorza, Parmesan, strips of beef fillet steak and wild mushrooms

STEAK ALFREDO 23
A Lucia house favourite, combining sliced rump steak and wild mushrooms with long, ruffled Mafaldine pasta ribbons in a creamy Parmesan sauce

RISOTTO POLLO E ASPARAGI 19.5
Classic risotto with chicken breast, peas, asparagus and aged Parmesan

RISOTTO AI FUNGHI 18
Classic risotto with wild mushrooms, creamy leeks and aged Parmesan
Add truffle oil +2

CARNE

POLLO MILANESE 24.5
Crispy pan fried breaded chicken cutlet served with a fresh rocket and Parmesan salad and your choice of skin on fries or linguine pomodoro

SPIEDINO DI POLLO 24
Skewer of marinated chicken, mushroom and pancetta with porcini mushroom sauce, skin on fries, a fresh rocket & Parmesan

PORK BELLY AL FORNO CROCCANTE 25
Roasted pork belly with creamy mashed potatoes, pancetta, sautéed savoy cabbage, spiced apple purée and a rich red wine jus

TAGLIATA DI MANZO 29
Our twist on the traditional Italian favourite originating from rural Tuscany made with sliced fillet steak, creamy leek risotto and a rich red wine jus

HAND PRESSED BEEF BURGER 21
Classic cheese burger with two beef steak patties, cheddar cheese, brioche bun, salad, signature burger sauce and skin on fries

CHICKEN BREAST BURGER 21
Herbed marinated chicken breast burger with cheddar cheese, brioche bun, salad, signature burger sauce and skin on fries
Add crispy pancetta +2.5

Lucia

SOURDOUGH PIZZA

All of our pizzas are made with Neapolitan 00 Flour, the finest imported San Marzano tomatoes and Fior Di Latte mozzarella, with all dough proved for 48 hours before serving for that signature Lucia taste.

MARGHERITA V 15.5
San Marzano tomatoes, Fior Di Latte mozzarella, basil

PARMA 18.5
San Marzano tomatoes, Fior Di Latte mozzarella, 24 month aged Prosciutto Crudo, rocket, shaved Parmesan

DIAVOLA 18.5
San Marzano tomatoes, Fior Di Latte mozzarella, Pepperoni piccante, Nduja salami, smoked burrata mousse, hot honey drizzle

PEPPERONI 17.5
San Marzano tomatoes, Fior Di Latte mozzarella, pepperoni Salsiccia

GORGONZOLA & ITALIAN FENNEL SAUSAGE 18.5
Italian blue cheese, crispy pancetta & smoked burrata mousse, San Marzano tomatoes, Fior Di Latte mozzarella, basil

CALZONE MISTO DI CARNE 18.5
San Marzano tomatoes, Fior Di Latte mozzarella, chicken, pepperoni, chilli & Peperonata

CALZONE AI FUNGHI V 18.5
Roasted mushrooms & Peperonata, San Marzano tomatoes, Fior Di Latte mozzarella & Smoked Scamorza cheese

ADD EXTRA TOPPINGS
Truffle oil +2
Chicken | Pepperoni | Parma ham +3
Roasted wild mushrooms | Fior Di Latte Mozzarella +3

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