

LUCA

Dsg.

Sourdough Basket £5.5

Olives / Nuts £3.5

Bruschetta, tomato, basil, stracciatella £10

Aranchini, tomato, mozzarella, basil £9

Confit onion & potatoe spanish tortilla. aioli £15

Beef Tartare, smokey horseradish mayo, radishes, chestnut, cornichons, mustard seed £15

Lamb Croquette garlic dressing, frisse salads, dill mayo £13

Calamari fritti, chillies mayo £14

Burrata, caponata, garlic bread crumble £14

Risotto sour butter, parmesan, girolles mushroom, truffle £19

Devon crab Bigoli, cherry tomato, crab butter £21

Pasta carbonara £21

Pan fried prawns, lime juice, creamy nduja butter £19

Whole Lemon Sole A la meniere baby shrimps, lilliput caper, chives wine sauce £39

Pimenton glazed Pork medaillon, pork & porcini mushroom ragù, sauteed spinach £26

Aubergine parmigiana 2.0 £19

Chicken shawarma - parsnip puree, pickled cabbage, zhug, flatbread £20

Scottish ribeye steak (250g), peppercorn sauce £32

1kg T-bone £70

1 kg Sirloin £85

Mixed leaves salad, house mustard dressing £7

Cherry tomato, rocket salad, elderflower vinaigrette £9

Skinny Fries £5.5

Parmesan fries, truffle mayo £8

Roasted carrot, whipped feta, coriander seed, pomegranate £9.50

Tenderstem broccoli, labneh yoghurt, sesame glaze £8

*Let your waiter know if you have any allergies or intolerances.
12.5% service charge will be applied to your bill.*

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House Cocktails

Riviera

gin, basil, chilli, lime juice, syrup
12

Hibiscus Tequila

tequila, triple sec, hibiscus
syrup, lime juice, egg white 12

What a Pear

pear liqueur, prosecco, vanilla
syrup 12.5

Spice, Spice, Baby

tequila, campari, cinnamon syrup,
grapefruit juice, egg white 12

Scarlett Spritz

aperol, martini bianco, soda,
prosecco & strawberries 12

The Earls Confession

amaretto, frangelico, earl grey
tea
(Served Hot) 12

Barb and Stormy

rum, rhubarb liquor, almond
liquor, lime juice 12.5

Mango Mischief

rum, mango puree, black tea
syrup, lime juice 13

Smoked Old Fashion

bourbon, smokehead, maple
syrup 13

Bramble

gin, blueberry, mint syrup, lime
12.5

classic cocktails available on request

Beer

Peroni (Draught 5%)	4.8/6.8	Still/Sparkling Water	(£1pp)
Meantime Pale (Btl. 4.7%)	5.8	Coke/Coke Zero	3.5
Moretti (Btl.4.6%)	5.6	Lemonade/Juices	3.5

Franklin & Sons Tonics 3.2

Soft Drinks

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Dry



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Dry

SIGNATURE COCKTAILS

Featuring Tamdhu 12 Year, Glengoyne 12 Year & Edinburgh
Gin from Ian Macleod

WHISKY CREATIONS

Enjoy Tamdhu 12 Year or Glengoyne 12 Year neat, on the
rocks, or as a cocktail

Whisky Sour

Tamdhu 12 Year with fresh lemon, sugar, silky egg white, and a
dash of Angostura bitters

£12

Penicillin

Glengoyne 12 Year with zesty lemon and honey ginger syrup

£12.50

Alexander

Glengoyne 12 Year shaken with double cream and Frangelico
for a rich, indulgent finish

£13.50

GIN SELECTIONS

Gin & Tonic

Edinburgh Gin served with premium tonic for a crisp,
refreshing finish

£12

Rhubarb Collins

Edinburgh Rhubarb Gin with lemon, sugar, and soda water,
light and effervescent

£12.50

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Dry



Bodegas Taron Cepas Centenarias Rioja Alta 2020
Crafted by the Bodegas Taron cooperative from over
100 year old Tempranillo vines.

On the palate, you'll find a blend of ripe blackberries and cherries, balanced with notes of vanilla, cinnamon, and a hint of coffee. We recommend this with our steaks.

LUCA

Dry

Coravin Wines

Immerse yourself in an exclusive selection of the finest wines, available by the glass, crafted for those with a true appreciation for the art of exceptional wine.

