

An abstract geometric composition featuring overlapping shapes in red, yellow, blue, black, and teal. The shapes include circles, triangles, and irregular polygons, creating a layered, dynamic visual effect. The colors are vibrant and saturated, with a mix of warm and cool tones.

PRIVATE DINING AT

LUCCA

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

SNACKS

A selection for the table

ANTIPASTI

Whipped salt cod, peppers, olives and croutons

Spring salad of ricotta, peas, asparagus and hazelnut dressing

PASTA

Rigatoni with pork sausage, tomato, anchovy and mint

MAIN COURSE

Crisp Tamworth pork belly, spring greens and Tropea onions

DESSERT

Tiramisu

£75 SAMPLE MENU

SNACKS

A selection for the table including Parmesan 'Vacca Bianca Modenese' 18 months

ANTIPASTI

Burrata, datterini tomatoes, green olive,

Capezzana olive oil

Whipped salt cod, peppers, olives and croutons

Tartare of Hereford beef cured in nebbiolo, crisp potato and riseley cheese

SHELLFISH COURSE

Roast Orkney scallop, pea purée and 'nduja

PASTA

Rigatoni with pork sausage, tomato, anchovy and mint

MAIN COURSE

Hebridean lamb chops, braised broad beans, courgette and black olive

DESSERT

Warm apple crostata and custard

£95 SPECIAL OCCASIONS SAMPLE MENU

SNACKS

A selection for the table including:

Parmesan 'Vacca Bianca Modenese' 18 months

Parma ham 'Mora Romagnola' 28 months

ANTIPASTI

Burrata, datterini tomatoes, green olive, Capezzana olive oil

Whipped salt cod, peppers, olives and croutons

Tartare of Hereford beef cured in nebbiolo, crisp potato and riseley cheese

SHELLFISH COURSE

Roast Orkney scallop, pea purée and 'nduja

PASTA

Ravioli of spinach and ricotta, lemon and sage butter

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Rigatoni with pork sausage, tomato, anchovy and mint

MAIN COURSE

Hebridean lamb chops, braised broad beans, courgette and black olive

DESSERT

Blood orange sorbet and Campari

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Warm apple crostata and custard

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 £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 NV Horizon, Blanc de Blancs, Pascal Doquet, Champagne (£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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