

ENOTECA DA LUCA

<i>ANTIPASTO MISTO, selection of Italian cured meats</i>	14
<i>SAN DANIELE, gnocco fritto</i>	15
<i>FORMAGGI, pane carasau & homemade jams</i>	16
<i>BLU DI CANGA, pane carasau</i>	6 ¾

<i>FRESH AND POPPED CORN SOUP</i>	6 ½
<i>BURRATA, basil sorbet, black olive croutons & tomato essence</i>	10 ½
<i>YOGURT TAPIOCA, pickled beetroot, frozen yogurt, sorrel</i>	8 ½
<i>PORK FILLET, coffee, avocado guacamole, aged balsamic, egg drops & mustard leaves</i>	10 ½
<i>WILD PRAWN CRUDO, yuzu gel, puffed rice & nasturtium</i>	11 ¾

<i>BEEF FILET TARTARE, watercress, 63 degree poached egg yolk, melba toast</i>	11 ½
<i>OCTOPUS, mint, hazelnut cream, asparagus & shiso cress</i>	12 ½
<i>FERMENTED BARLEY SALAD, baby spinach, mustard dressing, salted ricotta, pickled Tropea onion</i>	8 ½
<i>hot smoked salmon or smoked chicken</i>	add 2 ½

<i>PLIN AGNOLOTTI, burnt onion broth, parmigiana reggiano, balsamico</i> ,	15
<i>TAGLIOLINI FISH CARBONARA, grated marinated egg yolk</i>	14 ¾
<i>PAPPARDELLE PORCINI MUSHROOM, borlotti beans, burrata</i>	13
<i>TAGLIATELLE RABBIT RAGUT, pancetta & orange</i>	14

<i>ROAST CHICKEN BREAST, Belgian endive, salsify & apricots</i>	16 ½
<i>HAY SMOKED LAMB RUMP, celeriac, tropea onion, fresh peas</i> ,.....	19 ½
<i>ROAST VEAL, horseradish mash potatoes, griottines & pearl onions</i>	20 ½
<i>STONE SEABASS, saffron sauce, palourde clams, samphire & courgette</i>	21 ¾

<i>'DA LUCA' TIRAMISU, coffee cremoso & hazelnut ice cream</i>	7
<i>COCONUT PANNACOTTA, sweet pastry, blood orange & pistachio ice cream</i>	6 ½
<i>CHOCOLATE & HAZLENUT BUDINO, lemon sponge, coffee ice cream</i>	7 ½
<i>WHITE CHOCOLATE SPHERE, exotic filling, lime & rosemary sorbet</i>	6 ½
<i>BLACKBERRY DOUGHNUTS, yogurt & vanilla ice cream</i>	7½