

Lucia
SUNDAY ROAST

SUNDAY JUST
 ISN'T SUNDAY WITHOUT
 A SUNDAY ROAST!

Available Sundays
 Please see our separate menu

TREAT
 SOMEONE

Lucia
GIFT VOUCHERS

AVAILABLE IN OUR RESTAURANTS,
 BY POST & DIGITALLY ONLINE

luciwinebar.co.uk/gift-vouchers

Lucia
 À LA CARTE

Lucia
À LA CARTE MENU

V SUITABLE FOR VEGETARIANS / VG SUITABLE FOR VEGANS
 All prices include VAT at the current rate.
 A discretionary 10% service charge will be added to all bills.

An optional 10% service charge will be added to your bill.
 All gratuities go to the team that helped prepare and serve your meal.
 Please advise your server of any special dietary requirements. While
 we do our best to reduce the risk of cross-contamination in our
 restaurants, we cannot guarantee that any of our dishes are free from
 allergens and therefore cannot accept any liability in this respect. Our
 dishes may contain nuts or nut traces. Meat products may contain
 bones. All weights stated are prior to cooking. Additional allergen
 information is available on request - please ask your server for further
 information.

NIBBLES

MARINATED OLIVES vG 5

SELECTION OF HOMEMADE BREADS v 7
Served warm with aged balsamic and olive oil.
Please ask your server for today's bread selection

GARLIC BREAD

GARLIC ROSEMARY v	8
GARLIC TOMATO & BASIL v	9
Add Fior Di Latte mozzarella	+2.5
Add Smoked Burrata	+4.50
Add Green pesto	+1.50

PINWHEELS

With garlic butter

CHEESY ITALIAN HERB PINWHEEL v	8.25
GOATS CHEESE & ONION CHUTNEY v	8.5
PEPPERONI, NDUJA & MOZZARELLA	8.75
Add parma ham	+1.5

STARTERS

SMOOTH CHICKEN PÂTÉ 9.25
With red onion chutney, crispy onions & grilled sourdough

CRISPY PORK BELLY 10.75
Served on a bed of spicy mixed beans,
Sicilian pepperoni and crispy kale

CRISPY CALAMARI 11.25
Calamari coated in lemon and pepper seasoning.
Served with lemon mayonnaise

CHICKEN CAESAR CROQUETTES 11.5
Baby gem, anchovies and 24 month aged parmesan

ITALIAN MEATBALLS 11.75
In a spicy tomato sauce topped with parmesan cheese
and served with homemade parmesan bread

GRILLED GOATS CHEESE 11.75
Honey & balsamic beetroot, toasted walnuts & fig jam

PAN-FRIED KING PRAWNS 12.5
In a chilli, garlic & lemon butter.
Served with artisan bread

TRUFFLE GARLIC MUSHROOMS v 11
Roasted mixed wild mushrooms in a rich truffle
cream sauce with toasted sourdough

SMOKED BURRATA 12.5
Charred baby gem & artichoke, kimchi,
tomatos & caper dressing

FRIED BRIE & CURED MEATS 12.5
Pistachio mortadella, 24 aged month prosciutto ham,
chilli jam, crispy Sicilian bread

PEA & ASPARAGUS ARANCINI 10.75
Choice of
- Truffle mayonnaise v
- Nduja mayonnaise

LUCIA STEAMED MUSSELS 12
Served with artisan bread
Choose from:
- White wine, garlic & cream
- Spicy tomato

SALADS

CAESAR SALAD 12.5
Croutons, romaine lettuce, soft boiled egg and
aged parmesan cheese.
Add Chargrilled chicken breast +4.5
Add Crispy streaky bacon +2.5

GRILLED HALLOUMI SALAD v 15.95
Chargrilled courgette, roasted red peppers, beetroot,
orange segments, padrón pepper, chicory, spinach and
houmous, drizzled with lemon dressing
Add Chargrilled chicken breast for +4.5

SIDES

SKIN ON SEASONED CHIPS vG 5

ROCKET & PARMESAN SALAD v 5

SICILIAN HERITAGE TOMATO
& ONION SALAD v 5
With a basil and caper dressing

FRESH HOUSE SALAD v 4.5

CREAMY PARMESAN
MASHED POTATO v 5

TRUFFLE & PARMESAN CHIPS v 6

ROASTED BABY POTATOES WITH
GARLIC & WILTED SPINACH v 5.5

PANKO ONION RINGS vG 5

FRENCH BEANS WITH SHALLOTS
& PEAS vG 5.5

TENDERSTEM BROCCOLI WITH
CHILLI & GARLIC vG 6

PASTA & RISOTTO

RIGATONI ARRABBIATA v 13.95
With tomato, chilli & fresh basil, finished with mozzarella
Add chicken or spicy Italian sausage for +3.5

BEEF FILLET & BAKED GNOCCHI 17.95
Strips of fillet beef, mixed mushroom and gnocchi in a
spiced tomato sauce with a hint of cream. Baked with
melting scamorza cheese and topped with parmesan

LASAGNA AL RAGU 16.5
Layers of egg pasta with mozzarella, slow-cooked pulled
beef ragu, parmesan, béchamel and tomato sauce

CARBONARA 15.95
Linguine with cream, eggs, pancetta, grana padano &
black pepper

MONKFISH & CHORIZO TAGLIATELLE 17.95
With Nduja sauce, peas, hint of cream and rocket

