

ENOTECA DA LUCA

| | |
|--|------|
| DA LUCA BUTTERNUT SQUASH & PECORINO DIP, pine nuts, carasau bread..... | 5 |
| ANTIPASTO MISTO, cured meats, bread | 15 |
| TUNA & BLOOD ORANGE CARPACCIO, baby leaves, lemon dressing..... | 10 ¾ |
| PROSCIUTTO SAN DANIELE, rosemary focaccia | 16 |
| FORMAGGI, carasau bread, truffle honey | 16 ½ |
| BAKED CAMEMBERT, red onion & chilli chutney..... | 9 ¾ |
| FASSONE BEEF CARPACCIO, rocket & parmesan..... | 15 |

| | |
|---|-----|
| CROQUETTES, salmon, chive, lemon zest..... | 6 ¾ |
| BURRATA, beetroot two ways | 9 ¾ |
| NDUJA SCOTCH EGG, tomato sauce..... | 7 |
| SALT & PEPPER BABY SQUID, lemon mayonnaise | 7 ¾ |
| DA LUCA PARMIGIANA, aubergine, courgette, tomato sauce, basil, mozzarella | 9 |
| SPINACINA, breaded chicken breast, spinach, smoked tomato sauce | 9 ¾ |

| | |
|--|------|
| QUINOA & CAPONATA SALAD, roast pumpkin, green beans, brussel sprouts, marinated onions, goat cheese, walnuts.... | 10 ½ |
| SLOW COOKED BEEF TORTELLONI, salted ricotta cheese..... | 14 |
| PORCINI MUSHROOMS FETTUCCHINE, parsley, garlic..... | 13 |
| GRILLED RIB EYE STEAK, marinated globe artichokes, mustard sauce | 21 |
| PAN FRIED COD, Sardinian fregola, capers, olives, cherry tomatoes..... | 15 ¾ |
| BRAISED OSSOBUCO, rosemary polenta..... | 16 ¾ |
| OVEN ROASTED PORK BELLY, savoy cabbage purée, Italian mostarda..... | 14 |

| | |
|-------------------------------------|-----|
| SPINACH, garlic, chilli..... | 4 ¾ |
| SEASONAL VEGETABLES..... | 4 ¾ |
| ZUCCHINI FRITTI..... | 4 ¾ |
| RADICCHIO, pears, walnut salad..... | 5 ¾ |
| ROAST POTATOES | 4 ¾ |

| | |
|---|---|
| ALMOND PANNACOTTA, dark chocolate flakes, coconut, caramel crumble..... | 6 |
| CHOCOLATE FONDANT, wild berries coulis..... | 7 |
| PEAR CAKE, almonds, vanilla sauce..... | 7 |
