



# LUCi

ITALIAN  
DINING & BAKERY

EVENT MENU

## EVENT SET MENU

£47 per person

### OPTIONAL ARRIVAL CHAMPAGNE & CANAPÉS PACKAGES:

A glass of Pommery Brut Royal, Reims & four canapés **£40 pp**

A glass of Veuve Clicquot 'Yellow Label' Brut, Reims & four canapés **£65 pp**

A glass of Dom Pérignon, Épernay, 2012 & four canapés **£100 pp**

### FOR THE TABLE

Luci Focaccia & Cerignola Olives

### SHARING STARTERS

Burrata Pugliese, Delica pumpkin, seeds pesto

Polpette al sugo, pork and beef meatballs, tomato sauce, datterini

Sea Bass Carpaccio, pomegranate, bergamotl

Polenta frita, Gorgonzola sauce, black truffle

### MAIN COURSE

— CHOOSE ONE —

**Ravioli Tartufo e funghi,**  
three-milk ricotta ravioli, wild mushroom, black truffle

**Sea bass Cartoccio,**  
Sea bass fillet, braised leek, potato

**Luci Porchetta,**  
rolled pork belly green beans, Italian bitter leaves

**Mezzo Pollo**  
organic half-roasted chicken, marinated with lemon and smoked chilli

### DESSERT

— CHOOSE ONE —

**Imbriago Cheese with Mostarda candied fruit**

**Tortino al Cioccolato and raspberries sorbet**

**Fig cake with thyme infused milk gelato**