

CICCHETTI

Cicchetti are small, flavorful dishes. These bite-sized plates offer a taste of Italian flavour's. For two people, we recommend 3-4 different cicchetti to experience a variety of tastes that's perfect for sharing.

- BURRATA PUGLIESE | v** 14  
Delica pumpkin, pumpkin seed pesto  
— VEGAN OPTION ALSO AVAILABLE —
- FRITTO MISTO** 15  
Tiger prawns, baby squid, whitebait, garlic mayo
- POLENTA FRITTA | v** 12  
Crispy polenta, gorgonzola sauce, shaved black truffle
- PANE AL FORNO |** Wood-fire bread 8  
Rosemary Extra Virgin Olive Oil | **vg** 10  
Fior di latte, garlic, oregano | **v**
- POLPETTE AL SUGO** 12  
Pork & beef meatballs, tomato sauce, Datterini tomatoes
- CARCIOFO ALLA ROMANA | vg** 12  
Crispy artichoke heart, salsa verde
- CARPACCIO DI BRANZINO** 15  
Seabass carpaccio, pomegranate, bergamot
- LOBSTER CROSTINO** 13  
LUCi focaccia, lobster butter, anchovies
- TAGLIERE MISTO DI SALUMI** 15  
Speck Alto Adige, coppa Tanara, Tuscan finocchiona
- GOLDEN BEETROOT SALAD | v** 10  
Pecorino Calcagno, pickled wild blackberries

PASTA AND RISOTTO

- SPAGHETTI AI GAMBERI** 28  
Spaghetti, tiger prawn, datterini tomatoes
- TAGLIATELLE AL RAGÚ** 16  
Slow-cooked Bolognese sauce, Grana Padano
- RAVIOLI TARTUFO E FUNGHI | v** 19.5  
Three-milk ricotta ravioli, wild mushrooms, black truffle
- RIGATONI ALLA AMATRICIANA** 16  
Guanciale "cured pork cheek", tomato sauce, pecorino cheese
- RISOTTO ALLA VENEZIANA** 21  
Viaone Nano risotto, baby cuttlefish, black ink, bottarga

MAIN COURSE

- LUCI PORCHETTA** 24  
Rolled pork belly, green beans, Borretane onion
- SEA BASS CARTOCCIO** 23  
Seabass fillet, braised leek, potato
- MEZZO POLLO** 25  
Half-roasted organic chicken, lemon & smoked chilli marinade
- PUNTA DI MANZO** 32  
Slow-cooked rib of beef, radicchio, Montepulciano sauce
- ROMBO AL FORNO (FOR TWO)** 70  
Whole-roasted turbot on the bone, rocket, roast potato

SIDES

- ROCKET SALAD WITH BALSAMIC VINEGAR | vg** 6
- ITALIAN TOMATO SALAD | vg** 7
- PATATE ARROSTO WITH ROSEMARY | vg** 6
- ZUCCHINI FRITTI & MINT | v** 8

PIZZA NAPOLETANA

Served straight from our wood fired pizza oven, enjoy the rustic flavours of our Pizza Napoletana

- SALSICCIA E FRIARIELLI** 18.5  
Fior di latte mozzarella, smoked scamorza cheese, friarielli, Italian fennel sausage
- GORGONZOLA TALEGGIO E TARTUFO | v** 20  
Fior di latte mozzarella, taleggio, gorgonzola, fresh shaved truffle
- PROSCIUTTO DI PARMA RISERVA E RUCOLA** 19  
Tomato sauce, fior di latte mozzarella, rocket, Parma ham, burrata
- CALZONE** 20  
Smoked Ham, fontina cheese, fior di latte, porcini mushrooms, truffle oil
- CONTADINA | v** 17  
Aubergine sauce, burrata Pugliese, roasted mix peppers, crispy leeks, cherry tomato

TEA ITALIANO

Transport yourself to Milan, a city with an eclectic music scene, with LUCi's Tea Italiano. Served on a bespoke vinyl afternoon tea stand, enjoy a wide selection of freshly baked savoury and sweet Italian treats.

Daily 2pm - 5pm | from £32

