

ENOTECA DA LUCA

STUZZICHINI | Snacks

Roasted almonds 4.75
24 month-aged Parmesan chunks 8.50

Homemade bread basket 5

Chicken liver paté 7.5
Marinated Nocellara olives & taralli 6

ANTIPASTI | Starters

Porchetta

Crispy pork belly with mostarda 19.5

Tagliere misto

Selection of artisanal cured meats and cheeses 16/25

Bresaola e rughetta

Air dried cured beef, rocket, lemon & parmesan 16

Burrata e peperoni

Roasted bell peppers, balsamic & toasted almonds 15

Bocconcini di bufala

Fried buffalo mozzarella with marinara dip 8.50

Carpaccio di spigola

Seabass carpaccio, caramelised orange, almonds & chives 15

Caesar all'italiana

Iceberg lettuce, basil mayo & double toastd breadcrumbs 14

PRIMI | First courses

Conchiglioni broccoli e salsiccia

Tuscan sausage, tenderstem broccoli & cream 22

Pappardelle al cinghiale

Slow-cooked wild boar ragu, juniper & herbs 24

Gnocchi alla rana pescatrice

Monkfish, aubergine, roasted tomato & basil 25

Tagliolini al granchio

Devon crab meat, chilli & parsley 26

Ravioli ricotta e spinaci

Spinach and ricotta, butter & sage sauce 22

Tagliatelle ai porcini

Porcini mushrooms, garlic, parsley & parmesan 23

GRIGLIA & SECONDI | Grill & Mains

Fiorentina–For two

Traditional Tuscan T-bone steak & rosemary oil

1kg - £80

1.3kg - £103

Costata di vitello

Veal chop, marinated with garlic & sage 40

Coda alla griglia

Grilled monkfish, potatoes & gremolata 35

Ala di razza

Grilled skate wing, capers & lemon sauce 33

Cotoletta

Chicken Milanese, lettuce, anchovy & parmesan 25

Cavolo e noci

Roasted sweetheart cabbage, walnut sauce & spicy breadcrumbs 16

CONTORNI | Side dishes

Chips

Garlic & rosemary 6.5

Verdure grigliate

Grilled aubergine, courgette & bell peppers 7.5

Rocket

Parmesan & balsamic 6

Funghi alla griglia

Grilled oyster mushrooms & parsley 7

Not all ingredients are listed, please advise us of any allergies when ordering.

A discretionary 12.5% service charge will be added to your final bill.

Card payment only.