

ENOTECA DA LUCA

<i>ANTIPASTO MISTO, selection of Italian cured meats</i>	14
<i>FASSONA PIEMONTE BEEF CARPACCIO, green salad, lemon, pine nut & parmesan</i>	15 ¼
<i>SAN DANIELE, gnocco fritto & stracchino cheese</i>	15
<i>FORMAGGI, pane Carasau & homemade jams</i>	16
<i>BEETROOT CURED SALMON, citrus crème fraiche, croutons & winter leaves</i>	10 ¾

<i>OX TAIL CROQUETTE, salsa verde</i>	7
<i>CONFIT DUCK & FOIE GRAS TERRINE, amarena cherry puree & chargrilled focaccia</i>	11 ¾
<i>BURRATA, caponata, pine nuts, celery & basil breadcrumbs</i>	9 ¾
<i>SEARED SNAPPER, purple potato, chimichurri & smoked mozzarella jus</i>	9 ½

<i>RED ONION & BALSAMIC TARTE TATIN, anchovies & capers</i>	7 ½
<i>LEEK GRATIN, parmesan & parsley breadcrumbs</i>	7
<i>RADISH & CELERIAC SALAD, pomegranate, pecorino Romano & hazelnut</i>	7 ¾
<i>FRANCO'S BEEF TARTARE, poached egg yolk</i>	10 ¾

<i>TORTELLONI, Porcini mushroom, ricotta cheese, truffle butter & hazelnut</i>	13
<i>PASSATELLI "AL PARMIGIANO", mussels, fresh chilli, spinach & parsley</i>	14
<i>BRAISED SHORT RIB BEEF PAPPARDELLE, Barolo & pancetta</i>	13 ½

<i>BLACKENED COD, savoy cabbage & chilli</i>	16
<i>SLOW COOKED OX CHEEKS, Barolo, horseradish & potato mash, crispy leek</i>	15
<i>CHAR-GRILLED ONGLET STEAK, triple cooked chips & peppercorn sauce</i>	16 ¾
<i>PAN FRIED DUCK BREAST "ALL'ARANCIA", Romanesco broccoli, asparagus & salted orange</i>	16 ½

<i>CHOCOLATE FONDANT, raspberry & vanilla ice cream</i>	6 ¾
<i>COCONUT & PASSION FRUIT CHEESECAKE</i>	6 ¾
<i>LIME & LEMON POSSET, salted shortbread</i>	6 ¾
<i>CARROT & WALNUT CAKE, vanilla icing & orange zest</i>	6 ¾