

Sample Menus

CHEF'S TASTING MENU

FOR THE TABLE

Parmesan fries
A plate of Italian coppa and Giardiniera vegetables

ANTIPASTI - TO SHARE

Crostini of seasonal mushrooms with duck egg and parsley
Salad of tomatoes with black olive and capezzana olive oil
Vitello tonnato with bull heart tomatoes, capers and preserved lemon

FRUTTI DI MARE

Roast Orkney scallop with courgette puree and chilli oil

PRIMI

Double filled ravioli of braised short rib and cacio pepe, dressing of Italian broad beans

SECONDI

PESCE

Cornish turbot with Parma ham and jersey royal sauce, braised lettuce and Italian peas

CARNE

Rack of Hebridean lamb, wild garlic bagna cauda, white asparagus and morels

DOLCI - A CHOICE OF

Tiramisu
Salted Caramel tart, aged balsamic and milk ice cream
A selection of regional British and Italian cheeses

105 PP

5-COURSE CHEF'S MENU

FOR THE TABLE

Parmesan fries
A plate of Italian coppa and Giardiniera vegetables

ANTIPASTI - TO SHARE

Burrata, Italian broad beans, preserved lemon and confit almonds
Vitello tonnato, salad of winter tomatoes, pickled tropea onions and black olive
Wye valley asparagus, Burford brown, morels and Parmesan

FRUTTI DI MARE

Roast Orkney scallop, Jerusalem artichoke and ndjua

PRIMI - A CHOICE OF

Rigatoni with pork sausage ragù, san marzano tomato, anchovy and mint
Ravioli of spinach and sheep's milk ricotta with wild garlic pistachio and lemon

SECONDI - A CHOICE OF

Rack of Hebridean lamb, wild garlic bagna cauda, white asparagus and morels
Cornish turbot with Parma ham and jersey royal sauce, braised lettuce and Italian peas
La vignarola - Roman style spring vegetable stew, potato and wild garlic purée, pecorino Romano

DOLCI - A CHOICE OF

Tiramisu
Salted Caramel tart, aged balsamic and milk ice cream
A selection of regional British and Italian cheeses

85 PP

4-COURSE CHEF'S MENU

ANTIPASTI - TO SHARE

Burrata, Italian broad beans, preserved lemon and confit almonds
Vitello tonnato, salad of winter tomatoes, pickled tropea onions and black olive

PRIMI - A CHOICE OF

Rigatoni with pork sausage ragù, san marzano tomato, anchovy and mint
Ravioli of spinach and sheep's milk ricotta with wild garlic pistachio and lemon

SECONDI - A CHOICE OF

Rack of Hebridean lamb, wild garlic bagna cauda, white asparagus and morels
La vignarola - Roman style spring vegetable stew, potato and wild garlic purée, pecorino Romano

DOLCI

Tiramisu

65 PP

*Sample menus at Luca for groups up to 12. Larger groups will experience a bespoke feasting menu based on your requirements. Menus are subject to change based on the availability of the best seasonal produce at time of dining, **Vegetarian options available.