WHITE WINE

Assyrtiko 'Thalassitis', Gaia Wines, Santorini,
Greece 2023
£16

Anselmi, Capitel Croce, Monteforte D'alpone,
Italy 2022
£18

Chablis 1er Cru , Fourchame, Domaine Fevre,
Burgundy,
France 2022
£20

RED WINE

Ripa Delle More, Tuscan, Castello Vacchiomaggio,
Italy 2020
£18

Château Boutisse, Saint-Émilion Grand Cru, Bordeaux,
France 2019
£20

Bodegas Taron Cepas Centenarias Rioja
Alta 2020
£22

175ml Glass Serving.

LUCA

Day



Aubert & Mathieu, Languedoc, France

Kate Sauvignon Blanc: A vibrant and expressive Sauvignon Blanc with notes of grapefruit, passion fruit, and a hint of white flowers. We recommend pairing it with pan-fried prawns

Suzy Chardonnay: An elegant and pure Chardonnay showcasing a beautiful balance of ripe pear, green apple, and a touch of vanilla. It pairs wonderfully with crab bigoli.

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Day

Sparkling

Luca Bianco, Spumante, Prosecco Blend, Italy	8.5/32
Ferrari Maximum Rose, Trentino-Alto Adige, Italy	65
Bellavista Franciacorta Brut, Teatro Alla Scala, Italy	75
Ruinart, Blanc de Blancs, Champagne, France	145

White Wine

Luca Pinot Grigio, Sacchetto, Trentino	8.60/34
Blanc de Blanc, Château Oumsiyat, Bekaa Valley, Lebanon	8.80/36
Trebbiano Kriya, Vignamadre, Abruzzo, Italy	9/38
Vermentino Aragosta, Di Sardegna, Sardinia, Italy	12/44
Viognier '1753', Chateau de Campuget, Vin de Pays, France	46
Gavi di Gavi La Minaia, Nicola Bergaglio, Piedmont, Italy	12.5/46
Kate Sauvignon Blanc, Aubert & Mathieu, Languedoc., France	12/44
Suzy Chardonnay, Aubert & Mathieu, Languedoc, France	12/44
Picpoul de Pinet, Domaine de La Madone, Languedoc, France	46
Muscadet, Le Pecherie, Jeremie Huchet, France	50
Assyrtiko 'Thalassitis', Gaia Wines, Santorini, Greece	60
Saint-Véran, Domaine Ferrand, Burgundy, France	67
Anselmi, Capitel Croce, Monteforte D'alpone, Italy	70
Chablis 1er Cru , Fourchame, Domaine Fevre, Burgundy, France	75



Cantine Orestyadi, L'Inzolia Orange, Sicily, Italy

Made with extended skin contact from the native Inzolia grape, this fascinating orange wine has a beautiful amber hue.

Expect notes of dried apricot, orange peel, and wild herbs, with a subtle tannic structure and a savory finish.

We recommend pairing it with our pan-fried prawns.

Rosé & Orange

L'Instant Rose, Grande Courtade, Organic, France	12/46
Whispering Angel, Chateau d'Esclans, Provence, France.	14.5/56
Inzolia Orange, Cantine Orestyadi.	46

Red Wine

Tinto Sobre Lias, Garnacha Blend, Bodegas Care, Spain	8/32
Sensas, Pinot Noir, Pays D'OC, France	8.8/37
Rioja Tempranillo, Sancho Garces, Rioja Alta, Spain	10.7/40
Chianti Classico, Carpineto, Tuscany, Italy	44
Crios Malbec, Susana Balbo, Mendoza, Argentina	13/47
Syrah Eugénie, Aubert & Mathieu, Languedoc, France	12.5/45
Susumaniello, Masca del Tacco, Puglia, Italy	47
Dolcetto Vigna Nirane, Ascheri	53
Ripa Delle More, Tuscan, Castello Vecchiomaggio, Italy	70
La Morra Barolo, Sordo, Barolo, Italy	77
Bodegas Taron Cepas Centenarias Rioja Alta	80
Château Boutisse, Saint-Émilion Grand Cru, Bordeaux, France	89
Ili Bosco Amarone Della Valpolicella, Cesari, Italy	110

The Celebratory Magnum

Rioja, Ondarre, Denominacion De Origen Calificada, Spain	100
Whispering Angel, Chateau d'Esclans, Provence, France	115
Ruinart, Blanc de Blancs, Champagne, France	280