




LUCi

ITALIAN
DINING & BAKERY



FROM PASTRY TO PIZZA

This September, we're going nuts (literally) for Bronte pistachios with a special menu that puts this green gem in the spotlight. Think sweet, savoury, classic combos and unexpected twists, all designed to show pistachios at their best!





COCKTAIL

SPIRITO DI SERA | 15

Peach Purée, Pistachio Syrup, Grappa,
Tapatio Tequila, and topped with Ginger Beer

SAVOURY

Green pizza with ricotta, pickled aubergine, guanciale and pistachio crumble | 9

A vibrant Sicilian-inspired pizza topped with silky ricotta, tangy pickled aubergine, crispy guanciale, and a delicate pistachio crumble, bringing together earthy, smoky, and nutty flavours.

DESSERTS

Mini Sicilian cassata with ricotta and pistachio | 9

A refined savoury twist on the Sicilian classic — delicate layers filled with creamy ricotta and finished with a pistachio accent, offering a balance of richness and freshness in every bite.

Green Sicilian cannoli with pistachios | 8


Crisp, golden pastry shells filled with sweet ricotta cream and rolled in crushed pistachios, a traditional Sicilian indulgence with a pistachio twist.

Sicilian pistachio cake with Bronte pistachios | 9

A moist and fragrant cake crafted with prized Bronte pistachios, showcasing their naturally sweet, nutty flavour a true taste of Sicily's most treasured ingredient.

Pistachio croissant | 4.5

Pistachio tiramisu | 8.5



All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change. All prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill.