

Aperitivi

Aperol Spritz £15
Aperol, Prosecco, soda

Bellini £15
Enjoy the classic Cipriani serve or try
our **strawberry & lychee** variation

Elderflower & Apple £7
Elderflower, apple, mint,
cucumber, lime (0%)

Cicchetti & Sharing

Cerignola olives (ve) £5.5
Freshly baked Italian breads,
basil pesto dip (v) £6
Neapolitan fried pizza, tomato,
basil, pecorino (v) £8.5

Trio of bruschetta; San Daniele ham,
king prawn, heritage tomato (ve)
(for 2-3 to share) £29 (v)
Quattro formaggi flatbread (v) £8
Truffle arancine (v) £11 (v)

Luciano antipasto, Italian artisan
cured meats, salame, cheeses
(for 2-3 to share) £29 (v)
Tomato, garlic & basil pesto
flatbread (v) £8

Antipasti

Heritage tomato bruschetta (ve) £9.5
San Daniele ham, buffalo ricotta,
honey, pistachio £17.5 (v)
Calamari fritti, garlic mayonnaise,
lemon £15.5

Minestrone (ve) £9
Veal with a tuna, anchovy & caper
mayonnaise £15 (v)
King prawn bruschetta,
chilli mayonnaise £14 (v)

Pan-fried scallops, potato puree,
crispy pancetta £20 (v)
Caprese salad (v) £14
Mussels & clams cooked in white wine,
tomato, oregano bruschetta £13.50 (v)

Carpaccio & Tartare

Salmon & avocado tartare, lemon,
dill, capers £18.50

Carpaccio, Venetian
dressing £17.50

Fillet steak tartare, free range
egg yolk £19

Insalata

Burrata, panzanella (v) £17.50

Spinach, avocado, heritage tomato,
chestnut mushroom, crispy pancetta £17.5

Chicken Caesar £18.5

Pasta & Risotto

Tagliatelle Bolognese £21
Pumpkin & ricotta tortelloni, sage
butter, toasted pine nuts (v) £20 (v)
Black truffle gnocchi,
wild mushroom (v) £24 (v)
Linguine lobster £37 (v)

Bucatini carbonara £19
Linguine with clams, cherry tomato,
garlic, chilli, parsley £25 (v)
Rigatoni with sausage, rosemary,
porcini mushroom £19 (v)
Braised beef cannelloni £21

Tagliatelle seafood £26 (v)
Rigatoni arrabbiata, San Marzano
tomato, garlic, chilli (ve) £17 (v)
Linguine with king prawns, white
wine, spicy mushroom £24 (v)
Butternut squash risotto (v) £21 (v)

Dal Mare

Salmon, panzanella £26 (v)
Grilled swordfish,
salsa verde £28.5 (v)
Whole boneless sea bass,
lemon caper sauce £29.5 (v)
Wild Atlantic cod,
cherry tomato, salame,
rosemary £29
Sautéed king prawns, garlic,
chilli, Prosecco £31 (v)

Bistecca

**The finest grass & grain fed Angus beef
including the very best of British**
Sirloin (225g) £31 | Ribeye (225g) £33 | Fillet (225g) £39.5
Tagliata di Manzo, Fillet steak (450g),
garlic & rosemary potatoes £75
Bistecca alla Fiorentina, dry aged 35 days,
T-bone steak (800g) £75
**Australia, award winning Aberdeen Black beef,
pasture reared, grain fed for 120 days**
Sirloin (300g/500g) £41/£65
Ribeye (300g/500g) £45/£71
Served with fries & a choice of butter or sauce:
Green Peppercorn, Salsa Verde, Truffle Butter (v), 'Nduja Butter

Dalla Terra

Chicken alla Luciano, potato,
lemon, rosemary £28
Slow cooked beef, red wine,
potato puree £28 (v)
Aubergine Parmigiana (v) £19
Chicken scaloppine,
lemon sauce £22 (v)
Veal Milanese £28 (v)
Roast pork belly, radicchio,
hazelnuts £24 (v)

Pizza Napoletana

Buffalo mozzarella, San Marzano
tomato, basil (v) £16
Marinated anchovies, San Marzano
tomato, olives, oregano £16 (v)

Spicy Calabrian salame, San Marzano
tomato, pepper, mozzarella £18 (v)
Calzone with mozzarella, basil,
pepper, salame Napoli £18.5 (v)

San Daniele ham, burrata,
San Marzano tomato, basil £19
White pizza with taleggio,
wild mushroom, truffle oil £19 (v)

Contorni

Spinach, chilli, garlic (ve) £6
Garlic & rosemary
potatoes (ve) £6
Rocket & pecorino salad £6 (v)

Mixed leaf salad (ve) £6
Grilled broccoletti, butter,
pecorino (v) £6 (v)
Zucchine fritte (v) £6

Fries (ve) £6
Roasted vegetables, thyme,
honey (v) £6 (v)
Truffle pecorino fries (v) £8

(v) New for Autumn & Winter

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.
Detailed allergen & nutritional information is available on request. A discretionary service charge will be added to your bill.



LUCIANO

GINO D'ACAMPO

Autumn & Winter