

STARTER

Gamberoni della Casa	13.95
Large prawns, with chili, garlic, fresh lemon juice and parsley	
Cocktail Di Gamberetti	7.95
Young prawns on a bed of lettuce, coated with marie rose sauce	
Cozze Scoppiate	8.95
Mussels with a white wine, garlic and cream sauce or spicy tomato sauce and garlic sauce	
Calamari Fritti	7.95
Deep fried squid served with tartare sauce	
Insalata Caprese	8.95
Mozzarella di bufala and freshly sliced tomato with a basil dressing	
Zuppa Del Giorno (V)	6.50
Soup of the day	
Funghi Alla Crema (V)	7.95
Button mushrooms cooked with garlic and cream	
Fritto Misto (min 2 people)	11.50pp
Selection of deep fried seafood including calamari, prawns, whitebait and scampi	

BRUSCHETTE & GARLIC BREAD

Bruschetta Romana (V)*	4.95
Toasted Ciabatta bread with fresh chopped tomato, garlic, basil & oregano	
Focaccia (V)*	4.95
Traditional flat bread with garlic, rosemary and sea salt	
Garlic Bread with Tomato And Cheese (V)*	6.50
*served on a pizza base	

PIZZA

Pizza Margherita (V)	8.50
Tomato, Buffalo Mozzarella and oregano	
Pizza Prosciutto E Funghi	9.00
Tomato, Buffalo Mozzarella, ham and mushrooms	
Pizza Pollo & Rosmarino	12.95
Tomato, Buffalo Mozzarella, chicken, mushrooms and rosemary	
Pizza Italia	12.95
Tomato, Buffalo Mozzarella, parma ham, rocket, parmesan shavings	
Calzone Pollo	9.50
Folded pizza with chicken, garlic, mushrooms and cheese topped with tomato sauce	
Pizza Vegetariana (V)	9.50
Tomato, Buffalo Mozzarella, peppers, onion and mushrooms	
Pizza Americana	9.50
Tomato, Buffalo Mozzarella, spicy hot sausage, onion and chilli	

FISH

Branzino Alla Griglia	19.50
Whole grilled Sea Bass served with an olive oil, garlic, lemon and parsley dressing.	
Aragosta Thermidor	38.00
Classic Lobster in a Thermidor sauce	
Surf & Turf	36.00
4oz fillet steak served in peppercorn sauce and half a grilled lobster	
Salme Col Sapore Di Mare	19.50
Fillet of Salmon from the grill with young prawns and lemon butter	

PASTA

	Starter	Main
Penne all'Arrabbiata (V)	6.95	9.95
Penne pasta in a spicy tomato sauce with chilli & garlic		
Spaghetti Pomodoro (V)	6.95	9.95
Spaghetti pasta with fresh tomato sauce and basil		
Spaghetti Carbonara	7.50	10.95
Spaghetti with pancetta, egg yolk, pecorino cheese and cream		
Tagliatelle Ai Funghi Porcini (V)		13.50
Ribbon pasta with sautéed wild mushrooms and shallots deglazed with white wine and Parmesan cheese		
Tagliatelle Dan Tell		14.00
Ribbon pasta with chicken and mushroom in a rich tomato and cream sauce		
Risotto Seafood		16.95
Arborio rice with mixed seafood with a touch of tomato sauce		
Spaghetti Bolognese	7.95	11.95
Spaghetti with slow cooked beef ragù		
Lasagna		12.50
Traditional beef Lasagna		
Pasta Alla Norma (V)		10.95
Traditional Sicilian dish with aubergine, tomato, basil & garlic, topped with ricotta cheese		
Ravioli agli Asparagi (V)		13.50
Fresh homemade Ravioli filled with ricotta and asparagus		
Spaghetti Vongole E Gamberoni		14.50
Spaghetti with baby clams, prawns in tomato sauce and touch of cream		
Spaghetti Lobster		22.50
Spaghetti pasta with lobster, brandy, tomato and a touch of cream		

