

ENOTECA DA LUCA

ANTIPASTI | *sharing plates*

Antipasto all'italiana

Cured meats, artisanal cheeses, olives & pickles 25

Porchetta

Crispy pork belly & mostarda di frutta 19.50

Carpaccio di manzo

Salted beef, rocket & 24-month parmesan 18

Fiore di zucca ripieno

Lemon ricotta filled courgette flower, roasted pepper sauce & olive crumble 13.50

Gamberi alla 'nduja

Red prawns, 'nduja, orange & gremolata 16

Insalata di primavera

Mixed leaf, roasted peppers, goat cheese & hazelnut 11.50

Burrata alla puttanesca

Tomato gazpacho, yellow datterini, olives & anchovy crumble 14.50

Crudo di spigola

Sea bass carpaccio, tomato water, grapefruit & almonds 15

STUZZICHINI | *snacks*

Friggitelli Roasted padron peppers 8

Frittura di calamaretti

Fried baby squid with spicy mayo 16

Olive all'ascolana

Fried minced veal, pork & olives 9.50

Crostini Toscani

Toasted sourdough with chicken liver paté & Tropea onion jam 9

Nocellara green olives & sesame taralli 6

Salted roasted almonds 4.75

Bread selection

With Montoni extra-virgin olive oil 5

SPECIALI DA LUCA | *da Luca specials*

Agnello e vignarola

Slow cooked lamb shoulder, mixed spring greens & red wine reduction 29

Orata all'acqua pazza

Whole roasted sea bream, red & yellow datterini, water-cured almonds, basil 35

Saltimbocca alla Romana

Veal escalope, Parma ham, sage, white wine 28.50

Melanzane alla parmigiana

Baked aubergine, mozzarella, tomato sauce & basil 20

PASTE | *pasta*

Risotto mushroom & gorgonzola

Wild mushroom & gorgonzola cream 22

Ravioli zucca & burrata

Pumpkin & burrata filled pasta, chestnut sauce & sage 22

Tagliolini al granchio

Devon white crab, garlic & chili 24

Orecchiette alla vaccinara

Slow cooked oxtail, tomato sauce & basil ricotta 23

Fusilloni al tartufo nero

Fusilloni, aged pamesan emulsion, black truffle 25

CONTORNI | *sides*

Chips garlic and rosemary 6.50

Peperonata Bell peppers stew with olives, capers & crostini 8

Taccole ripassate Sauteed flat green beans with garlic & roasted tomato 7

Rocket, Parmesan & balsamic 6

*Not all ingredients are listed so please advise us of any allergies when you order
An optional 12.5% service charge will be added to your bill
Please note: card payment only*



COCKTAILS

Rosemary Fizz (Alcohol Free) 11

Pentire Botanical, Lemon, Rosmary & Soda

Coconut Daiquiri 14.50

Planteray Coconut & 3 Stars Rum, Lime, Gomme

Cherry Sour 14

*Ketel one Vodka, Cherry Liqueur, Lillet blanc, Lime,
Gomme*

Little Green Bag 14.50

1800 Tequila, Green Chartreuse, Suze, Lemon, Mint

Fig Negroni 13.00

Wolfrest Gin, Campari, Punt E Mes (infused with figs)

Clover Club 15.50

Wolfrest Gin, Dollin Dry, Lemon & Rapsberry

Paper Plane 14.50

Buffalo Trace bourbon, Aperol, Amaro Montenegro

In a Bit of a Pickle

15.50

Citadelle Cornichon Gin, Manzanilla Sherry, O.Bitter



VINI AL CALICE | wines by the glass 175ml

White

2023 Gavi "Carlo", Spinola, Piemonte	12.00
2023 Timorasso, La Spinetta, Piemonte	17.20
2017 Klin, Primosic, Friuli (125ml)	15.40
2021 Sauvignon Blanc 'Fumat', Collavini, Friuli	14.00
2023 Chardonnay "Bramito", Antinori	16.00
2022 Luca Pinot Grigio, Sacchetto, Veneto	7.80
2020 Verdicchio Guerrieri Biancoi, Marche	15.20

Red

2020 Barolo, Serralunga d'Alba, Piemonte	20.20
2023 Vermentino Nero, Terenzuola, Toscana	16.60
2019 Brunello di Montalcino, Il Poggione, 125ml	15.00
2018 Primitivo 'Anniversario 62', San Marzano,	17.40
2022 Chianti Riserva 'Petri', Vicchiomaggio	16.60
2022 Luca Merlot, Sacchetto, Veneto	10.20
2020 Montepulciano Abruzzo Ris. Tor del Colle	11.20

