



Luci

ITALIAN
DINING & BAKERY

À LA CARTE

COCKTAILS

- BASIL SPRITZ | 16**

Patrón Reposado, Amaro Santoni, Basil Syrup, Supasawa, Fever-Tree Mediterreanean Tonic
- TWINKLE SPRITZ | 15**

Bombay Sapphire Gin, Prosecco, Elderflower Infused Dill Cordial
- SHAKERATO HIGHBALL | 15**

Campari, Italicus, Two Keys Grapefruit Soda
- MILANO HIGHBALL | 15**

Bacardi Carta Blanca, Frangelico, Lillet Blanc, Lime, Sugar, Orange Bitter
- ROSSO DI SERA MARGARITA | 15**

Patrón Silver, Strawberry Infused Aperol, Lime Juice, Agave Syrup
- LUCI SGROPPINO | 17**

Grey Goose Vodka, Lemon Juice, Sugar, Prosecco, Lemon Sorbet
- TIRAMISU ESPRESSO MARTINI | 15**

42 Below Vodka, Khalua Coffee Liq, Espresso Coffee, Tiramisu Syrup
- RUM CHOCOLATE NEGRONI | 15**

Java Mur Cacao, Martini Rosso, Campari

NON-ALCOHOLIC

- NO-APERITIVO SPRITZ | 10**

Everleaf Mountain, Blood Orange Syrup, Supasawa, Fever-Tree Soda Water
- A TRIP TO VENICE | 10**

Everleaf Forest, Fever-Tree Raspberry & Orange Soda Water, Lime Juice, Apple Cider Vinegar, Sugar Syrup
- AMORE MIO | 10**

Everleaf Mountain, Raspberry Syrup, Lime Juice, Foamer, Raspberry & Orange Soda
- UNDER THE SEA | 10**

Everleaf Marine, Pomegranate Cordial, Olive Brine, White Grape & Apricot Soda
- BASILICO | 10**

Everleaf Mountain, Supasawa, Basil, Parsley Syrup

CICCHETTI

- Selection of Italian cicchetti on olive oil and herbs brine | 3 for £10
- SUNDRIED TOMATO | vg**

4
- GRILLED ARTICHOKEs | vg**

4
- SICILIAN CAPONATA | vg**

4
- OLIVES | vg**

4
- ROASTED PEPPER WITH MINT & ANCHOVY**

4

ANTIPASTI

- BREAD BASKET**

7

Selection of in-house bakery: rosemary focaccia, sourdough bread, fennel seeds grissini
- BURRATA PUGLIESE**

14

Burrata Pugliese, romesco sauce, castelfranco, basil oil
- FRITTO MISTO**

16

Tempura prawns, baby squid, whitebait, black ink squid mayo
- ARANCINI - SAN MARZANO & BURRATA**

10

Deep fried rice balls with san marzano tomatoes and burrata, with parmesan and vesuvian tomato emulsion
- CARCIOFO ALLA ROMANA**

13

Crispy artichokes heart, capers salsa verde
- CARPACCIO DI BRANZINO**

16

Seabass carpaccio, citrus dressing, charred orange
- TAGLIERE DI SALUMI**

17

Selection of italian charcuterie
- MEATBALL**

14

Beef meatballs with tangy basil tomato sauce, roasted aubergines puree, gremolata
- SUMMER SALAD**

10

Castelfranco, radicchio, rocket, orange, pecorino shaves



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PASTA AND RISOTTO

— GF PASTA +£2 —

- REGINETTE - BEEF SHIN RAGU**

18

Curly pappardelle with slow cooked braised beef of shin ragu
- ALLA CHITTARA**

16

Spaghetti alla chitarra, Aglio olio and peperoncino
- LUCIO**

18

Ricotta-stuffed rose-shaped pasta with saffron reduction and toasted walnuts
- GNOCCHETTI PUGLIESI | vg**

16

Semolina flour gnocchetti shaped pasta with broccoli and sundried tomato breadcrumbs
- PACCHERI AND CALAMARI SAUCE**

19

Large shape rigatoni pasta with baby squid and clams ragu
- RISOTTO - ITALIA**

16

Vegetarian asparagus risotto confit tomatoes, parmesan emulsion
- NORMA**

17

Spaghetti with tomato sauce wrapped with fried aubergines, basil pesto, ricotta salata
- CACIO E PEPE**

16

A roman classic with al dente pasta to seed in a rich blend of Pecorino and cracked pepper

SECONDI

- GRILLED HALF CHICKEN, CACCIATORE SAUCE**

21

Half chicken with sweet and sour Cacciatore sauce, taggiasca olives, capers, golden raisins
- BACCALA' - SICILIAN CAPONATA**

22

Cured cod pan fried with sicilian caponata, roasted pepper sauce
- AUBERGINE ALLA PARMIGIANA**

16

Half roasted aubergine, with tomato sauce, basil, parmesan

- HEIRLOOM TOMATO SALAD | vg**

7

Isle of Wight heritage tomatoes, Tropea red onion, basil, mint dressing
- CASTELFRANCO AND ROCKET SALAD | vg**

7

mix Italian leaves salad

PIZZA

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

— ALL PIZZA CAN BE MADE AS CALZONE +£2 —

- MARGHERITA**

15

Tomato base, mozzarella, basil

— VEGAN OPTION ALSO AVAILABLE —
- PICCANTE 2.0**

18

Tomato sauce base, mozzarella, spianata Nduja, spicy honey
- SAN DANIELE**

21

Tomato sauce base, mozzarella, San Daniele parma ham, rocket, burrata
- PRIMAVERA**

16

white base mozzarella, Isle of Wight heirloom tomato
- HAWAIAN 2.0**

18

White base mozzarella, cider pulled pork, sweet pineapple, chilli oil, crackling
- 4 FORMAGGI**

16

White base mozzarella, gorgonzola, taleggio, parmesan, rocket
- SEAFOOD**

19

Seafood Ragu' - clams, squid, king prawns
- SALSICCIA AND FRIARELLI**

17

White base mozzarella, smoked cheese, Italian sausages, sprouting turnips top
- PASTORE**

17

White base mozzarella, red onions, sausages, crispy shallots, pecorino cheese
- CONTADINA**

17

Tomato sauce base, mozzarella, roasted aubergines, courgettes, Italian red pepper

SIDES

- ROASTED BABY POTATO & GREEN BEANS | vg**

8

roasted baby potato with, beans, salmoriglio sauce
- ZUCCHINI FRITTI | vg**

8

crispy, golden tempura zucchini strips