

# LUCA

## CHEF'S FEASTING MENU

### FOR THE TABLE

Parmesan fries

A plate of italian coppa and pickled giardiniera vegetables

### ANTIPASTI - to share

Burrata with panzanella salad and black olive crumb

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

Sea bream crudo in agrodolce, cherries, pickled fennel and dill

### FRUTTI DI MARE

Roast orkney scallops with jerusalem artichoke and n'duja

### PRIMO

Tortelli alla cacciatora, smoked ricotta, summer vegetables and san marzano tomatoes

### PESCE

Scottish halibut with sweetcorn, tarragon, girolles and white balsamic vinegar

### CARNE

Rack of hebridean lamb sicilian caponata, goat's cheese and black olive

### DOLCE

Tiramisù

£105 per person

## 5-COURSE CHEF'S MENU

### FOR THE TABLE

Parmesan fries

A plate of italian coppa and pickled giardiniera vegetable

### ANTIPASTI - to share

Burrata with panzanella salad and black olive crumb

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

Sea bream crudo in agrodolce, cherries, pickled fennel and dill

### FRUTTI DI MARE

Roast orkney scallops with jerusalem artichoke and n'duja

### PRIMI - a choice of

Rigatoni with pork sausage ragù, san marzano tomato, anchovy and mint

Conchiglie with red pepper pesto, pine nuts and basil

### SECONDI - a choice of

Rack of hebridean lamb sicilian caponata, goat's cheese and black olive

Roasted tiger aubergine, peperonata, basil and aged balsamic vinegar

Scottish halibut with sweetcorn, tarragon, girolles and white balsamic vinegar

### DOLCI - a choice of

Tiramisù

Salted caramel tart, aged balsamic and milk ice cream

£85 per person

## LUNCH MENU

### ANTIPASTI - a choice of

Burrata with panzanella salad and black olive crumb  
Sea bream crudo in agrodolce, cherries, pickled fennel and dill

### PRIMI - a choice of

Rigatoni with pork sausage ragù, san marzano tomato, anchovy and mint  
Conchiglie with red pepper pesto, pine nuts and basil

### SECONDI - a choice of

Rack of hebridean lamb, sicilian caponata, goat's cheese and black olive  
Roasted tiger aubergine, peperonata, scamorza and basil

### DOLCE

Tiramisù

£65 per person

The Private dining sample menus at Luca are available for groups up to 10.  
Larger groups will experience a bespoke feasting menu based on your requirements.  
Menus are subject to change based on the availability of the best seasonal produce at time of dining.  
Menus can be tailored for all allergies and dietaries.