



Lunch Menu

1 course 11.45

2 course 15.45

3 course 19.45

(GF) Gluten Free Options Available | (v) Vegetarian

If you have a food allergy or a special dietary requirement please inform a member of staff

Products may contain nuts/trace of nuts

STARTERS

Soup of the day (V) Served with Italian bread

Pate (GF) Homemade chicken liver pate served with onion marmalade and toasted Italian bread

Mozzarella Fritti (V) Mozzarella sticks coated with breadcrumbs, served with tomato and chilli dip

Bruschetta (GF) (V) Topped with a choice of either:tomato and basil or grilled goats cheese, red onion compote and rocket

Cozze Bianco Mussels steamed with garlic, herbs, white wine and cream served with garlic bread

Cozze Rosso Mussels steamed with garlic, chilli, herbs and spicy Napoli sauce served with garlic bread

Polpette Homemade meatballs in a rich Napoli sauce topped with melted cheese, served with garlic bread

Fungi Dolcelatte (GF) Mushrooms with garlic and cream topped with Dolcelatte cheese, served with garlic bread

Arancini Veg (V) Deep fried traditional Italian risotto balls stuffed with Mediterranean vegetables, Mozzarella and sun-dried tomatoes, served with tomato and chilli dip

Arancini Carne Deep fried traditional Italian risotto balls made with Bolognese sauce, stuffed with peas and cheese, served with tomato and chilli dip

MAINS

Pollo Pepe (GF) Grilled chicken served with pepper sauce and chips

Pollo Milanese Breaded chicken breast, pan fried and served with penne arrabbiata

Pollo Fungi (GF) Grilled chicken breast served with creamy mushroom sauce and rice

Pollo Diavola (GF) Grilled chicken breast served with spicy Napoli sauce and rice

Fish & Chips Beer battered haddock served with hand-cut chips, homemade tartare sauce & fresh peas

Sea Bass (GF) One sea bass fillet pan seared with a butter, lemon and white wine sauce, capers and served with baby potatoes and green vegetables

Catch of the day (GF) Poached with a butter lemon and white wine sauce and served with baby potatoes and green vegetables

Baked catch of the day Served with a creamy wholegrain mustard sauce and mash

Sirloin Steak (+6) (GF) Served with chips and peppercorn sauce on the side

Lasagne Served with garlic bread

Primavera Risotto (GF)(V) Asparagus, onions, peas and broccoli with Mascarpone cheese & lemon juice

Mac & Cheese Served with garlic bread

BURGERS

Add cheese +1.00 Add bacon +1.00

Beef Burger Grilled with lettuce, tomato, red onion and burger sauce with hand-cut chips

Chicken Burger Breaded chicken, sweet chilli sauce and rocket with hand-cut chips

Vegan Burger (GF)(V) Crushed avocado, red onion, tomato and lettuce with chips or fries

PASTAS

Gluten-free pasta available | All pastas finished with a touch of butter & Parmesan

Penne Luca's Chicken, mushrooms, sun-dried tomatoes with pesto and a touch of cream

Ravioli Ravioli of the day served with ham and a pea cream sauce

Rigatoni Mediterranean Vegetables Roasted Mediterranean vegetables in a rich Napoli sauce

Linguine Chorizo and broccoli, chilli, garlic and white wine

Tortellini Served with a cream and Napoli sauce topped with rocket and parmesan shavings

Rigatoni Funghi Salsiccia Italian sausage and white mushrooms in a cream and Napoli sauce

Classic Italian Pasta Bolognese, Carbonara or Arrabbiata

Penne Nduja Bacon, Nduja and Chorizo in a cream and Napoli sauce

LUCA'S PIZZAS

Margherita Tomato base, basil, Fior di latte Mozzarella

Quattro Formaggi Tomato base, Fior di latte Mozzarella, goats cheese, Gorgonzola & Parmesan

Cardinale Tomato base, ham, Fior di latte Mozzarella and mushrooms

Carne Tomato base, Fior di latte Mozzarella, chicken, pepperoni, bacon

Vegetariana Tomato base, Fior di latte Mozzarella, roasted Mediterranean mixed vegetables

Capricciosa Tomato base, ham, Fior di latte Mozzarella, mushrooms, olives, artichokes

Prosciutto Tomato base, Fior di latte Mozzarella, Parma ham, rocket, Parmesan shavings

