

LUCA

CHEF'S MENU

95 / 110pp

A four course menu curated by our chefs —*Taken by the table*

WINE PAIRING

75pp

An italian wine for each course, selected by our sommeliers

Parmesan fries	9
Marinated olives and caperberries	4
Italian salumi with pickled giardiniera vegetables	24

ANTIPASTI

Salad of italian beans, white peach, smoked almonds and pickled tropea onion	21
Roast orkney scallops with jerusalem artichoke and 'nduja	36
Burrata, pesto alla trapanese, roasted red pepper, smoked almonds and schiacciata	27
Monkfish crudo, shaved fennel, pickled cucumber, sea lettuce and horseradish	28
Vitello tonnato, summer giardiniera, capers and sea purslane	26

PRIMI

Taglierini of mazara prawns, datterini tomatoes and coastal herbs	46
Rigatoni with pork sausage ragù, tomato, anchovy and mint	26
Tagliatelle of seasonal mushrooms, aged marsala, butter and sage	32
Agnolotti of alpine speck, scottish girolles and borettane onions	38

SECONDI

John dory, grezzina courgette, yellow raisins, saffron and lime bisque	48
Roasted aubergine with smoked tomatoes, farinata and mozzarella in carroza	38
Hebridean lamb, aubergine caponata, pecorino and taggiasca olives	49
Hereford beef ribeye, piquillo pepper, crispy polenta, caper condiment and sweetcorn	68

CONTORNI

Salad of italian and british seasonal leaves	9
Barattiere and carosello cucumbers with tropea onion and buttermilk	12
Friggitelli peppers, smoked chilli, garlic and almonds	12
Vesuvio tomatoes and watermelon with shallot and pistachio dressing	12

*Please let us know if you have any allergies or intolerances
A discretionary service charge of 15% will be added to your bill.*