

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 teals. The shapes vary in form, including circles, triangles, and irregular polygons, creating a layered, dynamic visual effect.

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

£55 SAMPLE MENU

Parmesan fries

ANTIPASTI

Whipped salt cod, peppers and olives

Burrata with broad bean pesto

PRIMI - A CHOICE OF

Rigatoni with pork sausage ragu

Mafaldine with pistachio pesto

SECONDI - A CHOICE OF

Hebridean lamb cannon with morels

Chickpea panella with oglesfield cheese

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

Whipped salt cod, peppers, olives and croutons

Burrata with broad bean pesto and almond milk

Tartare of Hereford beef, crisp potato and riseley cheese

SHELLFISH COURSE

Roast Orkney scallop, Jerusalem artichoke and 'nduja

PRIMI - A CHOICE OF

Rigatoni with pork sausage ragu, tomato, anchovy, mint

Mafaldine with pistachio pesto and parmesan

SECONDI - A CHOICE OF

Hebridean lamb cannon, morels and wild garlic

Cornish monkfish, with 'nduja and artichokes

Chickpea panella, oglesfield cheese and Tropea onion

OPTIONAL CHEESE COURSE - £7 PP TO BE TAKEN BY THE ENTIRE TABLE

A selection of British and Italian Cheeses

DOLCI - A CHOICE OF

Tiramisu

Sicilian lemon tart, fennel and black pepper ice cream

Rum baba with blood orange and Ivy House crème fraîche

£95 SAMPLE MENU

Parmesan fries

Mozzarella stuffed fried olives

Culatello di montagna

ANTIPASTI

Whipped salt cod, peppers, olives and croutons

Burrata with broad bean pesto and almond milk

Tartare of Hereford beef, crisp potato and riseley cheese

SHELLFISH COURSE

Roast Orkney scallop, Jerusalem artichoke and 'nduja

PRIMI - A CHOICE OF

Rigatoni with pork sausage ragu, tomato, anchovy, mint

Ravioli of spinach and ricotta with lemon and sage butter

PESCE

Cornish monkfish, with 'nduja and artichokes

CARNE

Hebridean lamb cannon, morels and wild garlic

OPTIONAL CHEESE COURSE - £7 PP TO BE TAKEN BY THE ENTIRE TABLE

A selection of British and Italian Cheeses

DOLCI - A CHOICE OF

Tiramisu

Sicilian lemon tart, fennel and black pepper ice cream

Rum baba with blood orange and Ivy House crème fraîche

ADDITIONS

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:

Glass of Le Mesnil Grand Cru, Blanc de Blancs, Champagne, France (£14.5)

Negroni (£9.5)

Menabrea Birra (£4.5)

Non-alcoholic Seedlip and Tonic (£7.5)



WWW.LUCA.RESTAURANT

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.

+44 (0)20 3859 3000

privatedining@luca.restaurant

88 St John Street

London, EC1M 4EH