

ENOTECA DA LUCA

ANTIPASTO MISTO, homemade focaccia	14
FORMAGGI, pane carasau & jams	16
FASSONA PIEMONTE BEEF CARPACCIO, parmesan dressing ,frisee & baby gem salad, focaccia crumble.....	16
WARM TOMINO ALTA LANGA CHEESE, pine nuts, braised onions & honey compote.....	7

GARDEN PEAS ARANCINI, red pepper sauce.....	6
CRISPY BABY CALAMARI, seaweed mayo	6 ¾
BURRATA, roasted & grilled aubergine, crispy Parma ham.....	8 ½
CHARGRILLED OCTOPUS & octopus emulsion, chickpeas farinata.....	8 ½
ZUCCHINI FRITTI, green olives tapenade.....	5 ½
STEAK TARTARE, parmesan crumble, aged balsamic.....	10

PULLED PORK & BEEF RAGU PAPPARDELLE, tomato & salted ricotta	12
BLACK INK TAGLIOLINI, prawns, cherry tomato & bottarga.....	16
SCAMORZA CHEESE & SUNDRIED TOMATO RAVIOLI, olives & oregano.....	13
POTATO GNOCCHI, tomato, Nduja, burrata & oregano	12
ASPARAGUS RISOTTO, preserved lemon & crisp egg yolk.....	14

ROASTED COD, anchovies bagna cauda, fennel, red radish & pistaccio crumble.....	13 ½
PAN FRIED STONE BASS, parsley crust, clams, lemon & garlic mash potato.....	16
LAMB CANNON, sweet potatoes, braised endives, sweetbread fritters.....	16
CONFIT DUCK LEG, swiss chard, fregola & salted hazelnut.....	15
RIB EYE STEAK, pickled red Tropea onions, tenderstem broccoli & chips.....	21

ROCKET, fennel, parmesan & aged balsamico	3 ¾
SAUTEE SPINACH, lemon & garlic	3
CHIPS, 'da luca' tomato sauce	3
TENDERSTEM BROCCOLI, chilli & garlic	3

CHOCOLATE FONDANT, vanilla ice cream & berry compote.....	6 ½
CUSTARD & CHANTILLY MILLEFOGLIE, Griottines cherry	6
TIRAMISU, amaretto	6 ½
FORMAGGI SELECTION	6
SELECTION OF HOMEMADE ICE CREAMS & SORBETS	3 ¾