Rosé

2024 Minuty prestige Rosé, Provence, France	14.20
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Sparkling 125ml

NV Ferrari Blanc de Blancs 'Maximum' Brut	12.80
NV Ruinart Blanc de Blancs, Champagne	21.50



CORAVIN

White 125ml

2023 Roero Arneis, Vietti, Piemonte	12.20
2023 Sauvignon Blanc Niedrist, Alto Adige	13.80
2022 Riesling 'Eruzione 1614', Planeta, Sicilia	14.60
2020 Chardonnay 'Lowengang', Alto Adige	18.20

Red 125ml

2018 Barolo "Castiglione", Vietti, Piemonte	19.00
2021 Barbaresco Basarin, A. Negro, Piemonte	14.40
2020 Nobile di Montepulciano, BIO, Avignonesi	13.00

Rosé 125ml

2022 Chateaux D'Esclans, Provence, France	16.50
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Orange Wines

2019 Friulano Riserva, Primosic, Friuli	76.00
2018 Verduzzo, Bressan, Friuli	78.00
2020 Pinot Grigio, Primosic, Friuli	84.00
2016 Venezia Giulia "Kaplja" Damijan Podversic	89.00
2019 Ribolla Gialla, Podversic, Friuli	89.00



ITALIAN WHITES

2023 Roero Arneis, Vietti, Piemonte	66.50
2023 Vermentino "Jalet", Pedemontis	59.00
2024 Gavi "Carlo", Spinola, Piemonte	49.00
2023 Gavi di Gavi 'Black Label', La Scolca	79.00
2024 Timorasso, La Spinetta, Piemonte	67.00
2020 Timorasso, Borgogno, Piemonte	80.00
2024 Roero Arneis, S. Occhetti, Piemonte	59.00
2021 Ribolla Gialla DOC Collio, Friuli	65.00
2023 Sauvignon Blanc 'Fumat', Collavini, Friuli	54.00
2019 Klin Collio Bianco, Primosic, Friuli	83.50
2022 Friulano, Borgo del Tiglio, Friuli	91.00
2023 Sauvignon Blanc, Niedrist, Alto Adige	75.00
2024 Sauvignon Blanc, E. Walch, Alto Adige	57.00
2021 Chardonnay "Lowengang", Lageder	99.00
2024 Soave Classico, Castello, Veneto	49.00
2024 Alois Lageder, Misto Mare,	47.50



2022 Luca Pinot Grigio, Sacchetto, Veneto	39.00
2023 Pinot Nero white "Sillery", Frecciarossa	60.00
2024 Lugana, Cá Lojera, Lombardia	61.50
2023 Vernaccia di San Gimignano, El Lebbio,	56.50
2024 Pomino Bianco, Chardonnay, Frescobaldi	52.00
2022 Batàr, Querciabella, Toscana	150.00
2024 Vermentino, Vigne Basse, Toscana	63.00
2022 Cervaro della Sala, Antinori, Toscana	159.00
2022 Avignonesi "DA-DI", BIO, Toscana	65.00
2023 Sambrena Bianco, tenuta la Novella	60.00
2024 Chardonnay "Bramito", Antinori	62.00
2020 Verdicchio Guerrieri Bianco, Marche	58.50
2023 Greco di Tufo "Cutizzi", S. Gregorio	60.50
2022 Etna Bianco, Planeta, Sicilia	65.00
2022 Riesling "Eruzione 1614", Planeta, Sicilia	79.00
2021 Chardonnay "Didacus", Planeta, Sicilia	136.00
2024 Regaleali Cavallo delle Fate, Grillo	61.00



OTHER WHITES

2023 Pouilly-Fuissé, S. Michelin, Burgundy	75.00
2022 Chablis, Dauvissat	77.50
2022 Puligny-Montrachet, Domaine A. Chavy	109.00
2019 Mersault "Les Tillets" Patrick Javillier	130.00
2019 Chardonnay "Monterey", Old Stage	55.00
2023 Chablis, Laurent Tribut	99.00

ROSÉ

2024 Minuty prestige Rosé, Provence, France	55.00
2024 Sambrena Rosato, Tenuta la Novella	60.00
2022 Château D'Esclans, Provence, France	95.00

SPARKLING

NV Luca Spumante, Extra Dry, Sacchetto	35.00
NV Lambrusco dell' Emilia, Solco	40.00
NV Ferrari Blanc de Blancs 'Maximum' Brut	69.00
2018 Ferrari "Le Perlé" Brut, Trento	89.00
NV Ruinart Blanc de Blanc, Champagne	128.00
NV Laurent Perrier Rosé, Champagne	139.50
2012 Dom Pérignon, Champagne	318.00
2013 Dom Pérignon, Champagne	329.00



