

ENOTECA DA LUCA

ANTIPASTI | *sharing plates*

Tagliere misto

Cured meats and cheeses selection with foccacia 25

Bresaola

Rocket, lemon & Parmesan shavings 15

Polenta e funghi

Crispy polenta with creamed mixed mushrooms 14

Insalata pantasca

Tomato, tropea onions, potato, capers & olives 11.50

Tonno affumicato

Smoked tuna carpaccio, pomegranate & lime dressing 16

Camembert al forno

Baked camembert, garlic, honey & crostini 16

Burrata

With crumbled 'Nduja & rocket 14

Formaggi

Four artisan Italian cheeses, jam & walnuts 10 / 18

PRIMI | *first courses*

Linguine al granchio

Devon white crab meat, garlic & chili 25

Risotto al gorgonzola

Blue cheese, Nebbiolo reduction & walnuts 22

Ravioli ai porcini

Porcini mushrooms ravioli, butter, sage & Parmesan 22.50

Papardelle allo stracotto

Slow-cooked short ribs ragu & Parmesan 22

SPECIALI DA LUCA | *specials*

Stinco di agnello

Slow-braised lamb shank, mash potato & roasted chestnuts 25

Orata in crosta

Almonds crusted sea bream, broccoli Romanesco & baby leeks 24

Filetto di manzo

Seared beef filet, garlic & anchovy sauce, roasted Jerusalem artichokes 30

DALL'ORTO | *from the garden*

Spinaci

Sautéed spinach with butter & Parmesan 7.50

Rucola e parmigiano

Rocket, Parmesan, balsamic vinegar 6

Datterini e Tropea

Datterini tomatoes with Tropea onions & basil 7.50

Patate novelle

Crispy baby potatoes, garlic, rosemary 7.50

STUZZICHINI | *snacks*

Bruschetta della nonna

Calabrian 'Nduja, crushed Burrata & oregano 10.50

Friggitelli

Roasted baby green peppers, sea salt 7

Bread selection

With Montoni extra-virgin olive oil 5

Nocellara green olives

With taralli pugliesi 6

Salted roasted almonds 4.75

*Not all ingredients are listed so please advise us of any allergies when you order
An optional 12.5% service charge will be added to your bill
Please note: card payment only*