

menu

Lucianos

AT MIDDLEBROOK

STUZZICHINI

A bowl of Marinated Olives (v) £4

Cestino di Pane (v) £4
Fresh Bread, extra virgin olive oil and aged balsamic vinegar for dipping

BRUSCHETTA

Chopped Vine tomatoes, red onions, garlic, fresh basil and extra virgin olive oil (v) £6

Baked red onions and crumbled feta cheese (v) £6

Spicy chorizo, tomato and melted mozzarella £6

Smoked salmon, marscapone, chives and lemon £8

OUR CIABATTA GARLIC BREADS

With garlic oil £6

With tomato £6

With mozzarella £7

STARTERS

Trio of Hummous (v) £7.5
Hot pitta, served with the chefs choice of three homemade hummous dips

Antipasti For one £10 / For two £18
Mix of Italian Cured Meats, Italian cheeses, olives, sun dried tomatoes, stuffed peppers, and artisan fresh ciabatta bread

Grazing Board For one £12 / For two £20
A taster selection of our delicious starters
Also available as vegetarian / vegan

Cauliflower Fritters (ve) £8
Deep fried cauliflower tempura with teriyaki, siracha dip and sesame seeds

Terrina a modo nostro £8
Homemade chicken liver pate, finished with aged brandy port. Served with seasonal chutney and crusty bread

Polpettine di Manzo £8
Homemade meatballs cooked gently in a rich spicy chilli tomato and basil sauce, served with fresh crusty bread

Gamberoni tempura £11
King prawns in tempura style batter served with mango and chilli lime dip

Calamari fritti £8
Fresh Squid Rings, lightly floured, deep fried and served with lemon roasted garlic and saffron mayonnaise dip

Portoghese tuna rolls £8.5
Tuna rolls coated in sesame breadcrumbs and lightly fried, served with sweet chilli dip

Caprino alle mele (v) £8.5
Almond coated goats cheese balls with apple and mint chutney

Torre di funghi (ve) £8
Sautéed garlic wild mushrooms served with toasted bread, rocket salad, balsamic vinegar and sesame seeds

Alette Di Pollo £8.5
Crispy baked chicken wings smothered in a sweet, tangy homemade barbecue sauce

PASTA

Caserecce Bolognese £11
Caserecce short pasta with traditional meat ragu

Lasagne della Casa £12
Traditional home made meat lasagne

Parmigiana (v) £12
Classic baked Italian dish, thin sliced lightly fried aubergine layered with tomato sauce, parmesan and mozzarella cheese

Gnocchi norma (v) £11
Aubergine, basil and rich tomato sauce, stirred though gnocchi, topped with crumbled feta cheese

Gnocchi Etna £13
Potato gnocchi sautéed with fresh spinach, a touch of cream, sausages, chorizo, spring onions and chilli

Gnocchi al Agnello £13
Slow cooked pulled lamb stirred through potato gnocchi topped with pecorino cheese

Caserecce al pesto rosso (v) £11
Caserecce short pasta with homemade sun-dried tomato pesto, sun blushed tomatoes, pine nuts and finished with a crumbling of feta cheese, red onions

Caserecce gamberoni £14
Caserecce short pasta sautéed king prawns with garlic, cherry tomatoes, red chilli and basil pesto

Spaghetti di Mare £14
Spaghetti tossed with baby prawns, mussels, clams in rich tomato sauce

Spaghetti Diavola £13
Spaghetti pasta served with strips of steak, fresh chilli, and tomato sauce with a touch of cream

Il Limone £12
Spaghetti tossed with lemongrass, chicken, asparagus, with a touch of cream, parmesan and lemon zest

Ravioli all'aragosta £15
Fresh egg ravioli filled with lobster in a creamy lobster bisque, Norwegian prawns and cherry tomatoes

Risotto Spagnolo £14
Our Lucianos seafood paella, Arborio rice sautéed with mussels, calamari, chicken, chorizo, garden peas and saffron

Risotto funghi (v) £12
Portobello mushroom sautéed with garlic and parsley, Arborio rice and topped with deep fried black peppered goats cheese

INSALATE

Insalata superiore
The best 5 part salad, nuts and seeds, grains, leafy greens, earthy vegetables and a touch of fruit, served with one of the below

• **Hot Scottish salmon fillet, glazed with honey, ginger and sesame dressing £18**

• **Sweet and spicy paprika chargrilled chicken breast £17**

• **Deep fried cauliflower tempura with teriyaki, siracha dip and sesame seeds (ve) £15**

MARE

Salmone di mare £21
Fillet of Scottish salmon, with mussels, cherry tomatoes, spinach in white wine sauce

Salmone Piccante £21
Served sautéed garlic spinach, chorizo, chilli, basil and pesto dressing

Gamberoni Tricolore £20
Chilli, honey and sweet lemon King Prawns, with a side of mediteranian cous cous

TERRA

Pollo orientale £18
Soy and sesame stir fried chicken, with red peppers, green beans and spring onions served with rice

Pollo Luciano £18
Breast of chicken, with mozzarella and oven baked, served with a sage buttercreamy sauce, parma ham crisps and served with fries

Pollo ai Funghi £18
Grilled chicken in a creamy white wine and wild mushroom sauce served with rice

Bistecca al pepe £27
Grilled 10oz sirloin steak served with pepper sauce and fries

CONTORNI

Green beans tossed in butter and black pepper £5

French fries £4.5

Truffle and parmesan chips £6

Rocket and cherry tomato £5

Garlic spinach £5

Sweet potato chips £6

**Breakfast served until 12:00pm
Sandwich served until 3:00pm**

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.

