

LUCA

CHEF'S FERRAGOSTO 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

Roast orkney scallops with jerusalem artichoke and 'nduja	37
Burrata, pesto alla trapanese, roasted red pepper, smoked almonds and schiacciata	27
Citrus cured stone bass, smoke cod's roe, tomato, walnut and tarragon	28
Vitello tonnato, summer giardiniera, capers and sea purslane	26

PRIMI

Taglierini of cornish lobster, datterini tomatoes and coastal herbs	48
Rigatoni with pork sausage ragù, tomato, anchovy and mint	26
Tortellini of pistachio, basil pesto, italian beans and stracciatella	27
Tagliatelle of rabbit with green olives, preserved lemon and lardo di colonnata	32
Agnolotti cacio e pepe, parmesan and manjimup truffle	56

SECONDI

John dory, grezzina courgette, yellow raisins, saffron and lime bisque	48
Roasted aubergine with smoked tomatoes, farinata and mozzarella in carrozza	38
Hebridean lamb, aubergine caponata, smoked tomatoes, pecorino and taggiasca olives	49
Hereford beef ribeye, roscoff onion, confit garlic and smoked bone marrow	68

CONTORNI

Salad of italian and british seasonal leaves	9
Vesuvio tomatoes, smoked shallot and pistachio dressing	12
Barattiere and carosello cucumbers with tropea onion and buttermilk	12



Those who stay and those who leave

A photographic exhibition by Michele Iacobini for LUCA

Monday 14th July — Saturday 13th September 2025

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