



# LUCi

ITALIAN  
DINING & BAKERY

À LA CARTE

# ITALIAN DINING & BAKERY



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## ANTIPASTI

We recommend 3 dishes between 2 people to share

<b>ZUCCHINI FRITTI &amp; MINT</b>   v	<b>8</b>
<b>BURRATA PUGLIESE</b>   v Confit red pepper, parsley oil, bread dust — VEGAN OPTION ALSO AVAILABLE —	<b>13.5</b>
<b>FRITTO MISTO</b> Tiger prawns, baby squid, whitebait, garlic mayo	<b>15</b>
<b>POLENTA FRITTA</b>   v Deep-fried polenta, pecorino cheese, truffle oil	<b>9</b>
<b>PROSCIUTTO E MELONE</b> Parma ham riserva, summer melon	<b>14</b>
<b>CARCIOFO ALLA ROMANA</b>   vg Crispy artichoke heart, salsa verde	<b>12</b>
<b>AUBERGINE ALL PARMIGIANA</b> Italian purple aubergine, mozzarella, Grana Padano	<b>12</b>
<b>INSALATA INDIVIA E SENAPE</b> White chicory, mustard dressing, pancetta, apple	<b>9</b>
<b>TAGLIERE MISTO ITALIANO</b> Cured meat board with coppa, finocchiona salami, pecorino Calgagno, olives	<b>14</b>
<b>INSALATA ESTIVA</b> Baby gem, apricot, almond, herb dressing	<b>12</b>
<b>PANE AL FORNO</b> Wood fired bread, tuna ham, lemon oil, rocket	<b>12</b>

## BREAD BASKET

6

Homemade sourdough & focaccia with balsamic and olive oil

## HOMEMADE PASTA

<b>SPAGHETTI AI GAMBERI</b> Spaghetti, tiger prawn, Datterini tomato	<b>28</b>
<b>TAGLIATELLE AL RAGÚ</b> Slow-cooked bolognese sauce, Grana Padano	<b>15.5</b>
<b>RAVIOLI RICOTTA E RUCOLA</b>   v Three milk ricotta ravioli, sun-dried tomato, rocket, brown butter, sage — ADD SUMMER TRUFFLE FOR £4 —	<b>15.5</b>
<b>RIGATONI ALLA AMATRICIANA</b> Cured pork cheek, tomato sauce, Pecorino cheese	<b>16</b>
<b>SPAGHETTI CACIO E PEPE</b>   v Pecorino cheese, black pepper — ADD SUMMER TRUFFLE FOR £4 —	<b>17</b>

## MAIN COURSE

<b>PORCHETTA</b> Rolled pork belly, green beans, Borretane onion	<b>23</b>
<b>SEA BASS AL "CARTOCCIO"</b> Sea bass fillet, potato, courgette, crispy salad	<b>22</b>
<b>MEZZO POLLO</b> Organic half roasted chicken, marinated with lemon & smoked chilli	<b>24</b>
<b>SCALOPPINA DI VITELLO</b> Grilled veal escalope, wild rocket, tomato	<b>30</b>

## SIDES

<b>ROCKET SALAD WITH BALSAMIC VINEGAR</b>	<b>6</b>
<b>SUMMER ITALIAN TOMATO SALAD</b>	<b>6</b>
<b>PATATE ARROSTO WITH ROSEMARY</b>	<b>6</b>

## PIZZA NAPOLETANA

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

<b>MARGHERITA</b>   v Tomato sauce, fior di latte mozzarella, basil, extra virgin olive oil, Grana Padano — VEGAN OPTION ALSO AVAILABLE —	<b>13.5</b>
<b>SALSICCIA E FRIARIELLI</b> Fior di latte mozzarella, smoked scamorza cheese, friarielli, Italian fennel sausage	<b>18.5</b>
<b>GORGONZOLA TALEGGIO E TARTUFO</b>   v Fior di latte mozzarella, Taleggio, gorgonzola, fresh shaved truffle	<b>20</b>
<b>PROSCIUTTO DI PARMA RISERVA E RUCOLA</b> Tomato sauce, fior di latte mozzarella, rocket, parma ham, Grana Padano	<b>19</b>
<b>TONNO E CIPOLLA</b> Fior di latte mozzarella, tuna, sun-dried tomato, red onion, pistachio, capers	<b>15.5</b>
<b>CALZONE</b> Fior di latte mozzarella, Finocchiona salami, cotto ham, whipped truffle ricotta, Grana Padano — ADD TRUFFLE RICOTTA FOR £1 —	<b>17.5</b>
<b>CRUDAIOLA</b>   v Tomato sauce, burrata pugliese, yellow & red tomato, basil — VEGAN OPTION ALSO AVAILABLE —	<b>17</b>
<b>BIANCA</b>   v Buffalo mozzarella, Datterino tomato, rocket, balsamic vinegar — ADD SUMMER TRUFFLE FOR £4 —	<b>16</b>
<b>PICCANTE 2.0</b> Tomato sauce, fior di latte mozzarella, nduja, Spianata salami, spicy honey, basil, Grana Padano	<b>16.5</b>



<b>TORREMISU</b>   v Our twist on the signature dessert, inspired by our world-famous tiramisu tower	<b>9</b>
<b>PANNA COTTA</b>   v Wild berries or salted caramel	<b>8</b>
<b>RUM BABA</b>   v Vanilla cream, cherry	<b>8</b>
<b>CHOCOLATE DELICE</b>   vg Chocolate mousse, apricot jam	<b>8</b>
<b>AFFOGATO AL CAFFÉ</b>   v Fior di latte gelato, espresso	<b>6</b>
<b>TRIO GELATO</b>   v Pistachio, Hazelnut agrimontana, Domori chocolate	<b>9</b>

## COCKTAILS & WINE

<b>APEROL SPRITZ</b> Aperol, Prosecco, Fever-Tree Soda Water	<b>12</b>
<b>CAMPARI SPRITZ</b> Campari, Prosecco, Fever-Tree Soda Water	<b>12</b>
<b>HUGO SPRITZ</b> St. Germain, Prosecco, Fever-Tree Soda Water, Mint	<b>12</b>
<b>WHITE WINE</b> 2020 Grillo Colline Delle Rose, Terre Di Vita, Sicily	(125ml) <b>8</b>   (175ml) <b>10.5</b>
<b>ROSÉ WINE</b> 2020 'R' Rosato, Alpha Zeta, Veneto	(125ml) <b>9</b>   (175ml) <b>11.5</b>
<b>RED WINE</b> 2021 Montepulciano D'Abruzzo, Rube, Chieti, Abruzzo	(125ml) <b>8</b>   (175ml) <b>10.5</b>
<b>BUBBLES</b> NV Prosecco Spumante Extra Dry, Ca' Di Alte, Veneto	(125ml) <b>9.5</b>