

## Stuzzichini



Nibbles

<b>Pane al Aglio {v}</b> Garlic bread + mozzarella cheese	- 4 - 2
<b>Olive Marinate {ve} {gf}</b> Mixed marinated Italian olives	- 4.50
<b>Pane olio ed Aceto {v} {gfa}</b> Italian bread, evoo, balsamic vinegar	- 5
<b>Gnocchi Fritti {v}</b> Crispy gnocchi, choice of drizzle oil - rosemary and garlic - truffle and parmesan	- 5 - 1.50

## Antipasti



Starter

<b>Minestrone {v}</b> Seasonal vegetable soup, bread & butter	- 6.95
<b>Mozzarella Fritta {v}</b> Deep fried mozzarella, arribbiata dip	- 8.50
<b>Bruschetta {vg} {gfa}</b> Tomatoes, basil, garlic, evoo	- 7.95
<b>Polpette al Sugo</b> Homemade meatballs, Napoli sauce, garlic crostini	- 8.95
<b>Dolce Nero Fritte</b> Crispy black pudding fritters served with peppercorn sauce	- 8.50
<b>Pate di Fegatini di pollo {gfa}</b> Chicken liver parfait, caramelised onion chutney, oatcakes	- 8.95
<b>Funghi Fritte {v}</b> Breaded mushrooms with garlic mayo	- 7.95
<b>Cozze alla Barese {c} {gfa}</b> Scottish shetland mussels white wine, garlic or tomato, chilli	- 10.50
<b>Insalata Caprese {v}</b> Fresh mozzarella, sliced tomato, EVOO	- 9.50
<b>Bruschetta Gamberoni</b> King prawn bruschetta with a Marie rose dressing	- 10.50

## LUCIANO'S

pizza | pasta | prosecco

{gfa} GLUTEN FREE AVAILABLE

{v} VEGETARIAN | {vg} VEGAN | GLUTEN FREE {gf} | {n} NUTS

SHELLFISH/ CRUSTACEANS {c}

Please make your server aware of any dietary requirements or allergies.  
Our sourdough bread is made in an environment where there may be traces  
of nuts. Gluten free penne pasta available for pasta dishes.

## Taglieri

Sharing boards  
serves 2 -3

<b>Sulami e formaggi</b> Cured Italian meats, mixed cheeses, olives, sun-dried tomatoes, tomato bruschetta	- 20
<b>Luciano's Antipasto</b> Cured Italian meats, meatballs, haggis arancini, olives, sun-dried tomatoes, tomato bruschetta	- 25

## La Pasta

Pasta dishes

<b>Spaghetti Aglio {v}</b> Chilli, garlic, white wine and parmesan	- 12.50
<b>Rigatoni Arabbiatta {vg}</b> Rigatoni pasta, garlic, chilli, Napoli sauce, parsley + chicken or italian sausage + king prawns	- 12.50 - 2 - 3.50
<b>Penne Salmone</b> Salmon and spinach with a tomato and cream sauce	- 17.50
<b>Spaghetti Bolognese</b> Tagliatelle, slow cooked meat ragu	- 13.95
<b>Spaghetti Amatriciana</b> Pancetta, rosemary, red wine, Napoli sauce	- 14.50
<b>Rigatoni Salsiccia</b> Tuscan sausage, red onion, garlic, white wine, cream, parmesan	- 13.95
<b>Lasagne al Forno</b> Bolognese ragu, bechamel sauce, parmesan topped with mozzarella	- 14.50
<b>Ravioli Mozzarella Pomodoro {v}</b> Tomato and mozzarella filled pasta with cherry tomato and broccoli	- 13.95
<b>Spaghetti Carbonara</b> Pancetta, eggs, parmesan, black pepper and cream	- 13.95
<b>Cajun Pollo Penne</b> Chicken, peppers, red onion, garlic, cajun spice, Napoli & cream sauce	- 14.95
<b>Penne Pollo Alfredo</b> Penne pasta with chicken, broccoli, cherry tomatoes, cream, parmesan	- 14.95
<b>Luciano's Special</b> Tagliatelle with Tuscan sausage, roast peppers, onions, broccoli, Napoli & cream sauce	- 14.95
<b>Tagliatelle Gamberoni</b> King prawns, white wine, garlic, chilli, cherry tomatoes	- 18.50

