

# Luca Restaurant Sample Menu

## Anti pasti

*A plate of tuscan coppa and culatello di montagna £19*

*Crisp raw vegetables with warm bagna cauda £16*

*Whipped salt cod, peppers, olives and croutons £13*

*Tartare of Hereford beef cured in nebbiolo, crisp potato  
and riseley cheese £16*

*Burrata with peas, broad bean pesto and almond milk  
£15*

*Roast Orkney scallops, Jerusalem artichoke and 'nduja  
£16*

*White asparagus, aged parmesan and burnt onion  
powder £15*

*Marinated olives £4*

*Parmesan fries £5.5*

## Primi

*Taglierini of spider crab, tarragon and chilli £16*

*Mafaldine with pistachio pesto and parmesan £9*

*Agnolotti of asparagus, pecorino and lardo di Colonnata  
£12*

*Rigatoni with pork sausage ragu, tomato, anchovy and*

*mint £11*

*Chitarra nera with St. Austell Bay mussels and preserved  
lemon £12*

*Risotto of wild garlic with spring greens and Grana  
Padano £11*

**Secondi**

*Lemon sole with baby squid, Jersey Royals and lettuce in  
spider crab sauce £29*

*Fillet of 40 day dry-aged Hereford beef with wild garlic,  
crisp onion rings and rocket £44*

*Turbot roasted on the bone with mousserons, crushed  
courgettes and parsley £36*

*Roasted guinea fowl with Jersey Royals and spring  
vegetable vignarola £30*

*Cornish monkfish with 'nduja, white sprouting broccoli,  
artichokes and bagna cauda £34*

*Chickpea panella, oglesfield cheese, spring greens and  
broad beans £26*

**Contorni**

*Spinach with chilli and garlic £5*

*White sprouting broccoli with golden almonds and lemon  
£5*

*Onion and fennel seed roasted Catriona potatoes £4.5*

*Green salad £4*