ITALIAN REDS

Piemonte, Lombardia, Alto Adige, Friuli, Veneto

2019 Gattinara, Azienda Franchino	75.00
2021 Roero Sanche, S. Occhetti, Piemonte	89.00
2022 Barbera Nizza 'I Cipressi', M. Chiarlo	67.50
2022 Nizza Bansella Prunotto, Piemonte	65.50
2020 Barbera d' Alba "Betlem", Pedemontis	79.00
2023 Langhe Nebbiolo, S. Ochetti, Piedmonte	72.00
2020 Barolo, Serralunga d'Alba, Piemonte	78.50
2020 Barolo "Buon Padre", Viberti	109.00
2019 Barolo "Castiglione", Vietti, Piemonte	109.00
2017 Barolo Vigna La Rosa, Fontanafredda	154.50
2015 Barolo, Burlotto, Piemonte	185.00
2019 Barolo "Cerequio", Michele Chiarlo	202.00
2020 Barolo "Castiglione F.", Monchiero	92.00
2021 Barbaresco Basarin, Angelo Negro	78.00
2019 Barbaresco Santo Stefano, C. di Neive	98.00
2020 Barbaresco "Tulin", Pelissero	109.00

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ENOTECA
DA LUCA

2017 Ghemme 'Chioso dei Pomi', Rovellotti	72.50
2024 Nebbiolo della Valtellina 'Olé', Dirupi,	61.00
2020 Pinot Nero Riserva "Girland", Niedrist	89.00
2019 Pinot Nero "Rodel-Pianezzi", Pojer Sandri	80.50
2024 Pinot Nero, E. Walch, Alto Adige	55.00
2020 Lagrein "Berger Gei" Riserva, Niedrist	85.00
2020 Merlot 'Collio Selection', Primosic, Friuli	62.00
2022 Krafuss, Alois Lageder, Alto Adige	105.00
2022 Luca Merlot, Sacchetto, Veneto	39.00
2022 Valpolicella, classico superiore, C. Zardini	65.00
2018 Amarone, Musella, Veneto	79.00
2018 Amarone 'I Quadretti', La Giarretta	115.00
2020 Gaja Barbaresco, Langhe	395.00

Emilia-Romagna, Toscana, Marche

2022 Sangiovese Riserva, U.Cesari, Emilia	60.50
2023 Morellino di Scansano, Pupille, Toscana	49.00
2023 Vermentino Nero, Terenzuola, Toscana	64.00
2022 Chianti Classico, Carpineto, Toscana	53.50
2022 Chianti Riserva 'Petri', Vicchiomaggio	64.00
2021 Ripa delle More, Vicchiomaggio, Toscana	72.50
2019 Vino Nobile, Riserva, Carpineto	60.00



2020 Nobile di Montepulciano, BIO, Avignonesi	78.00
2022 Rosso Montalcino 'Ignaccio' il Marroneto	115.00
2021 Rosso Montalcino "Iacopo" Il Marroneto	175.00
2022 Rosso Montalcino "Iacopo" Il Marroneto	155.00
2019 Brunello di Montalcino, Il Poggione	81.00
2020 Brunello di Montalcino, Carpineto	90.00
2020 Brunello di Montalcino, Tenuta Sesti	129.00
2019 Brunello di Montalcino, Il Marroneto	199.00
2020 Brunello di Montalcino, Il Marroneto	185.00

Super Tuscan

2022 Il Bruciato, Tenuta Guado al Tasso	63.00
2020 Gaja Ca'Marcanda Magari, Toscana	105.50
2023 Le difese, Tenuta San Guido, Toscana	79.00
2023 Bolgheri Rosso, Campo al Mare, Toscana	61.00
2018 Cabernet Sauvignon 'Farnito' Carpineto	70.00
2019 Tignanello, Antinori, Toscana	250.00
2004 Guado al Tasso, Antinori, Toscana	275.00
2016 Guado al Tasso, Antinori, Toscana	220.00
2020 Guado al Tasso, Antinori, Toscana	275.00
2019 Sassicaia, Tenuta San Guida, Toscana	370.00



Abruzzo

2020 Montepulciano Abruzzo Ris. Tor del Colle	43.50
2021 Montepulciano Emidio Pepe "Branella"	185.00
2021 Montepulciano Emidio Pepe "Casa Pepe"	185.00

South & Islands

2024 Primitivo Organic, Trastullo, Puglia	43.50
2018 Primitivo 'Collezione 50', San Marzano	65.00
2019 Primitivo 'Anniversario 62', San Marzano	67.50
2020 Terre Nobili 'Ipazia', L. Matera, Calabria	65.00
2021 Bovale IGT Isola dei Nuraghi 'Korem'	70.00
2019 Turriga, Argiolas, Sardegna	135.00
2021 Cannonau 'Noras', Santadi, Sardegna	65.00
2024 Etna Rosso 'Ciauria', Pietro Caciorgna	55.00
2022 Etna Rosso 'Erse', Tenuta di Fessina	65.50
2019 Etna Rosso 'Idda', Gaja	79.50
2017 Cantine del Notaio "Il Sigillo" Aglianico del Vulture	85.00

