

An abstract, colorful background composed of various geometric and organic shapes. The primary colors are red, yellow, blue, and black, with some teal and greyish-green accents. The shapes overlap and create a sense of depth and movement. A large, bright yellow circle is on the left, and a smaller orange circle is on the right. The overall style is reminiscent of mid-century modern or abstract expressionist art.

PRIVATE DINING AT

LUCA

# BENVENUTO

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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

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## 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

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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

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## BLACK TRUFFLE MENU SAMPLE MENU

### SNACKS

Parmesan fries  
A plate of italian salumi

### ANTIPASTI

Burrata with panzanella and toasted pumpkin seeds  
Whipped salt cod with mussels and peperonata  
Vitello tonnato with radish, tomatoes and caperberries

### FRUTTI DI MARE

Roast orkney scallop with jerusalem artichoke and 'nduja

### PRIMI

Taglierini cooked in truffle butter with freshly shaved  
emilia romagna black winter truffle

### SECONDI - A CHOICE OF

Braised ox cheek with lemon polenta and chanterelles  
Wiltshire trout with almonds, broccoli and mussel sauce  
Glazed delica pumpkin, chestnuts and aged parmesan

### DOLCE - A CHOICE OF

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

£95 PER PERSON

## CHEFS 6-COURSE MENU SAMPLE MENU

### SNACKS

Parmesan fries  
A plate of italian salumi

### ANTIPASTI

Burrata with panzanella and toasted pumpkin seeds  
Whipped salt cod with mussels and peperonata  
Vitello tonnato with radish, tomatoes and caperberries

### FRUTTI DI MARE

Roast orkney scallop with jerusalem artichoke and 'nduja

### PRIMI - A CHOICE OF

Rigatoni with pork sausage, tomato, anchovy and mint  
Bucatini, kale pesto, calabrese chilli and castelmagno

### SECONDI - A CHOICE OF

Braised ox cheek with lemon polenta and chanterelles  
Wiltshire trout with almonds, broccoli and mussel sauce  
Glazed delica pumpkin, chestnuts and aged parmesan

### 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 winter panzanella  
Whipped salt cod with mussels and peperonata

### PRIMI - A CHOICE OF

Rigatoni with pork sausage, anchovy and mint  
Bucatini with kale pesto and castelmagno

### SECONDI - A CHOICE OF

Braised ox cheek with lemon polenta  
Glazed delica pumpkin with chestnuts

### DOLCE - A CHOICE OF

Tiramisu

£55 PER PERSON

# DRINK RECEPTION

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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.

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