

The background is a complex abstract composition of overlapping organic and geometric shapes. The color palette includes vibrant reds, yellows, blues, and blacks, set against a muted greyish-green background. The shapes vary in opacity, creating a layered, textured effect. A prominent teal-colored curved shape is visible on the left side, and a bright orange circle is positioned in the upper right quadrant.

PRIVATE DINING AT

LUCA

BENVENUTO

Luca is situated in the heart of Clerkenwell, just a few minutes' walk from Farringdon Station. The ambience is relaxed, and the design breathes warmth and elegance. We have two beautiful Private Dining Rooms at Luca, The Garden Room and The Pasta Room. These two unique spaces seat between 8-10 people and can accommodate a variety of functions. Each is conveniently located in the heart of the restaurant and both allow for varying degrees of privacy – perfect if you don't want to miss out on the buzz and atmosphere of the main dining room.



PRIVATE DINING ROOMS



THE PASTA ROOM

As the title suggests, The Pasta Room is where our chefs make pasta each day. Designed to look and feel like a traditional Italian home kitchen, the room is available for lunch or dinner bookings and can seat up to 10 people.



THE GARDEN ROOM

Overlooking our open kitchen, The Garden Room is a beautiful indoor space, which retains the stunning exterior features of our Grade II listed building in the style of a southern Italian garden. The Garden Room is available for lunch or dinner bookings and can seat up to 8 people.

BUON APPETITO

Executive chef Robert Chambers has designed our dining menus to reflect the beauty of traditional Italian feasting, with seasonality and regional provenance at the fore. In true Italian style we place some of the dishes in the middle of the table to share, whilst others are plated individually. The wine list is diverse and showcases iconic, as well as smaller producers. Whether it's Franciacorta to begin or Grappa to finish, our sommelier team will be here to help you with your selection. We are very pleased to cater for vegetarians and vegans. Please do let us know in advance of any specific dietary requirements. All of our menus are seasonal, and therefore, subject to change.

MENUS

CHEF'S TASTING MENU SAMPLE MENU

SNACKS

Parmesan fries
A plate of italian salumi

ANTIPASTI

Burrata with crushed courgettes, almonds and basil
Whipped salt cod with mussels and peperonata
Hereford beef carpaccio, crisp potato and riseley cheese

FRUTTI DI MARE

Roast orkney scallop with jerusalem artichoke and 'nduja

PRIMI

Cappelletti of westcombe ricotta, artichokes and nettle

PESCE

Cornish skate with jerusalem artichoke and hazelnuts

CARNE

Best end of hebridean lamb with carrots and kale

DOLCE - A CHOICE OF

Tiramisu
Sicilian lemon tart with fennel seed ice cream
A selection of british and italian cheeses

£95 PER PERSON

CHEF'S 6-COURSE MENU SAMPLE MENU

SNACKS

Parmesan fries
A plate of italian salumi

ANTIPASTI

Burrata with crushed courgettes, almonds and basil
Whipped salt cod with mussels and peperonata
Hereford beef carpaccio, crisp potato and riseley cheese

FRUTTI DI MARE

Roast orkney scallop with jerusalem artichoke and 'nduja

PRIMI - A CHOICE OF

Rigatoni with pork sausage, tomato, anchovy and mint
Mafaldine, kale pesto, calabrian chilli and pecorino

SECONDI - A CHOICE OF

Best end of hebridean lamb with carrots and kale
Cornish skate with jerusalem artichoke and hazelnuts
Roasted salsify with pearl barley, greens and mushrooms

DOLCE - A CHOICE OF

Tiramisu
Sicilian lemon tart with fennel seed ice cream
A selection of british and italian cheeses

£75 PER PERSON

LUNCH MENU SERVED 12-3PM SAMPLE MENU

SNACKS

Parmesan fries

ANTIPASTI

Burrata with courgettes, almonds and basil
Whipped salt cod with mussels and peperonata

PRIMI - A CHOICE OF

Rigatoni with pork sausage, anchovy and mint
Mafaldine with kale pesto and pecorino

SECONDI - A CHOICE OF

Best end of hebridean lamb, carrots and kale
Roasted salsify with pearl barley and greens

DOLCE - A CHOICE OF

Tiramisu

£55 PER PERSON

DRINK RECEPTION

While your party arrives, we can be ready with a selection of drinks to ensure your guests are immediately relaxed and to make sure you as the host has one less thing to think about:

Les Parcelles, Bouzy Grand Cru XIII, Pierre Paillard, Champagne, France (£15.5)

Negroni (£9.5)

Menabrea Birra (£4.5)

Non-alcoholic Seedlip and Tonic (£7.5)



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Our private rooms have a minimum spend of £700 for dinner and require a deposit of £300. Please note that private dining deposits refundable up to 3 weeks in advance of your booking, after this date they are non-refundable and cannot be transferred to a different date.

Follow 'Private Dining' in 'Reservations' on our website to make a reservation.

+44 (0)20 3859 3000

privatedining@luca.restaurant

88 St John Street