

ENOTECA DA LUCA

PER IL TAVOLO | *for the table*

AFFETTATI

Our selection of Italian cured meats with a pile of freshly baked focaccia 16

FRITTO MISTO

Deep-fried tiger prawns, baby squid, whitebait & scampi 13.5

BAKED BUFALA CAMEMBERT

Caramelised balsamic figs, pecans, toasted sourdough 15

PORCHETTA

Crispy pork belly & mostarda di frutta 15.5

BURRATA

Baby aubergines & smoked shallots 10.5

FORMAGGI CON PANE CARASAU

Four Italian artisan cheeses, Sardinian crispbread & homemade jam 16

STUZZICHINI | *snacks*

NOCELLARA GREEN OLIVES 3.75

SALMON CROQUETTES, tarragon mayonnaise 9

BREAD SELECTION, chilli butter 3.75

MARINATED ANCHOVIES, chilli, parsley 5

ANTIPASTI | *small plates*

ANGUS BEEF FILLET CARPACCIO, black truffle 10.50

BUTTERNUT SQUASH BRUSCHETTA, ricotta, sage 8.75

AUBERGINE & SMOKED SCAMORZA FRITTERS 8.5

CAULIFLOWER STEAK, tahini dressing, frisée, rocket 10

SECONDI PIATTI | *large plates*

SALMON FILLET, red cabbage, sesame seed crust 18.5

PORCINI RISOTTO 17

SWEET POTATO & KALE LASAGNE, green salad 16

PORK SALTIMBOCCA, Parma ham, new potatoes 16.5

BRAISED BEEF CHEEK PAPPARDELLE 16

CONTORNI | *sides*

TRUFFLE & PARMESAN CHIPS 5.75

BRUSSELS SPROUTS & MELTED GORGONZOLA, walnuts 5.75

ROCKET & PARMESAN SALAD, pear 5.75

SPINACH, chilli & garlic 5.75

DOLCI | *desserts*

APEROL SPRITZ CHEESECAKE 6.75

AFFOGATO, espresso, vanilla ice-cream 6

APPLE FRITTERS, cinammon, honey 6.75

*Not all ingredients are listed so please advise us of any allergies when you order
An optional 12.5% service charge will be added to your bill*