Celebrate our magical

MARKET MENU

£25 2 courses | £30 3 courses (served 12-7.30pm throughout

ANTIPASTI

ZUPPA DI POMODORO (V) (GFA)
Chef's homemade Italian tomato soup - garlic & rosemary croutons

COCKTAIL DI SALMONE E GAMBERONI (£2.50 SUPPLEMENT) (GF)
Scottish salmon and king prawns served on crisp gem lettuce with spiced Marie Rose sauce and fresh lemon

PATÉ DI FEGATO DI POLLO (GFA)
Chicken liver parfait - toasted ciabatta, cranberry chutney

PIZZETTA CAPRINO E BARBABIETOLA (V)
Crispy pizzetta topped with goat's cheese, beetroot, crispy onions

PEPERONE RIPIENO (V) (VG)
Mixed vegetable & rice stuffed pepper - rocket leaves, balsamic glaze

BRUSCHETTA TRICOLORE (V) (GFA)
Toasted Italian bread - vine tomatoes, mozzarella, fresh pesto

SECONDI PIATTI

BALLOTTINA DI TACCHINO FESTIVA
Turkey ballotine wrapped in Parma ham with apricot and sage stuffing, roast potatoes, winter vegetables, pigs in blankets, turkey jus and cranberry sauce

MANZO BRASATO AL VINO ROSSO (GF) (£3 SUPPLEMENT)
Slow-braised feather blade of beef served with red wine jus, garlic & chive mashed potatoes, winter vegetables

RISOTTO ZUCCA E SPINACI (V)
Creamy butternut squash & spinach risotto, ricotta cheese

PIZZA MAIALINI IN COPERTA (GFA)
Stone-baked pizza, tomato sugo, fior di latte, pigs in blankets, caramelised onion, cranberry sauce, fresh rosemary

LASAGNA DELLA NONNA
Traditional oven-baked lasagne - garlic bread

RIGATONI ARRABBIATA (V) (GFA)
Rigatoni pasta in a spicy tomato, chilli, garlic sauce
(Add chicken or Italian sausage)

BRANZINO IN PADELLA (GFA) (£3 SUPPLEMENT)
Pan-fried seabass, lemon and garlic sauce, rosemary & garlic roast potatoes, seasonal vegetables

DOLCI

BUDINO DI NATALE
Traditional Christmas pudding - warm brandy custard

FRITTELLE ALLA NUTELLA
Deep-fried dough balls - Nutella and hazelnut praline

TIRAMISÙ CLASSICO
Italy's famous layered dessert with coffee, mascarpone and cocoa

CHEESECAKE DEL GIORNO (VG) (GF)
Ask your server for today's homemade cheesecake

GELATI ITALIANI (VG) (GFA)
A selection of authentic Italian ice creams



MENU SUBJECT TO CHANGE

OUTSIDE CATERING

Bring the Taste of Italy to Your Event!

Hosting a party, wedding, office lunch, or special celebration? Let us take care of the food with our authentic Italian catering! Our handcrafted Neapolitan pizzas, fresh pastas, and delicious sides are perfect for feeding a crowd—made with the same love and quality we serve in our restaurant.

Whether you're planning a small gathering or a large event, birthday, christening or wedding celebration we offer flexible catering packages to fit your needs. Delivery available!

Let us handle the food,
so you can enjoy the moment.

Have a cracker of a

CHRISTMAS DAY

Adults £95.00 | Bambinos £39.50 | 1pm & 4pm sittings

STARTERS

BEETROOT & GOAT'S CHEESE TART (V)
Golden pastry tart filled with sweet roasted beetroot, creamy goat's cheese, peppery rocket, rich balsamic glaze

SPICED BUTTERNUT SQUASH SOUP (V)
Velvety spiced butternut squash soup, crispy sage, fragrant herb oil, black pepper butter and warm artisan bread

PRAWN & CRAYFISH COCKTAIL (GFA)
Succulent prawns and sweet crayfish, spiced Marie Rose sauce, pickled cucumber, crisp gem lettuce, crostini, fresh lemon

CHICKEN LIVER PARFAIT (GF)
Silky smooth chicken liver parfait, cranberry & chilli chutney, fresh rocket, traditional oatcakes

