



Luci's

RESTAURANT & COCKTAIL BAR



TO START

Calamari Fried calamari, Amalfi lemon & chive aioli, spring onion & coriander	£10
Burrata (v) Burrata cheese, rocket & walnut pesto, sourdough crumb	£10
Ravioli (v) Potato & egg yolk ravioli, brown butter, black truffle & chive	£11
Arancini Pecorino Romano DOP arancini stuffed with braised short rib	£11
Prosciutto di Parma DOP Plate of thinly sliced prosciutto, aged balsamic, gnocco fritti with stracchino cheese & fresh rocket	£11

Gluten free & vegan options available please see your server

FOR THE TABLE

Nocellara olives (v) (vg) (gf) Nocellera olives marinated in chilli, citrus, oregano & garlic.	£6
Rosmary focaccia (v) (vg) Home baked rosemary focaccia, EVOO & aged balsamic.	£7
Garlic pizetta (v) Confit garlic & fior di latte. Parsley	£9
Bruschetta pizetta (v) (vg) Confit garlic, Sicilian Pachino tomato's, fresh basil, EVOO & aged balsamic	£9

ON THE SIDE

Burrata salad (v) Salad of fresh baby tomatoes, burrata cheese, rocket & aged balsamic	£7
Chilli pecorino fries (v) Kauffman fries tossed in fresh pecorino Romano DOP & chilli	£7
Truffle parmesan fries (v) Kauffman fries tossed in fresh Grana Padano & truffle oil, black truffle aioli	£6
Garlic & rosemary new potatoes (v) New potatoes fried in brown butter with confit garlic, rosemary & peas	£6
Mac & cheese (v) Handmade pasta with four cheese sauce topped with pangrattato	£5

PASTA

Scottish crab Handmade egg tagliatelle with Scottish white crab meat, red chilli, spring onion, Amalfi lemon & coriander butter sauce	£20
Lucis carbonara Handmade egg spaghetti smoked ham & Grana Padano, confit egg yolk, crispy ham.	£15
Beef short rib Handmade egg paradelle, Slow braised short rib, San Marzano tomato & red wine ragu	£18
Spicy Italian sausage Handmade egg rigatoni. Spicy Italian sausage, braised fennel, cime di rapa & chili	£15
Wild mushroom & black truffle (v) Handmade egg bucatini, wild mushrooms, black truffle, mascarpone & pecorino Romano DOP	£17

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MAINS

Chicken Parmigiana Tenderised chicken breast coated in Grana Padano and breadcrumbs then fried in butter and lemon, warm burrata cheese fresh Pachino tomato sauce & fresh basil.	£18
Ricotta Gnocchi (v) Ricotta dumplings finished with a rochet & walnut pesto sauce, Grana Padano	£15
Stone bass Pan roast fillet of stone bass, nduja, saffron potatoes, artichoke puree & cime di rapa	£20



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www.luciclasswade.co.uk



PIZZA

Margarita DOP (v) San Marzano tomato, mozzarella DOP & fresh basil	£14
Prosciutto di Parma DOP Prosciutto di Parma, fior di latte, cherry tomato, rocket & torn burrata	£16
Pepperoni San Marzano tomato, fior di latte, salciccia pepperoni	£15
Calabrese San Marzano tomato, fior di latte, spicy calabrese salami, roast red pepper, pepperoni & nduja.	£16
Fromage (v) Fior di latte, gorgonzola dolce DOP, stracchino cheese	£16
Carbonara Smoked ham, fior di latte, Grana Padano, confit egg yolk	£15

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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.

(V) - VEGETARIAN (VG) - VEGAN (GF) - GLUTEN FREE