

ENOTECA DA LUCA

ANTIPASTO MISTO, homemade focaccia	14
FORMAGGI, pane carasau & jams	16
VITELLO TONNATO.....	7
FRESH & SUN DRY STUFFED TOMATO with ricotta cheese	6

SALTED RICOTTA ARANCINI, chives, & red pepper sauce.....	6
CRISPY BABY CALAMARI & seaweed with chilli mayo.....	6 ¾
BURRATA,“pappa al pomodoro” & spicy Nduja.....	8 ½
SEARED SCALLOPS, broad beans, pickled shallots & crispy pancetta.....	9
ZUCCHINI FRITTI & parmesan cheese.....	5 ½
STEAK TARTARE, scamorza cheese emulsion & crispy yolk.....	10
QUINOA & ROSTED SWEET POTATO salad & goat cheese.....	6½

WHITE VEAL & BEEF RAGU TAGLIATELLE & sage.....	12
CRAB & COD RAVIOLI, lemon & bottarga butter sauce.....	16
SCIALATIELLI PASTA, capers, olives, anchovies & tomato sauce	12
POTATO GNOCCHI, grilled aubergines, cherry tomatoes & mozzarella.....	12
GARDEN PEAS RISOTTO, gorgonzola & Parma Ham.....	14

ROASTED COD, pickle zucchini, chilled “pizzaiola” sauce & green olives.....	14
GRILLED MACKEREL, seaweed crushed new potatoes & black ink sauce.....	14
SLOW COOKED VEAL SHOULDER, almond pure & pide blue mushroom.....	16
ROASTED BABY CHICKEN, celeriac mousse & foie grass sauce.....	16
RIB EYE STEAK, braised escarole, potato rosti, braised onions & pine nuts.....	21

ROCKET, pecorino & orange dressing.....	3 ¾
SAUTEE SPINACH, chilly & garlic	3
CHIPS, ‘da luca’ tomato sauce	3

DA LUCA CHOCOLATE CHEESECAKE.....	6 ½
PINAPPLE CARPACCIO & basil with yogurt ice cream.....	6
TIRAMISU, amaretto	6 ½
FORMAGGI SELECTION	6
SELECTION OF HOMEMADE ICE CREAMS & SORBETS	3 ¾