MEAT

Tagliata Di Manzo	24.50
Pan fried fillet steak sliced and flambéed with brandy and balsamic vinegar, served with wild rocket and Parmesan cheese	
Filetto Al Pepe Verde	24.50
Pan fried fillet steak with a brandy and green peppercorn sauce	
Filetto Al Barolo	24.50
Pan fried fillet steak with shallots, pancetta in a rich Barolo wine sauce	
Vitello Ai Funghi	17.50
Tuscan veal cooked in cream, brandy, mustard and chopped mushrooms	
Vitello Alla Milanese	17.50
Tuscan veal escalope in breadcrumbs, pan fried in olive oil	
Agnello Alla Toscana	19.50
Grilled lamb cutlets with capers and pancetta with rosemary cooked in a red wine sauce	
Misto Di Carne Alla Griglia	19.95
Steak, lamb cutlets, chicken breast and veal. Charcoal grilled	
Pollo Biancaneve	13.95
Pan fried Suprême of chicken with white wine, mushrooms and cream sauce, garnished with asparagus	
Pollo Della Casa	13.95
Pan fried Suprême of chicken with peppers and spicy sausage in a rich tomato sauce	

SIDES

Sauté Potatoes	3.95	French Fries	3.95
Funghi Trifolati Al Vino	3.95	Petit Pois	3.95
Tomato & Onion Salad	3.95	Mixed Salad	3.95
Mixed Vegetables	3.95		

WHITE WINE

	175ml	250ml	Bottle
House White Pleasantly dry flavour, harmonic and full flavoured, balanced by a clean, crisp acidity and a dry finish	4.90	7.95	19.95
Pinot Grigio Elegant, soft and well-structured fruit on the palate with remarkable freshness	6.95	8.95	26.95
Chardonnay Fresh, youthful, extremely fine and fruity. Attractively fresh and elegant with a fruity persistent finish	7.05	9.95	29.95
Vermentino Bouquet of flowers with spicy notes. It is full flavoured and Fresh with citrus hints and almond notes			30.95
Moscato Fresh and pleasantly sweet with a taste that reveals its varietal characteristic	7.85	10.95	31.95
Sauvignon Blanc Intensely aromatic with a blend of delicate elderflower, passion fruit, lime zest and fresh herbs on the nose	7.95	11.35	33.95
Gavi di Gavi Fresh, persistent aroma with hints of floral and fresh fruit. Persistently dry, crisp and harmonious			47.95

SPARKLING

	175ml	Bottle
Prosecco DOC Brut Fine, clear mousse with a delicate perlage. Intense, fruity and aromatic with hints of wisteria. Well balanced with a delicate almond note	7.95	29.95
Rosato Spumante Brut 91% Glera, 9% Pinot Bianco. Intense aromatic notes of Glera perfectly mingle with the floral and fresh notes of Pinot Bianco	8.50	29.95
House Champagne		47.95
House Champagne Rosé		49.95
Moet & Chandon		65.00
Veuve Clicquot		75.00
Laurent Perrier Rosé		89.00
Dom Perignon		185.00
Cristal		290.00

RED WINE

	175ml	250ml	Bottle
House Red Appealingly dry flavour but fresh and with a well balanced harmonious fruit and a delicate almond vein in the finish	4.90	7.95	19.95
Malbec Bright red colour with purple hues. Enticing aromas of red fruit, cherries and plum. Medium bodied with a velvety texture and a long, persistent finish revealing its full potential	6.55	8.95	26.95
Primitivo Dry with a fine structure and outstanding roundness. It shows a complex fruitiness on the palate that is remarkably persistent	7.05	9.95	28.95
Merlot The bouquet is vinous with fruity notes. The flavour is dry, full-bodied, appealingly soft and rounded	7.05	10.05	29.95
Rioja Crianza Ideal for rice dishes, cold cuts, cheeses and most meat dishes. Fruity and spicy aromas with notes of tobacco	8.75	12.35	36.95
Chianti Classico A typical Chianti Classico with violet, cherry and leather flavour. The palate reveals harmonious structure and balanced body			38.95
Barolo Intense aromas of red and violet fruit with a fully ample and velvety flavour and a spicy, light vanilla finish			65.95
Amarone della Valpolicella Round, smokey and solid. Ripe black cherry and plum flavours. Big structure and perfectly balanced tannins, alcohol and acidity			69.95

ROSE WINE

	175ml	250ml	Bottle
House Rosé Harmonious, persistent and typical of the variety. It is a fresh, clean and crisp wine with a touch of spice	4.90	7.95	19.95
Pinot Grigio Blush DOC Delicately dry, with an excellent balance, the flavour displays structure and good freshness	6.95	9.65	28.95

125ml available on request

Lucarelli

Children's Menu



Spaghetti Bolognese

Spaghetti with a bolognese sauce

Penne Pomodoro

Penne pasta with a tomato sauce

Pizzetta Margherita

Mini Margherita Pizza

Pizzetta Pepperoni

Mini Pepperoni Pizza

Pollo Milanese

Chicken in breadcrumbs

£6.50 each