

LUCA
small plates & cocktails

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Spuntini

Marinated olives (ve)	4
Focaccia rosemary & sea salt, garlic butter (v) (veoa)	4.5
Pepperoni crisps chilli honey	5
Arancini of scamorza mozzarella, San Marzano pomodoro	5
Skin on fries truffle & parmesan / sea salt & rosemary (ve)	5.5/4.5
Cauliflower fritti sweet and sour cabbage, piquillo pepper coulis, ricotta (v)	8
Salt & vinegar sprouts maple & sherry agrodolce (ve)	7

Bruschetta

Classica mainated heritage tomato, young basil (ve)	7
Yellison's Farm goat's cheese roasted beet, pomegranate & aged balsamic (v)	8
'Nduja mozzarella di buffala	8

(v) - Vegetarian
(ve) - Vegan
(voa) - Vegetarian option available upon request
(veoa) - Vegan option available upon request

Gluten free menu/options available upon request

We can provide full allergen information for all of our guests upon request.
 Our food is prepared in an environment where nuts are used, if you have any allergies please inform a member of staff.

Antipasto

Anglesea mussels diavola 'nduja butter & foccacia	14
"La bomba" fried mozzarella, 'nduja vodka sauce, basil & artisan sourdough (voa)	13
Fritto misto calamari, salmon, whitebait, king prawn & aioli	17
* Antipasto dishes are for two to share	

La Carne

Chicken saltimbocca fregola sarda, citrus emulsion, sage & mascarpone	10
Lamb meatballs San Marzano sugo, citrus ricotta, Grana Padano	11
Spezzatino di manzo Italian braised beef, root vegetables, fontina and 'nduja crust & artisan sourdough	13
Picanha steak roast mushroom & parsley salad, red wine jus, pickled cabbage, gorgonzola and caramelised onion crust	13

Pesce

Calamari fritti aioli	10
Pan roasted king prawns garlic emulsion, chilli sugo, 'nduja crumb	12
Prosciutto wrapped Scottish samon potato & pancetta hash, blood orange butter	12

Insalata

Crispy breaded goat's cheese seasonal salad, walnuts, honey, fig, Amalfi lemon oil (v)	10.5
Caprese textures of tomato, pickled onion, aged balsamic, basil gremolata (v)	9
Warm fregola salad seasonal greens roasted beets, crispy kale, orange, hazelnuts & pomegranate viniagrette (ve)	10

Pasta & Risotto

"Salt & pepper" gnocchi roast peppers, pancetta & mascarpone (voa)	10.5
King prawn fregula 'nduja, Grana Padano, San Marzano, basil	12
Lamb tagliatelle bolognese Grana Padano	10
Spaghetti alla carbonara the traditional way, guanciale, free range egg yolk, black pepper & Grana Padano	10
Trofie salsiccia Tuscan venison sausage, kale, roast pepper, onion marmalade, chilli & Grana Padano (voa)	11
Lasagne di verdure green lentil, spinach, vegan cheese & San Marzano pomodoro (ve)	10
Orrecciette al forno braised beef, four cheese mornay, wild mushroom & pangrattato	12
Risotto wild mushrooms, hazelnut, black truffle & Grana Padano (voa)	11

Pizzette

Aglio e olio roasted garlic butter, basil oil (v) (veoa)	8
Margherita roasted plum tomato, mozzarella di bufala, basil (v)	9
'Nduja mozzarella, smoked chilli honey, kalamata olive, pickled onion	12
Funghi wild mushroom, Yellison's Farm goats cheese, onion marmalade, rocket & black truffle (v)	10.5
Carni pepperoni, lamb meatball, venison sausage & 'nduja	12
Pepperoni Mozzarella di Buffala	10

Negroni Bar

Classic The drink that started it all. A perfect combination of 3 distinct ingredients in equal measures. house gin, Campari, red vermouth	9.5
White Typically less sweet than a red Negroni and has a strong earthy bitterness with a light, almost marmalade, citrus lift to follow. Gin, Suze, Lillet blanc	9.5
Grapefruit Grapefruit was once known as the 'forbidden fruit'. This cocktail has been designed to complement the bright, zesty flavours of the fruit. Aperol, rose vermouth, grapefruit juice	9.5
Oaxacan Mezcal, the agave-based spirit from Mexico, is growing in popularity. More recently we're seeing it mixed with tonic, a mixer normally associated with gin. Mezcal also works particularly well in another gin-based drink; the Negroni, Mezcal, red vermouth, Campari	9.5

Italian Small Plates & Cocktails

Lunch / Evening - from 12pm

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