



LUCA

PRIVATE DINING
and EVENTS

AUTUMN 2025

PRIVATE DINING
and EVENTS





Luca is a Michelin-Starred, Modern Italian led by Executive Chef, Robert Chambers. Drawing on his British and Italian heritage, Robert creates dishes that take inspiration from Italy whilst championing the best of British produce. Our approach to Private Dining is one of assured elegance that seeks to provide a relaxed dining environment and above all, comfort and ease. We cultivate enchanted spaces for you to enjoy, whatever the occasion.

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OUR SPACES

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THE GARDEN ROOM



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THE PASTA ROOM



*Citrus cured stone bass, smoked cod's roe,
tomato, walnut and tarragon*



*Rigatoni with pork sausage ragù, tomato,
anchovy and mint*

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THE TERRACE



SAMPLE MENU

FOR THE TABLE

A selection for the table including parmesan fries and salame toscano

ANTIPASTI (TO SHARE)

Burrata, pesto alla trapanese, roasted red pepper and schiacciata
Monkfish crudo, shaved fennel, pickled cucumber, sea lettuce and horseradish

FRUTTI DI MARE *

Roast orkney scallop with jerusalem artichoke and n'duja

PRIMO

Rigatoni with pork sausage ragù, tomato, anchovy and mint

SECONDO

Hereford beef fillet, piquillo pepper, crispy polenta,
caper condiment, sweetcorn and girolles

DOLCE

Tiramisù

**dinner service only / optional for lunch*

Most dietary requirements can be accommodated.

Please note that we are unable to omit garlic or onion from our dishes.



SAMPLE WINE PACKAGE

FRIZZANTE

Champagne devaux cuvée d, aged 7 years, brut NV, magnum, France

BIANCO

Soave classico, calvarino, pieropan 2021, magnum, Veneto

ROSSO

Brunello di montalcino, la magia 2019, Tuscany

DOLCE

Marsala superiore dolce, curatolo arini, NV

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FULL VENUE HIRE

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FULL VENUE HIRE



*Hereford beef fillet, piquillo pepper, crispy polenta,
caper condiment, sweetcorn and girolles*

LUCA

SAMPLE MENU

CANAPÉS

Parmesan fries

Spiced lamb arancini / Arancini of smoked mozzarella capers and taggiasca olives

Prosciutto e Melone

ANTIPASTI (TO SHARE)

Burrata, pesto alla trapanese, roasted red pepper and schiacciata

Monkfish crudo, shaved fennel, pickled cucumber, sea lettuce and horseradish

PRIMO

Rigatoni with pork sausage ragù, tomato, anchovy and mint

SECONDO

Hereford beef fillet, piquillo pepper, crispy polenta,
caper condiment, sweetcorn and girolles

DOLCE

Tiramisù

*Most dietary requirements can be accommodated.
Please note that we are unable to omit garlic or onion from our dishes.*



LUCA

SAMPLE WINE PACKAGE

(Lunch & Dinner)

FRIZZANTE

Champagne devaux cuvée d, aged 7 years, brut NV, magnum, France

BIANCO

Erbaluce di caluso, etichetta verde, ferrando 2022

ROSSO

Frappato, priano grillo 2022

BAR

ALCOHOL FREE

Negroni

Camellia

Peach Aperitivo

No-groni

Braybrooke

Lucky Saint

EXTRA SERVICES

Gin

Vodka - tonic

Soda

Most dietary requirements can be accommodated.

Please note that we are unable to omit garlic or onion from our dishes.



THE GARDEN ROOM

Up to 8 people

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Lunch

Arrival 12:00- 13:30

The space will be
yours until 16:30

From £95 per person

Dinner

Arrival 18:00- 20:30

The space will be
yours until 23:00

From £120 per person

THE PASTA ROOM

Up to 10 people

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Lunch

Arrival 12:00- 13:30

The space will be
yours until 16:30

From £95 per person

Dinner

Arrival 18:00- 20:30

The space will be
yours until 23:00

From £120 per person

THE TERRACE

Up to 20 people

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Lunch

Arrival 12:00- 13:30

The space will be
yours until 16:30

From £295 per person

Dinner

Arrival 18:00- 20:00

The space will be
yours until 23:00

From £350 per person

FULL VENUE HIRE

Up to 80 people seated
100 people standing

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Lunch

Arrival 12:00- 13:30

The venue will be
yours until 16:00

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Dinner

Arrival 18:00- 20:00

The venue will be
yours until 23:00

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CONTACT

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