

ENOTECA DA LUCA

ANTIPASTO MISTO, homemade focaccia.....	14
FORMAGGI, pane carasau & homemade jams.....	16
WILD MUSHROOMS & TRUFFLE ARANCINI, beetroot puree.....	6
ZUCCHINI FRITTI & parmesan cheese	5 ½
CRISPY BABY CALAMARI, polenta chips & bagna càuda sauce.....	6 ¾

BURRATA, porcini mushroom pate & lemonthyme breadcrumbs.....	9
PAN FRIED KING PRAWNS, roasted butternut squash, barley & pancetta.....	9
24 HOUR CURED SALMON “TARTARE”, roasted shallot mayo, horseradish, crispy onions.....	8
BEEF TARTARE, black pepper zabaione, salted hazelnuts.....	10
WARM TOMINO CHEESE, endive gratinée, pistachios & honey.....	7
BEEF FILLET CARPACCIO, pickled fennel, demi-glace dressing, crunchy quinoa.....	12

PULLED CONFIT DUCK LEG RAGU PAPPARDELLE, homemade egg yolk “bottarga”.....	13
OCTOPUS TAGLIOLINI, tomato sauce & crunchy chickpeas.....	14
CHESTNUT & PORCINI MUSHROOM FOLDED LASAGNA, parmesan fondue.....	14
POTATO GNOCCHI, roasted pumpkin, Taggiasche olives, gorgonzola & walnuts.....	13
GIROLLE MUSHROOM RISOTTO, taleggio, shallots.....	14

SEAWEED CRUSTED COD, served with a crab, nduja & fregola fish soup.....	16
PAN SEARED STONE BASS, onion squash purée, roasted beets, cavolo nero.....	14
SLOW COOKED OX CHEEKS, sweet potato mash, savoury oat crumbs & winter leaves.....	16
BRAISED PORK BELLY, celeriac, curly kale, black truffle sauce.....	16
PANFRIED RIB EYE, savoy cabbage, potato rosti chips & raisin demi-glace.....	21

ROCKET, parmesan & honey dressing.....	3 ¾
SAUTEED SPINACH, chilli & garlic	3
POTATO CHIPS 'Da Luca' tomato sauce.....	3

POACHED APPLE TART, caramel, apple & cinnamon sorbet.....	6 ¾
GRAPPA SCORCHED MERINGUE, chestnut ice cream& chocolate crumble.....	6 ¾
AMARETTO TIRAMISU	6 ½
FORMAGGI SELECTION.....	6
SELECTION OF HOMEMADE ICE CREAMS & SORBETS.....	3 ¾