Cajun Tomato base, Fior di latte Mozzarella cajun chicken, peppers

Salami Feast Tomato base, Fior di latte Mozzarella, Spianata, pepperoni, rocket and Ventricina salami

Hawaiian Tomato base, ham, Fior di latte Mozzarella and pineapple

Siciliana Tomato base, Fior di latte Mozzarella, olives, capers and anchovies

Meat Feast Tomato base, Fior di latte Mozzarella, ham, bacon, spicy Italian sausage & pepperoni

Vegan Tomato base, vegan cheese, mushrooms, sun-blushed tomatoes, rocket, truffle oil

Boscaiola Pizza bianca, truffle garlic oil, porcini mushrooms, Tuscan potatoes with rosemary, fennel Italian sausage, rocket & Parmesan

Diavola Pizza bianca, Fior di latte Mozzarella, Spianata, spicy Italian sausage, Nduja, salami Ventricina, jalapeños

Napoli Pizza bianca, turnip, broccoli, fennel Italian sausage, Nduja and Fior di latte Mozzarella

Vitality Turnip broccoli base, sun-blushed tomatoes, garlic, black olives, strips of jalapeños, crumbled walnuts, olive oil

BBQ BBQ base, Fior di latte Mozzarella, chicken and bacon

For a thin, crispy base ask for Romana style

CREATE YOUR OWN PIZZA

Based on our Margherita, with the toppings of your choice

Fish/Meat Toppings Chorizo, Pepperoni, Salami, Ham, Anchovies, Cajun Chicken, each 1.50

Parma Ham, Mortadella, Nduja

Vegetable Toppings Mushroom, Peppers, Red Onion, Rocket, Cherry Tomatoes, each 1.00

Onions, Olives, Artichokes, Chillies, Capers

add Burrata 3.50

CIABATTAS

served with soup or chips

Salmon Crushed lemon & avocado, smoked salmon spread with Mascarpone cheese

Caprino Sundried tomatoes, goats cheese and basil pesto

Grilled Chicken Ciabatta Grilled chicken and bacon with mayo

Meatball Sliced homemade Italian meatballs served with Napoli sauce and melted Mozzarella

Tuna Mayo Tuna mayo with red onion and parsley served with melted Mozzarella

Classic BLT Bacon, lettuce, tomato and mayo

Pollo Cajun Cajun chicken with sweet and sour red peppers in a Napoli chilli sauce

FOCACCIAS

Garlic Focaccia (V) Garlic oil, salt, oregano 7.95

Mozzarella Focaccia (V) Garlic oil, salt, Fior di latte Mozzarella 9.95

Focaccia Alle Cipolle Garlic butter, caramelised onions, Fior di latte Mozzarella 9.95

Parma Ham Rocket, garlic oil, Parma ham, Burrata and Parmesan shavings, olive oil 10.95

Caprese Focaccia Garlic oil, sun-blushed tomatoes, Burrata, basil, pesto and rocket 10.95

Mediterranean Focaccia Tomato base, garlic oil, green pesto, olive oil, oregano 10.95

SALADS

Grilled Chicken Caesar Salad (GF) Grilled chicken, bacon, baby gem, croutons and Parmesan

Add bacon +1.50

Grilled Goats Cheese Salad Mixed leaves, red onion, sun-blushed tomatoes, avocado, pine nuts and croutons, served with Italian vinaigrette

Sea Bass Salad (+3.00)(GF) One fillet of pan fried sea bass, mixed leaves, avocado, cherry tomatoes, red onion and roasted pine nuts, dressed in Italian vinaigrette

SIDES

why not add a side

Battered Onion Rings 4.95

Hand-cut Chips 4.95

Garlic Bread 3.95

Skinny Fries 4.95

Nocellara Olives 4.00

Mac & Cheese Add cheese or truffle oil 1.00 4.95

Mixed House Salad 4.95

Creamy Mash Potato 4.95

Sautéed Potato 4.95

Rocket & Parmesan Salad 4.95

Buttered Spinach and Garlic 4.95

DESSERTS

Chocolate Brownie

Fudge Cake

Sticky Toffee Pudding

Luca's Ice Cream 2 Scoops

Ask your server for today's selection of cheesecake

All desserts come with Luca's homemade vanilla whippy ice cream