

LUCA

Spuntini

Nocerella olives (ve)	4.75
House salad (ve)	5
Pan roast broccolini whipped ricotta, chilli honey, balsamico di modena (v)	7.25

Insalata & Bruschetta

Burrata black olive, hot honey (v)	12.75
Classica bruschetta marinated heritage tomato, young basil (v)	7.5
Goat's cheese bruschetta roasted red pepper & aged balsamic (v)	8.5

Pesce & Carne

Rump of Welsh lamb served pink, fontina potato gratin, lamb bone jus, pea puree & aioli	16
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Negroni Bar

All 9.95

Classic The drink that started it all. A perfect combination of 3 distinct ingredients in equal measures. House Gin, Campari, Red Vermouth

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

Winter Berry A seasonal twist on the original, switching the dry gin for Slingsby Blackberry Gin. The sweetness from the fruit making this a slightly less bitter variation of the classic

Pasta & Risotto

Penne di gamberetti king prawns, chilli & garlic butter sauce	13.5
Lamb ragu 24 hour barolo braised lamb shoulder, pecorino & pangratato	13.5
Carbonara the traditional way, pancetta, free range egg & Pecorino	11.75
Fusilli rapini Pancetta, wild broccoli, garlic, chilli & parmesan (veoa)	13
Seafood & saffron risotto king prawn, calamari & sea bass	13.5

Dolci

Sorbet trio lemon, raspberry & mango (v)	7
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Italian Small Plates & Cocktails

A discretionary 10% service charge will be added to all parties of 4 or more

e: allerton@luca-italian.com

w: www.luca-italian.co.uk

(v) - Vegetarian
(ve) - Vegan
(voa) - Vegetarian option available upon request
(veoa) - Vegan option 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.
All prices are inclusive of VAT at the current rate.

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small plates & cocktails