

The background is a complex abstract composition of overlapping, semi-transparent shapes. The color palette includes vibrant reds, bright yellows, deep blues, and stark blacks, with some muted greys and a teal accent. The shapes vary in form, including circles, triangles, and irregular polygons, creating a layered, dynamic visual effect.

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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## £55 SAMPLE MENU LUNCH ONLY

**Parmesan fries**

### ANTIPASTI

**Burrata with winter panzanella**

**Vitello tonnato with caperberries**

### PRIMI - A CHOICE OF

**Rigatoni with pork sausage ragu**

**Orecchiette with kale pesto**

### SECONDI - A CHOICE OF

**Best end of hebridean lamb**

**Glazed delicata pumpkin with chestnuts**

### OPTIONAL CHEESE COURSE - £7 PER PERSON

**A selection of british and italian cheeses**

### DOLCI

**Tiramisu**

## £75 SAMPLE MENU

**Parmesan fries**

**Mozzarella stuffed fried olives**

**Tuscan coppa**

### ANTIPASTI

**Smoked cod's roe with celery, radish and fennel**

**Burrata with winter panzanella and pumpkin seeds**

**Vitello tonnato with seasonal tomatoes and caperberries**

### FRUTTI DI MARE

**Roast orkney scallop, jerusalem artichoke and 'nduja**

### PRIMI - A CHOICE OF

**Rigatoni with pork sausage ragu, anchovy and mint**

**Orecchiette with kale pesto, chilli and castelmagno**

### SECONDI - A CHOICE OF

**Best end of hebridean lamb, bagna cauda, coco beans**

**Wiltshire trout with almonds in mussel and saffron sauce**

**Glazed delicata pumpkin with chestnuts and parmesan**

### DOLCI - A CHOICE OF

**Tiramisu**

**Vin santo crème caramel with golden raisins**

**A selection of british and italian cheeses**

## £95 SAMPLE MENU

**Parmesan fries**

**Mozzarella stuffed fried olives**

**Culatello di montagna**

### ANTIPASTI

**Smoked cod's roe with celery, radish and fennel**

**Burrata with winter panzanella and pumpkin seeds**

**Vitello tonnato with seasonal tomatoes and caperberries**

### FRUTTI DI MARE

**Roast orkney scallop, jerusalem artichoke and 'nduja**

### PRIMI - A CHOICE OF

**Rigatoni with pork sausage ragu, anchovy and mint**

**Orecchiette with kale pesto, chilli and castelmagno**

### PESCE

**Wiltshire trout with almonds in mussel and saffron sauce**

### CARNE

**Best end of hebridean lamb, bagna cauda, coco beans**

### DOLCI - A CHOICE OF

**Tiramisu**

**Vin santo crème caramel with golden raisins**

**A selection of british and italian cheeses**

# ADDITIONS

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## CHEESE COURSE

If you would like us to organise a cheese plate for your guests before you move on to dessert, we can offer a selection of regional British and Italian cheeses.

This will be a supplementary charge of £7 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 £350 for lunch and £650 for dinner and require a deposit of £300. Please note that private dining deposits 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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