

The background is a complex abstract composition of overlapping geometric shapes. A large, vibrant red shape dominates the center and right side. To its left, a large yellow circle is partially visible. Above the red shape, there are sections of blue and black. A teal-colored curved shape enters from the left side. In the upper right, a smaller orange circle is set against a greyish background. The overall style is reminiscent of mid-century modern or Bauhaus design.

CHRISTMAS DINING AT

LUCA

BENVENUTO

Christmas celebrations at Luca start on Monday 20th November. We are excited to welcome you, your friends, family and colleagues for a fantastic afternoon or evening of Italian eating and drinking. We will be accommodating parties of up to 14 guests in the main dining room, and up to 10 in our private dining rooms.

Executive head chef Robert Chambers has created a dining menu with seasonality and regionality at the fore with a few special optional treats along the way.

We are very pleased to cater for vegetarians and vegans. Please do let us know in advance of any special dietary requirements.



MENUS

AVAILABLE FROM 20 NOVEMBER 2017

£55 LUNCH FESTIVE MENU

SNACKS

Parmesan fries
Smoked mozzarella arancini
Salami Toscana

ANTIPASTI

Whipped salt cod, olives, peppers and croutons
Burrata with figs and parma ham

PASTA

Red wine rigatoni with slow cooked pheasant ragu and Grana Padano
or
Trofie with broccoli and golden garlic, ricotta salata

MAINS

Braised cheek of Dexter beef with Chianti, polenta and pickled girolles
or
Warm winter vegetable salad with truffled goat's curd
or
Monkfish with fennel and Morecambe Bay shrimp

DESSERT

Tiramisu
or
Panettone baked pudding
or
Cheese (supplement course £10 per head)

£75 MENU

SNACKS

Parmesan fries
Smoked mozzarella arancini
Salami Toscana
Parma Ham Mora Romagnola 24 months

ANTIPASTI

Whipped salt cod, olives, peppers and croutons
Burrata with figs and parma ham

SHELLFISH

Roast Orkney scallop, jerusalem artichoke and 'nduja

PASTA

Red wine rigatoni with slow cooked pheasant ragu and Grana Padano
or
Trofie with broccoli and golden garlic, ricotta salata

MAINS

Braised cheek of Dexter beef with Chianti, polenta and pickled girolles
or
Warm winter vegetable salad with truffled goat's curd
or
Monkfish with fennel and Morecambe Bay shrimp

DESSERT

Tiramisu
or
Panettone baked pudding
or
Cheese (supplement course £10 per head)

£130 WHITE ALBA TRUFFLE MENU

SNACKS

Parmesan fries
Smoked mozzarella arancini
Salami Toscana
Parma Ham Mora Romagnola 24 months

ANTIPASTI

Whipped salt cod, olives, peppers and croutons
Burrata with figs and parma ham

SHELLFISH

Roast Orkney scallop, jerusalem artichoke and 'nduja

WHITE ALBA TRUFFLE

Risotto with White Alba truffle served table side

PASTA

Red wine rigatoni with slow cooked pheasant ragu and Grana Padano
or
Trofie with broccoli and golden garlic, ricotta salata

MAINS

Braised cheek of Dexter beef with Chianti, polenta and pickled girolles
or
Warm winter vegetable salad with truffled goat's curd
or
Monkfish with fennel and Morecambe Bay shrimp

DESSERT

Tiramisu
or
Panettone baked pudding
or
Cheese (supplement course £10 per head)



WWW.LUCA.RESTAURANT

For large group Christmas bookings a minimum spend of £350 for lunch and £650 for dinner applies and we require a deposit of £300. Please note that private dining deposits are non-refundable and cannot be transferred to a different date.

Follow 'Christmas Bookings' in 'Reservations' on our website to make a reservation.

+44 (0)20 3859 3000

privatedining@luca.restaurant

88 St John Street

London, EC1M 4EH