MAINS

BALLANTINE OF TURKEY
Tender turkey Ballantine wrapped in Parma ham and filled with apricot and sage stuffing, served with duck-fat roast potatoes, pigs in blankets, maple-glazed root vegetables, buttered sprouts, turkey jus

PAN-SEARED SEABREAM (GFA)
Perfectly pan-seared seabream, crushed herb new potatoes, wilted spinach, asparagus, samphire, garlic velouté

FILLET OF BEEF
Prime fillet of beef cooked to perfection, mushroom purée, crisp tarragon, asparagus, dauphinoise potatoes, smoked bacon, rich red wine jus

ROAST BUTTERNUT SQUASH & SAGE RAVIOLI (V)
Handcrafted ravioli filled with roasted butternut squash and sage, spiced squash purée, beurre noisette, crispy sage, asparagus, rocket, delicate velouté.

DESSERTS

SPICED STICKY TOFFEE PUDDING
A warm, indulgent sticky toffee pudding infused with festive spices, drenched in Baileys toffee sauce and served with vanilla ice cream

CHOCOLATE & ORANGE CHEESECAKE

TRADITIONAL CHRISTMAS PUDDING
Brandy cream

TRIO OF ICE CREAM
Three scoops of classic ice cream flavours

Xmas day £20pp non refundable deposit with balance due on 1st Nov 26.
Hogmanay £20pp deposit and all festive bookings over 6 will be £10pp deposit

CHRISTMAS AT HOME

3 course christmas diner - 45pp

Collection available throughout December for xmas day collection will be between 22nd and 24th Dec only

Each dish will be carefully prepared by our talented chefs ready just to be heated/served on Christmas Day

Limited space available don't miss out

PARMA HAM WRAPPED CHICKEN LIVER PARFAIT
oatckes, spiced apple & apricot chutney

ROAST TURKEY CROWN
duck fat roast potatoes, honey clazed roots, pigs in blankets, sprouts, red wine jus

STICKY TOFFEE PUDDING
salted caramel sauce

Saluti to

NEW YEAR

2 courses £35 3 courses £40



ANTIPASTI

TERRINA DI PROSCIUTTO E PICCALILLI (GFA)
Traditional ham hough terrine, piccalilli, toasted sourdough bread

ZUPPA DI LENTICCHIE (GFA) (V)
Homemade lentil soup, freshly baked bread, sea salt butter

ARANCINI HAGGIS E SANGUINACCIO
Crispy arancini filled with haggis & black pudding, creamy peppercorn sauce

GAMBERONI INFERNO (GFA)
King prawns sautéed with nduja, garlic, white wine, Napoli sauce

COCKTAIL DI GAMBERETTI E GAMBERI DI FIUME (GF)
Prawns & crayfish, crisp gem lettuce, cherry tomatoes, spiced Marie Rose sauce

SECONDI PIATTI

TAGLIATELLE AI GAMBERONI (GFA)
tagliatelle, king prawns, garlic, white wine, cherry tomatoes

POLLO ARROSTO AI FUNGHI E TARTUFO (GFA)
Roast chicken breast served with wild mushrooms and a rich truffle cream sauce, seasonal vegetables, rosemary & garlic roast potato

BISTECCA RIBEYE ALLA GRIGLIA (9OZ) (£5 SUPPLEMENT) (GFA)
9oz ribeye steak served with skinny fries, peppercorn sauce, roasted tomato

RAVIOLI PISELLI E MENTA (V) (VG)
Pea and mint ravioli served with asparagus and a sage butter sauce

PENNE ALLA VODKA (V)
Penne pasta with tomato, garlic, vodka, Napoli sauce and a touch of cream
Add chicken, king prawns or Italian sausage.

PIZZA BALMORAL
Stone-baked pizza, tomato Sugo, fior di latte, chicken, haggis, peppercorn sauce.

MERLUZZO SCOTTATO (GF)
Pan-seared cod served with fish broth, new potatoes, garden peas

DOLCI

STICKY TOFFEE PUDDING
Honeycomb pieces, salted caramel ice cream

CHEESECAKE AL CRANACHAN
Fresh raspberries, honey, toasted oats and white chocolate

TIRAMISÙ CLASSICO
Italy's famous layered dessert with coffee, mascarpone, cocoa

GELATI ITALIANI
A selection of authentic Italian ice creams



LUCIANO'S

pizza | pasta | prosecco

Celebrate

CHRISTMAS

& New Year

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