

ENOTECA DA LUCA

<i>ANTIPASTI MISTO selection of Italian cured meats</i>	14 / 21
<i>FORMAGGI, pane Carasau & honey</i>	14 / 21
<i>NOCELLARA OLIVES, sundried tomato & black olive tapenade, pane Carasau</i>	5 ¾
<i>GRILLED TOMINO chicory, garlic focaccia, honey</i>	12
<i>SLOW COOKED EGG taleggio fondue, champignon & crostini</i>	8
<i>HAM HOCK & FOIE GRAS TERRINE, rosemary & mixed berries compote</i>	14

<i>ANCHOVY CROSTINI, caramelised tropea onion, salted butter, rocket & walnut pesto</i>	8 ¾
<i>CRAB BRUSCHETTA, cherry tomato, spring onion, mustard dressing</i>	10
<i>BURRATA, porcini mousse quenelle, garlic focaccia crumbs & lemon thyme</i>	11
<i>SMOKED SALMON TARTARE, fennel, dill, orange, red currant & Greek yogurt</i>	14 ½
<i>OCTOPUS, Jerusalem artichoke puree, Arrabbiata sauce</i>	12 ¾
<i>TUNA CARPACCIO, star anise, paprika, pistachio, sour cream & frisée salad</i>	16
<i>QUINOA & BABY SPINACH SALAD, grilled fennel, pomegranate, roasted grapes, walnuts</i>	9 ½

<i>LAMB AGNOLOTTI, pecorino fondue, artichokes</i>	13 / 16
<i>CANNELLONI, butternut squash, ricotta, butter & sage</i>	14
<i>HOMEMADE LASAGNE, white spiced Bolognese ragu, broccoli</i>	15
<i>SPELT RISOTTO, beetroot, red onion, almonds</i>	13 ¾

<i>PANROASTED HAKE, cannellini beans, samphire, capers, black olives</i>	17
<i>SLOW ROASTED PORK BELLY, lentil soffritto, & salsa verde</i>	14 ¾
<i>GLAZED DUCK BREAST, savoy cabbage, smoked pancetta, orange & port jus</i>	16
<i>GRILLED FLAT IRON STEAK, radicchio & gorgonzola sauce</i>	21

<i>SBRISOLONA TIRAMISÙ, mascarpone mousse, coffee, almond, strawberry</i>	6 ¾
<i>DA LUCA ETON MESS, crunchy meringue, damson plum coulis, dark chocolate and pistachio</i>	6 ¾
<i>STRAWBERRY MILLEFOGLIE, vanilla Chantilly, chocolate cream</i>	6 ¾
<i>FORMAGGI selection, pane Carasau & honey</i>	14