OTHER REDS



2018 Château Cissac, Haut-Médoc	75.00
2019 Château de Valois, Pomerol	82.50
2014 Château Brown, Pèssac-Léogna	95.00
2018 Gevrey-Chambertin 1er Cru "Champeaux"	
Lucien le Moine	249.00
2019 Rioja Reserva, Ondarre, Spain	50.50
2011 Valbuena 5°, Vega Sicilia, Spain	235.00
2018 Botega Numanthia, Toro, Spain	99.00
2023 Malbec "Alpataco", Schroeder, Argentina	49.00

Magnums

NV Ruinart "Blanc de blancs", Champagn	391.00
2020 Trebbiano d'Abruzzo , Emidio Pepe	270.00
2019 Barolo "Villero" Fenocchio	289.00
2017 Brunello di Montalcino, Il Poggione	172.00
2018 Primitivo 'Anniversario 62', San Marzano	130.00
2019 Rioja Reserva, Ondarre, Spain	95.00
2021 Whispering Angel, Chât. D'Esclans 3L	220.00

SHERRY 100ml

Manzanilla, Pasada de Sanlucar, Lustau	11.00
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Amontillado, Los Arcos, Lustau	9.00
Oloroso, "Pata de Gallina", Lustau	17.50
Pedro Ximénez, San Emilio, Lustau	11.50

GRAPPA	50ml
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Romano Levi, Grappa di Moscato	12.50
Romano levi, Grappa di Barbaresco	14.00
Romano Levi, Grappa di Barolo	14.00

DESSERT WINE

Recioto della Valpolicella, La Giarretta (50ml)	12.20
Vin Santo del Chianti, Badia di Marrona(100ml)	14.00



VODKA	50ml
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Altamura, Italy	12.50
Belvedere, Poland	11.50
Ketel one, Netherland	10.00
Absolut, Sweden	7.50

GIN	50ml
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Citadelle Cornichon, France	14.00
Hendricks, UK	14.00
Moatwood, UK	11.50
Tanqueray, Uk	9.25
Wolfrest, Italy	9.25
Malfy Grapefruit, Italy	12.00

RUM	50ml
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Planteray Cut & Dry, Barbados	14.00
Planteray 3 stars, Barbados	11.00
Don Papa Baroko, Philippines	12.50
Diplomatico Reserva, Venezuela	12.00
Diplomatico Mantuano, Venezuela	11.50



TEQUILA & MEZCAL	50ml
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Don Julio Reposado, Mexico	14.00
Casamigos Reposado, Mexico	14.50
Patron silver, Mexico	15.50
1800 Jose Cuervo, Mexico	12.00
Olmecca, Mexico	8.50
Qui Qui Ri Qui Mezcal, Mexico	13.00
Bruxo x Espadin & Barril Mezcal, Mexico	13.50

WHISKEY	50ml
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Hibiki Harmony, Japan	16.00
Macallan 12 yo, Scotland	15.50
Compass Box, Scotland	13.00
Glenlivet, Scotland	12.50
Glenmorangie, Scotland	12.50
Rittenhouse Rye, USA	13.00
Bulleit Rye, USA	11.00
Buffalo Trace Bourbon, USA	12.00



COGNAC & BRANDY	50ml
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Hennessy XO, France	35.00
Hine Rare VSOP, France	13.50
Vecchia Romagna, Italy	8.00

CALVADOS & FRUITS BRANDY	50ml
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Chateau Du Breuil Pays D'Auge, France	12.00
Laird's Applejack, USA	13.00

APERITIVES & AMARI	50ml
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Averna, Italy	6.50
Amaro Montenegro, Italy	7.00
Fernet Branca, Italy	7.00
Campari, Italy	7.50
Italicus, Italy	12.50
Del Professore Vermouth, Italy	10.00
Cocchi di Torino Vermouth, Italy	9.00
Punt E Mes Vermouth, Italy	5.00

**LIQUEURS & DIGESTIFS****50ml**

Green Chartreuse, France	13.00
Yellow Chartreuse, France	13.00
Benedictine, France	10.50
Suze, France	9.00
Cherry Heering, Denmark	10.00
Kota Pandan, France	12.00
Frangelico, Italy	7.80
Adriatico Roasted amaretto, Italy	10.00
Adriatico Bianco amaretto, Italy	10.00
Creme de Noyaux, USA	13.00