



Luci's



TO SHARE

|                                 |   |
|---------------------------------|---|
| MARINATED OLIVES (VE) (GF)      | 5 |
| ROSEMARY & GARLIC FOCACCIA (VE) | 6 |
| GARLIC BREAD                    | 4 |
| GARLIC BREAD WITH CHEESE (V)    | 5 |

PIZZA

All pizzas can be gluten free & if you would prefer something a little more traditional like margarita or pepperoni, please just see your server & we will accommodate when possible

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| PIZZA GENOVESE CON POLLO                                                     | 14 |
| Pistachio & rocket pesto base, chicken, pistachio, asparagus & fior di latte |    |
| PIZZA PUTTANESCA                                                             | 13 |
| Sugo base, anchovies, olive, capers, chilli & fresh oregano                  |    |
| PIZZA DIAVOLA                                                                | 13 |
| Sugo base, pepperoni, nduja, chili & fior di latte                           |    |
| QUATTRO FROMAGGI                                                             | 16 |
| Gorgonzola, parmigiano, goats' cheese & fior di latte, & fresh rocket        |    |
| CAPRA CON SPINACI (V)                                                        | 14 |
| Goats cheese, caramelised red onion, spinach, pine nuts & fior di latte      |    |

PASTA

All pastas can be gluten free & if you would prefer something a little more traditional like carbonara or arrabbiata, please just see your server & we will accommodate when possible.

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| LINGUINE FRUTTI DI MARE                                                      | 17 |
| Baby squid, king prawn & Shetland mussels, garlic, chilli & lemon            |    |
| GNOCCHI ALLA SORRENTINA (V)                                                  | 14 |
| Baked buffalo mozzarella, potato gnocchi, Napoli & fresh basil               |    |
| RIGATONI CON SALSICCA GORGONZOLA                                             | 15 |
| Italian sausage, nduja & cream                                               |    |
| PAPPARDELLE ALL PUTTANESCA CON FILLETO                                       | 18 |
| Fillet steak, anchovies, olive oil, olives, tomato, chilli & lilliput capers |    |
| PENNE DELLA CASA                                                             | 17 |
| Pancetta, nduja & chicken, Napoli, chilli & garlic                           |    |

TO START

|                                                                                                            |     |
|------------------------------------------------------------------------------------------------------------|-----|
| BRAISED LAMB SHOULDER & OREGANO LASAGNE                                                                    | 10  |
| Glazed parmesan custard                                                                                    |     |
| AEMILIA PRIMAVERA CAPPELETTI (V)                                                                           | 9.5 |
| Handmade spinach and ricotta cappeletti, spring greens, asparagus & broad bean velouté, lemon rapeseed oil |     |
| WARM PANZANELLA SALAD (VE)                                                                                 | 8   |
| Heritage tomato, sourdough croute, red onion, cucumber, white balsamic vinaigrette, fresh basil            |     |
| CRISP CALAMARI                                                                                             | 9   |
| Lemon, oregano & chili, wild garlic aioli                                                                  |     |
| GRILLED ASPARAGUS & SLOW COOKED DUCK EGG (GF)                                                              | 10  |
| Prosciutto ham & olive oil herb hollandaise                                                                |     |
| SHETLAND MUSSELS                                                                                           | 9.5 |
| Creamy garlic, white wine & parsley sauce, lemon                                                           |     |

MAINS

|                                                                                                                                                  |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------|----|
| RUMP OF SPRING LAMB                                                                                                                              | 26 |
| Handmade Aemilia spinach & riccota capaletti, spring peas, broad beans & asparagus, lamb jus                                                     |    |
| HERB ROAST CHICKEN (GF)                                                                                                                          | 18 |
| Medley of spring vegetables, pomme Anna, wild garlic velouté                                                                                     |    |
| ROAST HAKE PANGRATTATO                                                                                                                           | 20 |
| Thyme and spring herb crumb, heritage tomato, green olive, capers, lemon & extra virgin olive oil                                                |    |
| BAKED ROTOLO DI RICOTTA E SPINACI (V)                                                                                                            | 17 |
| Fresh pasta filled with spinach & ricotta, baked with Napoli sauce, finished with Genovese pesto dressing, fresh rocket                          |    |
| TUSCAN FLAT IRON                                                                                                                                 | 20 |
| Tuscan marinated flatiron steak (cooked pink) Caesar salad, sourdough croute, soft boiled quail's egg                                            |    |
| LUCI'S BURGER DELLA CASA                                                                                                                         | 16 |
| 228g beef burger, nduja mayo, cheddar cheese and sundried tomato, on a fresh brioche bun baked by Bakery Andante Edinburgh and served with fries |    |

SIDES

|                                       |   |
|---------------------------------------|---|
| POMME ANNA (V) (GF)                   | 5 |
| ROCKET & PARMESAN SALAD (V) (GF)      | 4 |
| GARLIC & ROSEMARY JERSEY ROYALS (GF)  | 5 |
| TRUFFLE MAC & CHEESE (V)              | 5 |
| "BLAGGIS" BON BONS                    | 5 |
| SPRING VEGETABLE MEDLEY (VE) (GF)     | 5 |
| FRENCH FRIES                          | 4 |
| TRUFFLE & PARMESAN FRIES              | 5 |
| TENDERSTEM BROCCOLI & TOASTED ALMONDS | 5 |

ALL OUR FOOD IS HANDMADE IN THE BUILDING. OUR KITCHEN CONTAINS SESAME, NUTS, AND MOST ALLERGENS.ANY CONCERNS, WE'RE HAPPY TO HELP—JUST ASK.



www.luciclasswade.co.uk