



LUCA

PRIVATE DINING
and EVENTS

CHRISTMAS 2025



THE TERRACE



Crafted by Executive Chef, Robert Chambers, our festive menu showcases the finest seasonal ingredients from the British Isle through an Italian lens. An indulgent yet refined offering available exclusively for Private Dining and Events.



THE GARDEN ROOM



THE PASTA ROOM



The Garden Room provides a fully-private dining space overlooking our open kitchen. A secluded setting for groups of 6 — 8 guests.

Lunch £110 / Dinner £135

The Pasta Room offers a fully-private dining space next to our conservatory. An Italian style working kitchen for groups of 8 — 10 guests.

Lunch £110 / Dinner £135

The Terrace is the ultimate LUCA experience offering a six course menu and expertly selected wine pairings. Available for groups of 14 — 20 guests.

Lunch £295 / Dinner £350

The restaurant is available for full private hire. We would be delighted to discuss your requirements and work on creating a bespoke package for your event.

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Prices quoted are per person



Image for reference only - not on menu

LUCA

SAMPLE MENU *(Lunch)*

FOR THE TABLE

Parmesan fries and salame finocchiona

ANTIPASTI (TO SHARE)

Burrata, pickled winter squash, sage and pumpkin seed pesto

Tuna crudo, smoked cods roe, caponata, toasted pine nuts
and yellow raisins

PRIMO

Conchiglie with ragu bianco of pork sausage and fennel seeds, brussels
sprouts, roasted chestnuts and lemon

SECONDO

Hereford beef fillet, jerusalem artichoke, trompette mushrooms,
raddicchio, pickled walnut and confit garlic

DOLCE

Amedei chocolate tart with chocolate salted caramel
and clementine ice cream

*Most dietary requirements can be accommodated.
Please note that we are unable to omit garlic or onion from our dishes.*



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LUCA

SAMPLE MENU *(Dinner)*

FOR THE TABLE

Parmesan fries and salame finocchiona

ANTIPASTI (TO SHARE)

Burrata, pickled winter squash, sage and pumpkin seed pesto

Tuna crudo, smoked cods roe, caponata, toasted pine nuts
and yellow raisins

FRUTTI DI MARE

Roast orkney scallop with jerusalem artichoke and n'duja

PRIMO

Conchiglie with ragu bianco of pork sausage and fennel seeds, brussels
sprouts, roasted chestnuts and lemon

SECONDO

Hereford beef fillet, jerusalem artichoke, trompette mushrooms,
raddicchio, pickled walnut and confit garlic

DOLCE

Amedei chocolate tart with chocolate salted caramel
and clementine ice cream

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CONTACT

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