RISOTTO PESCATORE 20.5
King prawns, mussels, salmon and calamari cooked
with lemon & saffron risotto

PULLED BEEF & ASPARAGUS
AND PEA RISOTTO 17.95
Pulled shin of beef, slow cooked in an aromatic sauce,
served with asparagus & peas risotto and parsnip crisps

WILD MUSHROOM RISOTTO v 15.75
With oyster, chestnut and button mushrooms,
shaved parmesan and rocket
Add Truffle oil for +1.75
Add Crispy pancetta for +2.5
Add Chicken for +3.5

HOMEMADE LOBSTER RAVIOLI 22
Samphire, Capers, cherry tomatoes with chilli in
a Lemon & Butter Sauce

SEAFOOD LINGUINE 19.5
King prawns, mussels, squid, cherry tomatoes, capers,
samphire and chilli, in a lemon & butter sauce

LINGUINE PESTO & SMOKED BURRATA 17.75
Sun-dried tomatoes, French beans, chilli, green pesto &
fresh rocket

STEAKS

60 days aged premium beef, all served with skin on chips and grilled tomato

SIRLOIN STEAK 250g 29.5
RIBEYE STEAK 250g 29.5
FILLET STEAK 250g 39.5

ADD A SAUCE +2
Peppercorn | Chimichurri | Mushroom sauce

SIGNATURE DISHES

AUBERGINE MILANESE v 16.5
Breaded aubergine with melted fontina cheese,
charred oyster mushrooms, truffle mashed potatoes,
rocket & Parmesan with a cherry chimichurri sauce

PAN ROASTED PORK BELLY 19.5
Creamy mashed potatoes, pancetta & sautéed savoy
cabbage topped with spiced apple purée in a red wine sauce

FLATTENED BEEF FILLET 26.95
Melted fontina cheese, cream truffle mashed potatoes,
rocket & Parmesan with cherry chimichuri sauce
Served pink or well done

PAN-FRIED SEA BASS FILLETS 22.75
On a bed of saffron risotto with petit pois,
rocket & parmesan salad

SALMON SUPREME 22.75
Mussels, crushed baby potatoes, chilli, garden peas
in a creamy dill sauce

GRILLED TUNA STEAK 22.5
Charred asparagus, artichoke, French beans,
potato gnocchi, rocket, chilli, tomato & caper dressing
Served pink or well done

MARINATED BEEF SKEWER 24.5
Flame-grilled rump steak with onion & peppers,
skin on chips, oven roasted tomato and rocket
& parmesan salad
Served medium or well done

MARINATED CHICKEN,
MUSHROOMS, PANCETTA SKEWER 18.95
With skin on chips, rocket, parmesan & mushroom sauce

ROASTED CHICKEN BREAST 18.95
Chicken caesar croquette, charred baby gem in a
creamy parmesan cheese sauce

LAMB CUTLETS 32
Charred baby gem, parmentier potatoes, peas,
broad beans, broccoli rice, spiced pumpkin seed,
spring onions, pea purée, buckwheat & fresh mint sauce
Served pink or well done

HONEY & BALSAMIC GLAZED
DUCK BREAST 23.75
Spiced carrot purée, Dauphinoise potato, wilted spinach
& red wine jus
Served pink or well done

Lucia

SOURDOUGH PIZZA

MARGHERITA v 15
San Marzano tomatoes, Fior Di Latte
mozzarella & fresh basil

PARMA 17.5
San Mariano tomatoes, Mama Sofi fresh
mozzarella, 24 month aged prosciutto ham,
rocket & shaved parmesan

HOT HONEY 17.5
San Marzano tomatoes, Fior Di Latte mozzarella,
nduja, pepperoni & hot honey

GOATS CHEESE v 17.5
San Marzano tomatoes, Fior Di Latte mozzarella,
goat cheese, roasted red peppers, caramelised onions,
baby spinach & toasted walnuts

SPICY STEAK 17.5
San Marzano tomatoes, Fior Di Latte mozzarella,
marinated fillet steak with an aromatic chilli flavour,
red onions, mushrooms & rocket

PEPPERONI 17
San Marzano tomatoes, Fior Di Latte mozzarella,
pepperoni Salsiccia

PISTACHIO MORTADELLA 17.5
Pistachio cream sauce, Fior Di Latte mozzarella,
roasted potatoes & grilled artichokes

HOISIN DUCK 17.5
San Marzano tomatoes, Fior Di Latte mozzarella,
pulled duck, spring onions, cucumber with
a drizzle of hoisin sauce

MISTO DI CARNE 17.95
San Marzano tomatoes, Fior Di Latte mozzarella,
chicken, pepperoni, pulled beef, red onions,
24 month aged prosciutto ham & rocket

ADD EXTRA TOPPINGS
+ 2.5 Cheese + 2 Vegetable + 3 Meat
- Cheese - Roast peppers - Goat's cheese - Mushrooms
- Olives - Parma ham - Streaky bacon - Chicken
- Pepperoni - Spicy beef - Nduja

BURGERS

Our burgers are chargrilled and served in a brioche bun
with lettuce, sliced beef tomato, fresh onion, gherkins,
signature burger sauce and skin on chips

HAND PRESSED BEEF BURGER 18
Two beef patties, two slices of cheddar cheese
Add pulled beef for +3

CHICKEN BREAST BURGER 17.75
Herb marinated chicken

ADD EXTRAS
Cheddar cheese for +1.5
Smoked streaky bacon for +2.5

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