

ENOTECA DA LUCA

<i>ANTIPASTO MISTO, selection of Italian cured meats</i>	14
<i>BEEF CARPACCIO, green salad, lemon, pine nuts & parmesan</i>	15 ½
<i>SAN DANIELE, gnocco fritto & stracchino cheese</i>	15
<i>FORMAGGI, pane Carasau & homemade jams</i>	16
<i>BEETROOT CURED SALMON, citrus crème fraiche, croutons & winter leaves</i>	10 ¾

<i>CROCCHETTE DI PESCE, homemade tartare sauce</i>	7
<i>CHICKEN LIVER PATE, red onion, homemade figs jam & toasted focaccia</i>	7 ¾
<i>BURRATA & CAPONATA, pine nuts, celery & basil breadcrumbs</i>	9 ¾
<i>CALAMARO RIPIENO, 'Nduja, sundried tomato, breadcrumbs, olives, herbs & lemon zest</i>	8 ¾

<i>PASQUALINA TART, roasted asparagus, rainbow chard, ricotta & goat cheese</i>	7 ½
<i>FRANCO'S BEEF TARTARE, poached egg yolk</i>	10 ¾
<i>LEEK GRATIN, parmesan & parsley breadcrumbs</i>	7
<i>PEAR & BABY SPINACH SALAD, gorgonzola, grape, red chicory & pine nuts</i>	7 ½

<i>SAFFRON RISOTTO, nettle, taleggio & red amaranth</i>	13
<i>CUTTLEFISH INK TORTELLONI, Sea Ray & ricotta cheese, salmon roe, spinach, basil, hazelnut</i>	14
<i>SLOW COOKED LAMB TAGLIATELLE, juniper berry & rosemary</i>	13 ½

<i>PANROASTED SEA TROUT, Jerusalem artichoke, agretti, lemongrass & bread crumbs</i>	16 ¾
<i>CHAR-GRILLED SHORT RIB, triple cooked chips & homemade bbq sauce</i>	15 ¾
<i>ROASTED PORK FILLET, rhubarb relish, sautéed artichoke & red chicory</i>	15
<i>CORNFED CHICKEN SUPREME, Taggiasca olives, cherry tomatoes, Tropea onion, mustard & capers</i>	13 ¾

<i>CHOCOLATE FONDANT, raspberry & vanilla ice cream</i>	6 ¾
<i>COCONUT & PASSION FRUIT CHEESECAKE</i>	6 ¾
<i>LIME & LEMON POSSET, salted shortbread</i>	6 ¾
<i>CARROT & WALNUT CAKE, vanilla icing & orange zest</i>	6 ¾