



Luci's

RESTAURANT & COCKTAIL BAR



TO START

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

Gluten free & vegan options available please see your server

FOR THE TABLE

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

ON THE SIDE

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

PASTA

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

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MAINS

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



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www.luciclasswade.co.uk



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

PIZZA

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

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