

# ENOTECA DA LUCA

## ANTIPASTI SELECTION

£14.00 / £21.00

<b>PROSCIUTTO DI SAN DANIELE</b> <i>Zuarina DOP San Daniele aged 24 months</i>	<b>PROSCIUTTO DI PARMA</b> <i>Zuarina DOP Parma, aged for 16-18 months</i>	<b>COPPA DI TOSCANA</b> <i>DOP San Daniele, aged for 24 months</i>	<b>SALAME FINOCCHIONA</b> <i>Dry cured with fennel seeds for 6-12 months</i>	<b>MORTADELLA</b> <i>Cured with black pepper &amp; pistachio</i>
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## FORMAGGI SELECTION

£14.00 / £21.00

<b>PECORINO</b> <i>Full flavoured hard ewes milk cheese. Aged for 4 months in Serdegna</i>	<b>GORGONZOLA DOLCE</b> <i>Mild &amp; sweet soft cows milk blue veined cheese with a natural spice.</i>	<b>TALEGGIO</b> <i>Semi soft cows milk cheese Strong aroma, comparatively mild flavour</i>	<b>PROVOLONE</b> <i>Semi hard, mild cows milk cheese. Aged for 4 months in Lombardia</i>	<b>PARMIGIANO REGGIANO</b> <i>Intense, complex natural saltiness, cows milk cheese. Aged for 12 months</i>
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## BAKED CAMEMBERT

rosemary & honey £12

## UBRIACONE

*Delicious Artisanal raw cow's milk cheese bathed in a mixture of local Cabernet & Raboso wine and/or Beer made in Veneto £9  
Create a Perfect pairing with a 125cl glass of Amarone £19*

### Assaggi - share

<i>NOCELLARA OLIVES, sun dried tomato &amp; black olives tapenade, pane carasau</i>	5 3/4
<i>COD BRANDADE BRUSCHETTA lime mayonnaise, almonds flakes, paprika</i>	8 3/4
<i>OCTOPUS, spicy tomato, nuts &amp; roasted cauliflower</i>	11 3/4
<i>CROSTINI, roast pumpkin, goat cheese, garlic oil</i>	7 1/2
<i>BURRATA, caponata, peanuts, basil oil</i>	9 3/4
<i>CARPACCIO DI FASSONA, fassona beef, Toscano extravergine, salt, pepper.</i>	16
<i>CURED SALMON, beetroot, cucumber, horseradish &amp; cream cheese</i>	14 1/2
<i>VEAL AGNOLOTTI, pecorino fondue, truffle oil</i>	13
<i>CRISPY ROASTED CHICKEN &amp; BABY SPINACH SALAD, chilli, smoked paprika, shallot, fennel, orange</i>	10 1/2

### Da Luca Specials

<i>HALIBUT, fregola, caper, olive, tomato, fennel</i>	17
<i>RISOTTO, wild mushroom, porcini, truffle oil</i>	14
<i>BRAISED OX CHEEK, mush potato, caramelized onion, garlic bread crumbs.</i>	16 1/2
<i>HOMEMADE LASAGNE spiced rabbit ragù</i>	15
<i>SLOW ROASTED PORK BELLY, red cabbage, spring onion, cayenne, honey &amp; mustard sauce</i>	14

### Dessert

<i>TIRAMISÚ mascarpone, coffee, sponge</i>	6 1/2
<i>CRÈME BRÛLÉE blackberries, kahlúa reduction</i>	6 1/2
<i>HAZELNUT BISCUITS chocolate cream</i>	6 1/2
<i>FORMAGGI as before</i>	