

LUCA

small plates & cocktails

Spuntini

Nocerella olives (ve)	5
Focaccia rosemary & sea salt, butter (v)(veoa)	5.5
Pepperoni crisps chilli honey	6
Arancini of scamorza mozzarella & San Marzano pomodoro (v)	5.5
Arancini of crab & chilli 'nduja mayonnaise, citrus	6
Crostini pomodoro & ricotta marinated heritage tomatoes, basil (v)	5
Crostini Devon crab hand-picked crab, chilli, microgreens	6

Bruschetta

Bruschetta Classica marinated heritage tomato, young basil (ve)	8
Bruschetta primavera charred courgette, peas & broad beans, pecorino, lemon dressing (v)	8
Bruschetta of braised lamb herb ricotta, salsa verde	9

Insalata

Crispy breaded goat's cheese seasonal salad, walnuts, honey, Amalfi lemon oil (v)	12
Burrata panzanella summer tomato salad, basil oil & capers (v)	12
Primavera salad BBQ courgette, peas & broad beans, burrata, mint, chive oil & lemon dressing (v)(veoa)	12.75

Carne e Pesce

Chicken Milanese Classica rocket & parmesan salad, balsamic	12
Rump of Welsh lamb roasted courgette, peas & broad beans, salsa verde,	15
Calamari fritti 'nduja sauce	11
Sea bass Jersey royals, baby spinach, caper & lemon sauce	14.5

Pizzette

Aglie e olio roasted garlic butter, olive oil, roasted garlic (v) (veoa)	9
Goat's cheese caramelised onion chutney, garlic butter base, beetroot glaze (v)	11.5
Margherita roasted plum tomato, buffalo mozzarella, basil (v)	11
'Nduja mozzarella, smoked chilli honey, kalamata olive, onion agrodolce (voa)	12
Bianco pesto basil pesto, goat's cheese, roast peppers, rocket (v)	12
Carni pepperoni, lamb meatball, Tuscan sausage & 'nduja	12
Pollo con funghi roast chicken, white sauce base, truffle, wild mushrooms, parmesan	12
Pepperoni buffalo mozzarella, pepperoni napoli	11.5

Pasta e Risotto

Gnocchi di patate salt & pepper, padron, pancetta & mascarpone (voa)	13
Gnocchi alla Sorrentina chilli butter, San Marzano & aged pecorino (v) Add burrata £3 (v)(veoa)	12
Rigatoni al burro creamy sage, lemon, brown butter, chicken & parmesan	11
Linguini di gamberetti king prawns, chilli & garlic butter	13
Devon crab linguini chilli & parsley	12
Lamb ragu rigatoni 24-hour Barolo-braised lamb shoulder, pecorino & pangrattato	13
Spaghetti alla carbonara the traditional way, pancetta, free range egg & pecorino (voa)	12
Orecchiette rapini Tuscan sausage, wild broccoli, garlic, chilli, Parmesan (veoa)	12
Risotto of shellfish & saffron king prawn, calamari & seabass	12
Risotto Saffron primavera with spring vegetables (v)	11

Contorni

Fries sea salt & rosemary (ve) / truffle & parmesan (v)(veoa)	5.5/6
House salad (ve)	6
Roast summer vegetables courgette, peas & broad beans (ve)	5
Jersey royals roasted with rosemary and 'nduja, parmesan & 'nduja mayonnaise (v)(veoa)	5.5
Broccolini whipped ricotta, pickled onion, balsamic (v)	7.5

Dolci

Cafe affogato Add a shot of Baileys, Amaretto, Kahlua or Whiskey £2 (v)	5.5
Tiramisu classica (v)	8
Sorbet trio Lemon, raspberry & mango (ve)	7
Strawberries and cream local strawberries, whipped cream and crushed meringue, balsamic syrup & mint	7
Limoncello polenta cake, mascarpone, raspberry (gf)	8
Chocolate & salted caramel torte (ve)	8
Liqueur Coffee - Irish Jamesons - Italian Disaronno - Calypso Kahlua - French Courvoisier - Seville Cointreau	6.5
Limoncello hand-crafted by our good friends at Zest Liverpool	4
Recioto Della Valpolicella Classico, Veneto, Italy (50ml) Deep ruby red in colour with a distinctive and concentrated flavour. Notes of fruit along with vanilla nuances.	7.5

Italian Small Plates & Cocktails

A discretionary service charge will be added to all parties.

e: allerton@luca-italian.com

w: www.luca-italian.co.uk

(v) - Vegetarian
(ve) - Vegan
(voa) - Vegetarian option available upon request
(veoa) - Vegan option available upon request

Gluten free menu/options available upon request

We can provide full allergen information for all of our guests upon request.
Our food is prepared in an environment where nuts are used, if you have any allergies please inform a member of staff.

LUCA