

LUCA
small plates & cocktails

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Spuntini

Nocerella olives (ve)	4.75
Focaccia rosemary & sea salt, butter (v)(veoa)	5.25
Tapenade & crostini sun blushed tomato and black olive tapenade with crisp crostinis (ve)	5.5
Pepperoni crisps chilli honey	6
Arancini of scamorza mozzarella & San Marzano pomodoro (v)	7.25
Arancini of 'Nduja black olive crumb, 'Nduja aioli (v)	7
Fries truffle & parmesan (v)/ sea salt & rosemary (ve)	5.25/6
Pan roast broccolini whipped ricotta, chilli honey, balsamico di modena (v)	7.25
Pecorino & chilli jam 20 month aged pecorino, chilli jam, crostini	7
House salad (ve)	5

Insalata

Crispy breaded goat's cheese seasonal salad, walnuts, honey, Amalfi lemon oil (v)	11.75
Burrata black olive, hot honey, crostini (v)	12.75
Barbecued winter cabbage Gorgonzola cream, tarragon (v)	6

Bruschetta

Classica bruschetta marinated heritage tomato, young basil (v)(veoa)	7.5
Goat's cheese bruschetta roasted red pepper & aged balsamic (v)	8.5

Carne e Pesce

Chicken Milanese cherry tomato & courgette caponata, parmigiano reggiano & basil emulsion	11.75
Rump of Welsh lamb served pink, fontina potato gratin, lamb bone jus, pea purée & aioli	16
Calamari fritti aioli	11
Sea bass 'Nduja and spinach fregola sarda, saffron emulsion & crisp shallot	14

Pizzette

Aglio e olio roasted garlic butter & first pressed olive oil (v) (veoa)	9
Margherita roasted plum tomato, buffalo mozzarella, basil (v)	10.5
'Nduja mozzarella, smoked chilli honey, kalamata olive, pickled onion	13
Carni pepperoni, lamb meatballs, Tuscan sausage & 'Nduja	12.75
Bianco basil pesto, goat's cheese, roast red pepper & rocket (v)	12

Pasta e Risotto

Gnocchi di patate alla 'Salt & Pepper', padron, pancetta & mascarpone (voa)	12
Gnocchi alla Sorrentina chilli butter, San Marzano & aged pecorino (v)	12
Linguini di gamberetti king prawns, chilli & garlic butter sauce	13.5
Lamb ragu rigatoni 24 hour barolo braised lamb shoulder, pecorino & pangratato	13.5
Pasta al forno rich truffle and wild mushroom sauce baked until crisp with parmesan (v)	12
Spaghetti alla carbonara the traditional way, pancetta, free range egg & Pecorino (voa)	11.75
Orecchiette rapini Tuscan sausage, wild broccoli, garlic, chilli, Parmesan (veoa)	13
Lasagne Luca our famous lamb ragú layered with fresh pasta, cheese sauce and parmesan	12.5
Seafood risotto king prawn, calamari, sea bass and roast zucchini	13.5

Dolci

Cafe affogato Add a shot of Bailey's, Amaretto, Kahlua or Whiskey £2 (v)	5.75
Tiramisu classica (v)	8.5
Mascarpone fritti deep fried cheesecake, dark chocolate, pistachio, raspberry (v)	8.75
Panna cotta Amalfi lemon, blackberries in winter syrup (v)	8.25
Sorbet trio Lemon, raspberry & mango (v)	7
Liqueur Coffee	6.5
- Irish Jamesons	
- Italian Disaronno	
- Calypso Kahlua	
- French Courvoisier	
- Seville Cointreau	
Limoncello hand crafted by our good friends at Zest Liverpool	4

Negroni Bar

Classic The drink that started it all. A perfect combination of 3 distinct ingredients in equal measures. House Gin, Campari, Red Vermouth	9.95
White A lighter, more floral variation of the classic - blending Malfy Originale Gin, the citrus & herbal depth of Italicus and Lillet Blanc's subtle bitterness	9.95
Negroni Sbagliato A playful twist on the classic Negroni, the Negroni Sbagliato swaps gin for sparkling wine, creating a lighter, more effervescent aperitif.	9.95

Italian Small Plates & Cocktails

A discretionary service charge will be added to all parties.

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w: www.luca-italian.co.uk

(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.

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