

# LUCA

## CHEF'S MENU

95 / 120pp

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

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| Parmesan fries                                     | 9  |
| Marinated olives and caperberries                  | 5  |
| Italian salumi with pickled giardiniera vegetables | 24 |

## ANTIPASTI

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|---|----|
| Roast orkney scallops with jerusalem artichoke and 'nduja                                     | 36 |
| Salad of ligurian bulls heart tomatoes, grilled yellow peaches, stracciatella and black olive | 28 |
| Crudo of cornish sea bream, italian peas, lovage, gooseberries and horseradish                | 29 |
| Hereford beef "carne salada", smoked anchovy, baby artichokes, broad bean and sorrel          | 29 |

## PRIMI

|  |    |
|--|----|
| Casoncelli of sweet peas, scottish girolles, hazelnut and tarragon                 | 29 |
| Rigatoni with pork sausage ragu, tomato, anchovy and mint                          | 28 |
| Tortelloni of italian courgettes, ricotta, datterini tomatoes, basil and hot honey | 29 |
| Taglierini of red mazara prawns, mussels, squid, chilli and garlic                 | 42 |
| Agnolotti of spiced duck, spiky artichoke, hazelnuts and golden raisins            | 36 |

## SECONDI

|   |    |
|---|----|
| Corno pepper, caponata, summer bean ragu, crisp farinata and basil                      | 39 |
| Cornish turbot, crab, mousserons, broad beans and lemon verbena                         | 49 |
| Stillman farm pork loin, italian peas, calabrian spianata, nespole and mustard          | 45 |
| Smoked hereford beef fillet, san marzano tomatoes, friggittelli peppers and horseradish | 54 |

## CONTORNI

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|--|----|
| Salad of italian and british seasonal leaves                       | 9  |
| Jersey royals, cultured cream and soft herbs                       | 12 |
| Grilled plattone beans all'arrabbiata and smoked almonds           | 12 |
| Salad of italian cucumbers, melon, fennel and elderflower dressing | 13 |

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