

# LUCA

## Chef's Menu

85pp

*Let our chefs write your menu with antipasti, primi, secondi and dolci course*

*Taken by the entire table*

Parmesan fries	7.5
Marinated olives and caperberries	4.5
A plate of italian salumi with pickled giardiniera vegetables	19

### ANTI PASTI

Roast orkney scallops with jerusalem artichoke and 'nduja	28
Burrata with vesuvio tomato, white peach, shaved fennel and sfincione	21
Sea bream crudo with cod's roe, gooseberries, cucumber and elderflower	23
Vitello tonnato, tema artichoke, celery, capers and preserved lemon	24

### PRIMI

Taglierini with australian manjimup black truffle	38
Mezzi paccheri with pork sausage ragù, tomato, anchovy and mint	21
Tortelli of pistachio pesto, smoked stracciatella, italian beans and lemon	23
Ravioli of sheeps ricotta, roasted red peppers, salsa rossa, confit almonds	24

### SECONDI

Hebridean lamb with caponata, aubergine, borlotti beans and goat's curd	42
Aubergine cooked over hazelwood with smoked datterini, chickpeas and farinata	34
Hereford beef fillet, short rib, italian peas, girolles and tropea onion	48
Wild cornish john dory with mussels, morels, jersey royals and lemon verbena	42

### CONTORNI

Salad of italian cucumbers with buttermilk, chilli and oregano	10
Cornish sugar snap peas with lovage, mint and capers	10
Salad of italian and british seasonal leaves	7
Barba dei frati with chilli, garlic and lemon	9