



LUCi

ITALIAN
DINING & BAKERY

À LA CARTE

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
Rosemary Extra Virgin Olive Oil | **vg** 8
Fior di latte, garlic, oregano | **v** 10
- 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

- MARGHERITA | v** 13.5
Tomato sauce, fior di latte mozzarella, basil, extra virgin olive oil, Grana Padano
— VEGAN OPTION ALSO AVAILABLE —
- 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
- SICILIANA** 18
Tomato sauce, fior di latte, anchovies, Leccino olives, fried capers, Sicilian oregano
- CALZONE** 20
Smoked Ham, fontina cheese, fior di latte, porcini mushrooms, truffle oil
- AUTUMN** 17
Pumpkin sauce, fior di latte, Italian pancetta, datterini tomatoes, pecorino cream
- PEAR AND GORGONZOLA | v** 16
Fior di latte, gorgonzola, walnuts, shaved pear, honey
- PICCANTE 2.0** 17.5
Tomato sauce, fior di latte mozzarella, nduja, spianata salami, spicy honey, basil, Grana Padano
- CONTADINA | v** 17
Aubergine sauce, burrata Pugliese, roasted mix peppers, crispy leeks, cherry tomato

WINE

- WHITE WINE** (125ml)
- 2020 Grillo Colline Delle Rose, Terre Di Vita, Sicily 8
- 2021 Soave, Corte Del Sole, Monte Tondo, Veneto 9.5
- 2022 Gavi Di Gavi Guido Matteo, Bosio, Piedmont 11
- ROSÉ WINE** (125ml)
- 2020 'R' Rosato, Alpha Zeta, Veneto 9
- RED WINE** (125ml)
- 2021 Montepulciano D'abruzzo, Rube, Chieti, Abruzzo 8
- 2021 Valpolicella, Cantina Di Castelnuovo Del Garda, Veneto 9.5
- 2019 Chianti Superiore, Poggiotondo, Tuscany 11



APERITIVO HOUR

Eat endless bites, drink and unwind

Daily | 4:30pm — 6:00pm

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

