

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-beige 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 located in the upper right quadrant.

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

### SNACKS

Parmesan fries

### ANTIPASTI

Whipped salt cod, peppers and olives

Burrata with braised artichokes and speck

### PASTA - A CHOICE OF

Rigatoni with pork sausage ragu

Orecchiette with turnip tops and samphire

### MAIN COURSE - A CHOICE OF

Hebridean lamb chops, crushed vegetables

Winter vegetable salad, truffled goat's curd

### OPTIONAL CHEESE COURSE - £7 PER PERSON

A selection of British and Italian Cheeses

### DESSERT

Tiramisu

## £75 SAMPLE MENU

### SNACKS

Parmesan fries

Mozzarella stuffed fried olives

Salami Toscano

### ANTIPASTI

Whipped salt cod, peppers, olives and croutons

Burrata with braised tema artichokes and Alpine speck

Tartare of Hereford beef, crisp potato and riseley cheese

### SHELLFISH COURSE

Roast Orkney scallop, Jerusalem artichoke and 'nduja

### PASTA - A CHOICE OF

Rigatoni with pork sausage ragu, tomato, anchovy, mint

Orecchiette with turnip tops and samphire

### MAIN COURSE - A CHOICE OF

Hebridean lamb chops and crushed vegetables

Wiltshire trout with citrus, romanesco and walnut sauce

Warm winter vegetable salad with truffled goat's curd

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

A selection of British and Italian Cheeses

### DESSERT - A CHOICE OF

Tiramisu

Sicilian lemon tart, fennel and black pepper ice cream

Rum baba with blood orange and Ivy House crème fraîche

## £95 WINTER TRUFFLE SAMPLE MENU

### SNACKS

Parmesan fries with black winter truffle

Mozzarella stuffed fried olives

Tuscan coppa

### ANTIPASTI

Whipped salt cod, peppers, olives and croutons

Burrata with braised Tema artichokes and Alpine speck

Tartare of Hereford beef, crisp potato and riseley cheese

### SHELLFISH COURSE

Roast Orkney scallop, Jerusalem artichoke and 'nduja

### PASTA

Taglierini of black winter truffle

### MAIN COURSE - A CHOICE OF

Hebridean lamb chops with crushed vegetables

Cornish monkfish with fennel and Morcambe Bay shrimp

Warm winter vegetable salad with truffled goat's curd

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

A selection of British and Italian Cheeses

### DESSERT

Tiramisu

Sicilian lemon tart, fennel and black pepper ice cream

Rum baba with blood orange and Ivy House crème fraîche

# 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 £8 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)



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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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