

STUZZI

MARINATED OLIVES vG 5.5

ANTIPASTO

BRUSCHETTA AL POMODORO vG Toasted gluten free bread, Heritage tomatoes, basil & garlic, finished with extra virgin olive oil	10.5	SALMONE MARINATO Lucia house cured salmon, dill & lime mascarpone, pickled cucumber & gluten free bread	15.5
BRUSCHETTA FUNGHI vG Toasted gluten free bread, cherry tomatoes, wilted spinach, olive oil & aged balsamic	11	POLPETTE ALL' ITALIANA Hand roll beef meatballs, spicy tomato sauce, Parmesan, toasted gluten free bread	14
PANZANELLA ALL' AVOCADO vG Avocado, baby spinach, Pickled shallots, crispy gluten free croutons, toasted pumpkin seeds & lemon dressing	12	HOUMOUS ALLA NOCCIOLA vG House pickles, toasted hazelnut, gluten free bread	13
BURRATA v A fresh Italian cheese from Puglia, hot honey, pineapple salsa & gluten free bread	13.5	FUNGHI AL FORNO Roasted wild mushrooms with garlic in creamy Parmesan sauce, served with gluten free bread	13.5
CARPACCIO DI MANZO Thinly sliced beef fillet, mustard aioli, rocket, Parmesan, lemon & caper dressing	15.5	GAMBERONI PICCANTI King prawns cooked in white wine, chilli, lime & garlic butter, served with toasted gluten free bread	15.5
FRESH MUSSELS Artisan bread Choice of: - White wine, garlic & cream - Spicy tomato	14.5	PORK BELLY AL FORNO CROCCANTE Pork crackling, celery and spinach puree, italian spiced sausage	14
		COCKTAIL DI GAMBERETTI LU Prawn cocktail, baby gem, avocado & Marie Rose sauce	

INSALATA

INSALATA CESARE Chicken breast, gluten free croutons, romaine lettuce, soft boiled egg, aged Parmesan Add crispy pancetta +2.50	21	INSALATA DI TONNO Grilled fresh tuna, avocado, boiled eggs, fine beans, baby potatoes, olives, romaine lettuce, cherry tomatoes & lemon dressing Tuna served pink or well done	24
INSALATA HALLOUMI GRIGLIATO v Grilled halloumi & courgette, seasonal green, beetroot, orange, hazelnut houmous, drizzled with lemon dressing Add chicken breast +5	18		

CONTORO

PATATE FRITTE vG Skin on fries	6	TRUFFLE & PARMESAN PATATE FRITTE Fries with grated Parmesan and white truffle oil	7
INSALATA RUCOLA Wild rocket with Parmesan and a balsamic glaze	6	INSALATA PANZANELLA vG Pickled shallots, fresh basil, crispy gluten free croutons & lemon dressing	6
INSALATA MISTA vG Mixed salad	6	SPINACI Creamed spinach with freshly grated Parmesan	6.5
PATATE NOVELLE v Sautéed new potatoes with spinach	6.5	PURÉ DI PATATE Creamy mashed potatoes with Parmesan	6
BROCCOLETTI vG Tenderstem broccoli with chilli and garlic	6.5		

PASTA & RISOTTO

FUSILLI BOLOGNESE Gluten free pasta, Original Bologna recipe with slow cooked beef ragu	18	FUSILLI MARINARA Gluten free pasta, king prawns, mussels, calamari, cherry tomatoes, capers, samphire, chilli, lemon & butter sauce	22
FUSILLI AL PISTACCHIO Gluten free pasta, sliced asparagus, courgette, peas, in a creamy pistachio sauce	18.5	FUSILLI STEAK ALFREDO Gluten free pasta, sliced rump steak, wild foraged mushrooms, creamy Parmesan sauce	23
FUSILLI ALL ARRABBIATA CON POLLO Gluten free pasta, chicken breast in a aromatic tomato sauce, Chilli, smoked burrata mousse	19.5	FUSILLI ALLA PUTTANESCA vG Charred gluten free pasta, Courgette, cherry tomato, olives in a aromatic spicy tomato sauce	17.5
FUSILLI AL GORGONZOLA Gluten free pasta, toasted walnuts, pear, creamy leek & Italian blue cheese sauce	18.5	FUSILLI ARRABBIATA vG Gluten free pasta, in a aromatic spicy tomato sauce	17.5
FUSILLI CON FUNGHI E POLLO Gluten free pasta, chicken, wild mushrooms in a creamy Pecorino sauce	19	RISOTTO POLLO E ASPARAGI Chicken breast, peas, asparagus, creamy Parmesan risotto	19.5
FUSILLI ARRABBIATA v Gluten free pasta, aromatic tomato sauce, chill, fresh basil, smoked burrata mousse	18	RISOTTO AI FUNGHI Wild foraged mushrooms, creamy leek risotto, Parmesan	18
FUSILLI CARBONARA Gluten free pasta, cream, eggs, pancetta, pericorino & black pepper	18	RISOTTO AI CARCIOFI vG Fried artichoke, roasted mixed pepper, petit pois peas, saffron risotto	18

PESCE

FRUTTI DI MARE Creamy risotto, fresh seafood platter with sea bream fillet, giant crevette prawn, mussels, squid and lobster sauce	25	STEAK SANDWICH LU Gluten free bun, grilled strips of steak topped with sautéed onion & mushrooms with a side of chips Add cheddar cheese +2	
BRANZINO Grilled sea bass fillets with panzanella tomato salad, salsa verde, and a celery and spinach purée	25	SPIEDINO DI POLLO Marinated chicken, mushroom, pancetta skewer, Porcini mushroom sauce, skin on chips, Parmesan & rocket	24
SALMONE AL FORNO Oven roasted salmon served with giant crevette prawn, grilled squid and an aromatic saffron and pea risotto	25	PORK BELLY AL FORNO CROCCANTE Creamy mashed potatoes, pancetta, sautéed savoy cabbage, spiced apple purée, red wine jus	25
FILETTO DI BRANZINO LU Pan fried fillet of sea bass on a bed of saffron risotto with petit pois, rocket		TAGLIATA DI MANZO 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	29

BISTECCHES

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	HAND PRESSED BEEF BURGER Gluten free bun, two beef steak patties, cheddar cheese, salad, signature burger sauce, skin-on chips	21
SIRLOIN 300 GM	36	CHICKEN BREAST BURGER Gluten free bun, herb marinated chicken breast, salad, Italian cheddar cheese, signature burger sauce, skin-on chips Add crispy pancetta +2.50	21
FILLET 250 GM	41		