## Risotto

### Rice based dishes

<b>Risotto Pollo</b>	- 14.95
Roast chicken, Napoli sauce, cream, parmesan, spring onion	
<b>Risotto Carne</b>	- 15.50
Pancetta, Tuscan sausage, Napoli sauce, parmesan	
<b>Risotto Primavera {v}</b>	- 14.50
Spring vegetable risotto	

## La Carne & Pesce

### Meat & Seafood dishes

<b>Spaghetti Pescatore {c}</b>	- 19.95
Mussels, king prawns, calamari, chilli, garlic and white wine with a hint of tomato sauce	
<b>Risotto Pescatore {c}</b>	- 19.95
Mussels, king prawn, calamari, garlic, chilli	
<b>Petto di Pollo alla Milanese</b>	- 21
Breaded chicken, spaghetti Napoli, fresh lemon	
<b>Pollo Parmigiana</b>	- 21
Crispy parmesan battered chicken fillets served with a mushroom, garlic and cream sauce and seasonal vegetables	
<b>Filletto di Salmone</b>	- 22
Pan fried salmon fillet served with a lemon, caper and dill sauce with seasonal vegetables	
<b>Pollo Escalope</b>	- 22
Pan seared chicken escalope with Parma ham, served with spaghetti, in a sage and butter sauce	
<b>Bistecca {gfa}</b>	- 29
9oz ribeye, fries, grilled tomato and rocket	
<b>Add peppercorn sauce</b>	- 2.50
<b>Add garlic mushrooms</b>	- 2.50
<b>Add sauteed garlic king prawns</b>	- 7

## Contorni

### Sides

<b>Patatine Fritte {vg}</b>	- 4.50
Skin on fries	
<b>Patatine Fritte Picante {v}</b>	- 5.50
Skin on fries, parmesan, chilli seasoning	
<b>Pomodorini, Rucola e Pecorino {v} {gf}</b>	- 5.50
Rocket, cherry tomatoes, pecorino shavings	

## Focaccia

<b>Classic {v}</b>	- 7.95
Rosemary, sea salt & evoo	
<b>Garlic {v}</b>	- 7.95
Garlic, rosemary, sea salt, evoo	
<b>Focaccia Mediterraneo {v}</b>	- 10.95
Garlic, sun-dried tomatoes, olives, rocket, rosemary	
<b>Focaccia Rucola e Pomodorini</b>	- 13.95
Parma ham, rocket, cherry tomato & shaved parmesan	

## La Pizza



<b>Margherita {v}</b>	- 12.50
Tomato sugo, fior di latte, basil, evo oil	
<b>Pizza Mediterraneo {ve}</b>	- 14.50
Tomato sugo, red onion, peppers, oregano, sun-dried tomatoes, olives	
<b>Spinacci e Capri {v}</b>	- 15.50
Tomato sugo, goats cheese, spinach and red onion	
<b>Prosciutto, Rucola e Pomodorini</b>	- 15.95
Tomato sugo, fior di latte, Parma ham, cherry tomatoes, rocket and parmesan	
<b>Pizza Scozzese</b>	- 15.50
Tomato sugo, fior di latte, haggis and black pudding	
<b>Calabrese</b>	- 15.95
Tomato sugo, fior di latte, spicy salami, nduja and pecorino cheese	
<b>Pollo Picante</b>	- 15.95
Tomato sugo, fior di latte, cajun chicken, fresh chilli and hot honey drizzle	
<b>Lucianos Special</b>	- 15.95
Tomato sugo, fior di latte Italian sausage, peppers, onion and broccoli	
<b>Extra Toppings</b>	
Onions, peppers, olives, sun-dried tomatoes	- 1.50
Chicken, Tuscan sausage, Parma ham, pancetta	- 2.50
Drizzle oils - chilli, BBQ, hot honey	- 1

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<b>Patatine Tartufo e Parmigano {v}</b>	- 6.50
Skin on fries, parmesan, truffle oil	
<b>Broccolo Aglio e Olio</b>	- 5
Tenderstem broccoli, garlic, chilli, onion crumbs	
<b>House Salad {v}</b>	- 5
Mixed leaves tomatoes, onion and peppers	