

ENOTECA DA LUCA

ANTIPASTI | *sharing plates*

Antipasto all'italiana

Cured meats, artisanal cheeses, olives & pickles 25

Porchetta

Crispy pork belly & mostarda di frutta 19.50

Carpaccio di manzo

Cured beef carpaccio, rocket & parmesan 16

Capesante alla griglia

Grilled scallops with lemon & roe butter 17

Ceci e cavolo riccio

Crispy curly Kale, spicy chickpeas purée & goat curd 15

Insalata d'inverno

Mixed leaf, Williams pear, gorgonzola & roasted walnuts 11.50

Burrata alla puttanesca

Tomato gazpacho, yellow datterini, olives & anchovy crumble 14.50

Crudo di orata

Sea bream carpaccio, candied orange, roasted almonds & chives 16

STUZZICHINI | *snacks*

Friggitelli Roasted padron peppers 8

Frittura di calamaretti

Fried baby squid with spicy mayo 16

Crocchette di coda

Braised oxtail croquettes, reduced tomato sauce 11.50

Crostini Toscani

Toasted sourdough with chicken liver paté & Tropea onion jam 9

Nocellara green olives & sesame taralli 6

Salted roasted almonds 4.75

Bread selection

Montoni extra-virgin olive oil 5

SPECIALI DA LUCA | *da Luca specials*

Costata di vitello

Grilled veal chop, garlic & herbs butter 36

Orata all'acqua pazza

Whole roasted sea bream, red & yellow datterini tomato, water-cured almonds, basil 35

Carre' di agnello

Slow cooked & grilled rack of lamb, sautéed mushrooms & pickled berries 44

Melanzane alla parmigiana

Baked aubergine, mozzarella, tomato sauce & basil 20

PASTE | *pasta*

Risotto al tartufo

Winter black truffle & parmesan 25

Ravioli alla montanara

Smoked potato & porcini filled pasta, taleggio & toasted hazelnut 24

Tagliolini al granchio

Devon white crab, garlic & chilli 26

Gnocchi ai gamberi

Potato gnocchi with King prawns, roasted datterini tomato & basil 25

Parpadelle al cinghiale

Slow-cooked wild boar ragu & mountain herbs 24

CONTORNI | *sides*

Chips garlic and rosemary 6.50

Fagiolini French beans with honey-mustard dressing & toasted almonds 7.5

Broccoli ripassati Tender steam broccoli, garlic & chilli 7.50

Rocket, Parmesan & balsamic 6