



FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN



Lucia

GLUTEN
FREE
MENU



FOR THE TABLE

MARINATED MIXED OLIVES vG 5

STARTERS

TOMATO BRUSCETTA <i>Served on toasted gluten free bread</i>	7.5	SPINACH & AVOCADO SALAD <i>With walnuts, padron pepper, pumpkin seeds and balsamic glaze</i>	7.75
MUSHROOM BRUSCETTA vG <i>Served with cherry tomatoes, wilted spinach, olive oil and aged balsamic on gluten free bread</i>	8.5	CRISPY PORK BELLY <i>Served on a bed of spicy mixed beans, Sicilian pepperoni and crispy kale</i>	10.75
SMOOTH CHICKEN PÂTÉ <i>With red onion chutney & gluten free bread</i>	9.25	PAN-FRIED KING PRAWNS <i>In a chilli, garlic & lemon butter. Served with gluten free bread</i>	12.5
HUMMUS WITH HARISSA PEPPER AND CORIANDER <i>With marinated mixed olives and grilled sourdough</i>	7.95	SMOKED BURRATA <i>Charred baby gem & artichoke, kimchi, tomatos & caper dressing</i>	12.5
TRUFFLE GARLIC MUSHROOMS v <i>Roasted mixed wild mushrooms in a rich truffle cream sauce with gluten free bread</i>	11	LUCIA STEAMED MUSSELS <i>Served with gluten free bread Choose from: White wine, garlic & cream Spicy tomato</i>	11.5
GRILLED GOATS CHEESE <i>Honey & balsamic beetroot, toasted walnuts & fig jam</i>	11.75		

PASTA

PENNE ARRABBIATA v <i>With tomato, chilli & fresh basil, finished with mozzarella Add chicken or spicy Italian sausage +3.5</i>	13.95	PENNE PUTTANESCA vG <i>Courgette, cherry tomatoes, olives & capers in a chilli & garlic tomato sauce</i>	14.5
SEAFOOD PENNE <i>King prawns, mussels, squid, cherry tomatoes, capers, samphire and chilli, in a lemon & butter sauce</i>	19.5	PENNE MONKFISH & CHORIZO <i>With Nduja sauce, peas, hint of cream and rocket</i>	17.95
PENNE CARBONARA <i>With cream, eggs, pancetta, Grana Padano & black pepper</i>	15.5	PENNE PESTO & SMOKED BURRATA <i>Sun-dried tomatoes, French beans, chilli, green pesto & fresh rocket</i>	17.75

RISOTTO

GRILLED ARTICHOKE & SAFFRON RISOTTO vG <i>Served with artichoke hearts, roasted red pepper and petit pois peas</i>	15.95	RISOTTO PESCATORE <i>King prawns, mussels, salmon and calamari cooked with lemon & saffron risotto</i>	20.5
PULLED BEEF & ASPARAGUS AND PEA RISOTTO <i>Pulled shin of beef, slow cooked in an aromatic sauce, served with asparagus & peas risotto and parsnip crisps</i>	17.95	WILD MUSHROOM RISOTTO v <i>With oyster, chestnut and button mushrooms, shaved parmesan and rocket - Add truffle oil +1.75 - Add crispy pancetta +2.5 - Add chicken +3.5</i>	15.5

SALADS

GRILLED HALLOUMI SALAD v <i>Chargrilled courgette, roasted red peppers, beetroot, orange segments, Padrón pepper, chicory, spinach and houmous, drizzled with lemon dressing - Add chargrilled chicken breast +4.5</i>	15.95	CAESAR SALAD <i>Gluten free croutons, romaine lettuce, soft boiled egg and aged parmesan cheese. Add Chargrilled chicken breast +4.5 Add Crispy streaky bacon +2.5</i>	12.5
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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

MARINATED CHICKEN, MUSHROOMS, PANCETTA SKEWER <i>With skin on chips, rocket, parmesan & mushroom sauce</i>	18.95	SALMON SUPREME <i>Mussels, crushed baby potatoes, chilli, garden peas in a creamy dill sauce</i>	22.75
MARINATED BEEF SKEWER <i>Flame-grilled rump steak with onion & peppers, skin on chips, oven roasted tomato and rocket & parmesan salad. Served medium or well done</i>	24.5	GRILLED TUNA STEAK <i>Charred asparagus, artichoke, French beans, parmentier potatoes, rocket, chilli, tomato & caper dressing Served pink or well done</i>	22.5
PAN ROASTED PORK BELLY <i>Creamy mashed potatoes, pancetta & sautéed savoy cabbage topped with spiced apple purée in a red wine sauce</i>	19.5	LAMB CUTLETS <i>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</i>	32
PAN FRIED SEA BASS FILLETS <i>On a bed of saffron risotto with petit pois, rocket & parmesan salad</i>	22.75	HONEY & BALSAMIC GLAZED DUCK BREAST <i>Spiced carrot purée, dauphinois potato, wilted spinach & red wine jus. Served pink or well done</i>	22.75
FLATTENED BEEF FILLET <i>Melted fontina cheese, cream truffle mashed potatoes, rocket & Parmesan with cherry chimichuri sauce Served pink or well done</i>	26.95		

BURGERS

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

HAND PRESSED BEEF BURGER <i>Two beef patties, two slices of cheddar cheese Add pulled beef for +3</i>	18	CHICKEN BREAST BURGER <i>Herb marinated chicken</i>	17.75
<i>Add Cheddar cheese +1.5</i>		<i>Add Smoked streaky bacon +2.5</i>	

SIDES

SKIN ON SEASONED CHIPS vG	5	TRUFFLE & PARMESAN CHIPS v	6
ROCKET & PARMESAN SALAD v	5	ROASTED BABY POTATOES WITH GARLIC & WILTED SPINACH v	5.5
SICILIAN HERITAGE TOMATO & ONION SALAD v <i>With a basil and caper dressing</i>	5	FRENCH BEANS vG <i>With shallots & peas</i>	5.5
FRESH HOUSE SALAD v	4.5	TENDERSTEM BROCCOLI vG <i>With chilli & garlic</i>	6
CREAMY PARMESAN MASHED POTATO v	5		

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#LOVELUCIA

V Suitable for vegetarians | VG Suitable for vegans

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.