

Lucia

MENUS CLASSICO

2 COURSES 29.50 | 3 COURSES 38.50

ANTIPASTI

ARANCINI SICILIANI

Filled with beef ragu and served with an aromatic tomato sauce

POLPETTE ALL' ITALIANA ^{GFA}

With Parmesan and toasted handmade Italian meatballs in a spicy tomato sauce, sourdough bread

BRUSCHETTA AL POMODORO ^{VG/GFA}

Toasted sourdough bread with chopped heritage tomatoes, basil & garlic, finished with extra virgin olive oil

PORK BELLY CROCCANTE ^{GF}

Crispy pork belly served with pork crackling, celery & spinach purée and Italian spiced sausage

CALAMARI FRITTI

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

PATE DI POLLO

Chicken liver paté, caramelised onion chutney & sourdough bread

SECONDI

FILETTO DI BRANZINO ^{GF}

Pan fried fillet of sea bass on a bed of saffron risotto with Petit pois & rocket

TORTELLINI CON FUNGHI

E TARTUFO ^{VG}

Black truffle & roasted wild mushrooms, served with rocket in a small ring shape fresh pasta filled with porcini mushroom sauce

MAFALDINE CARBONARA ^{GFA}

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

STEAK ALFREDO ^{GFA}

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

RISOTTO POLLO E ASPARAGI ^{GF}

Classic risotto with chicken breast, peas,

PORK BELLY AL FORNO CROCCANTE ^{GF}

Roasted pork belly with creamy mashed potatoes, pancetta, sautéed savoy cabbage, spiced apple purée and a rich red wine jus

DOLCE

WARM RICH CHOCOLATE

BROWNIE ^{V/GFA}

Vanilla gelato

Also available gluten free. Please ask your server

MANGO & PASSIONFRUIT

CHEESECAKE ^{VG}

Coconut ice cream

LUCIA'S TIRAMISU ^V

Layers of coffee soaked ladyfingers with mascarpone topped with cocoa powder.

PAVLOVA ^{V/GF}

Mascapone & mixed berries

GELATO ^{V/GF}

2 scoops of locally-made Italian gelato.

Available flavours:

Gelato

- Vanilla
- Chocolate
- Coconut VG

Sorbet

- Peach Sorbet VG

V SUITABLE FOR VEGETARIANS / VG SUITABLE FOR VEGANS
NG NON GLUTEN / GF GLUTEN FREE / GFA GLUTEN FREE AVAILABLE
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

Lucia

MENU GRANDE

2 COURSES 39.50 | 3 COURSES 48.50

ANTIPASTI

FUNGHI AL FORNO GFA

Roasted wild mushrooms with garlic in a creamy Parmesan sauce served with toasted sourdough bread

GAMBERONI PICCANTI GFA

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

PORK BELLY CROCCANTE GF

Crispy pork belly served with pork crackling, celery & spinach purée and Italian spiced sausage

HOUMOUS ALLA NOCCIOLA VG/GFA

Homemade hazelnut houmous served with house pickles & flat bread

CARPACCIO DI MANZO GF

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

SALMONE MARINATO GFA

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

SECONDI

TORTELLINI CON FUNGHI

E TARTUFO VG

Black truffle & roasted wild mushrooms. served with rocket in a small ring shape fresh pasta filled with porcini mushroom sauce

TAGLIATA DI MANZO GF

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

RUMP STEAK 300G GF

60 day aged and sourced exclusively for Lucia. Skin on fries & peppercorn sauce

PORK BELLY AL

FORNO CROCCANTE GF

Roasted pork belly with creamy mashed potatoes, pancetta, sautéed savoy cabbage, spiced apple purée and a rich red wine jus

POLLO MILANESE

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

BRANZINO GFA

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

DOLCE

WARM RICH CHOCOLATE

BROWNIE V/GFA

Vanilla gelato

Also available gluten free. Please ask your server

MANGO & PASSIONFRUIT

CHEESECAKE VG

Coconut ice cream

LUCIA'S TIRAMISU V

Layers of coffee soaked ladyfingers with mascarpone topped with cocoa powder.

PAVLOVA V/GF

Mascarpone & mixed berries

GELATO V/GF

2 scoops of locally-made Italian gelato.

Available flavours:

Gelato

- Vanilla
- Chocolate
- Coconut VG

Sorbet

- Peach Sorbet VG

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