Please note there is a discretionary 10% service charge added to each bill for tables of over 6 people.

drinks

Lucianos

AT MIDDLEBROOK

WHITE WINES

Ca'di Ponti Catarratto

Ripe peach and tropical fruit aromas with hints of barley sugar and a lightly herbal note. More stone fruit characters on the palate, gently honeyed, and finishing with fresh citrus acidity.

125ml	£4.00
175ml	£5.50
250ml	£7.40
Bottle	£22.00

Pinot Grigio

A light-hearted and frivolously crisp dry and elegant white, light and very fruity.

125ml	£5.00
175ml	£7.20
250ml	£8.00
Bottle	£24.00

The Accomplice Chardonnay (Australia)

Aromas of ripe peach and nectarine complemented with decent lick of vanillin oak.

125ml	£5.00
175ml	£6.20
250ml	£8.00
Bottle	£24.00

Pecorino IGP

Elegant aromas of citrus with floral tones and a hint of sage. Dry and refreshing with notes of pineapple and peach

Bottle	£27.00
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Trentino Sauvignon Blanc

Pronounced varietal aromas of citrus and green apple, combined with lightly floral notes.

Bottle	£29.00
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Gavi di Gavi DOCG Conti Speroni

Light straw in colour with delicious aromas of almond trees in blossom. The flavour is dry and harmonious with a slightly bittersweet sensation on the palate.

Bottle	£32.00
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ROSE WINES

Pinot Grigio Rosato

Light colour rose with subtle flavours and perfumes bouquet, dry and smooth easy to drink rose.

125ml	£5.00
175ml	£6.20
250ml	£8.00
Bottle	£24.00

Zinfandel Rose

An extremely trendy rose wine full of light red berry summer fruits. A medium sweet style, deliciously drinkable.

125ml	£5.00
175ml	£6.20
250ml	£8.00
Bottle	£24.00

SPARKLING WINE

Prosecco Bianco

A seriously good Prosecco, dry of course, but also rich, flavoured and mouth filling. Simply delicious sparkling wine – worthy more than a celebration status! One to drink and drink often!

125ml	£7.00
Bottle	£35.00

Prosecco Rose

The finest Italian rose Prosecco, brilliant pink with hints of rose, fresh fruit and citrus.

125ml	£7.00
Bottle	£35.00

RED WINES

Ca'di Ponti Nero D'Avola

A coloured, full-flavoured, spicy red with perfumed aromas of wild strawberry and black cherry.

125ml	£4.00
175ml	£5.50
250ml	£7.40
Bottle	£22.00

Montepulciano

Soft fruit, medium bodied red wine produced in abruzzo, Italy.

125ml	£5.00
175ml	£6.20
250ml	£8.00
Bottle	£24.00

San Virgilio Merlot

Plummy fruits with a hint of spice, medium bodied, lightly herbal notes

125ml	£5.00
175ml	£6.20
250ml	£8.00
Bottle	£24.00

The Accomplice Shiraz

A youthful medium bodied Shiraz that exhibits juicy berry fruit flavours with layers of spice and as soft tannin finish

Bottle	£26.00
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Fazoletto

Fresh red with aromas of sweet plums and red cherries

Bottle	£30.00
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Ripasso della Valpolicella

Deep red colour with intense fruit flavour of wild berries, full bodied and persistent.

Bottle	£42.00
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CHAMPAGNE

Limited availability

MOET & CHANDON

A full rich style of NV Champagne, great body, balance and length.

£70.00

Laurent-Perrier Cuvée Rosé Brut France

The best selling rose Champagne in the world, intensely fruity flavours begin clean and well defined upon entry, the wine then opens up to provide a mélange of flavours consisting of fresh strawberries, raspberries, and wild cherries.

Bottle	£120.00
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CLASSIC COCKTAILS

(all £9.00)

Mojito

Fresh mint, lime, sugar, white rum, soda.

Cosmopolitan

Vodka, Cointreau, lime, cranberry juice.

Mai Tai

Cointreau, lime, pineapple juice, grenadine.

Kir Royale

Prosecco and crème de cassis.

Porn Star Martini

Vodka, passoa, pineapple juice and sugar syrup

Raspberry Collins

Pink gin, chamboard, lemon juice and sour mix

SIGNATURE COCKTAILS

(all £9.00)

Strawberry Porn Star Martini

Vodka, strawberry puree, cranberry juice and pink gin

Caramello Martini

Espresso, caramel, vodka.

Pepperetto Sour

Blackberries, crème de cassis, amaretto, lemon puree, pepper.

Bramble Italiano

Gin, Limoncello, sugar syrup, crème de cassis.

French Martini

Crème de cassis, vodka, pineapple juice.

Aperol Spritz

Aperol, prosecco and soda

NON ALCOHOLIC COCKTAILS

(all £6.00)

Raspberry Virgin Mojito

Raspberries, Mint, Lemon puree, sugar syrup, Soda water.

Virgin Kiss on the Lips

Apple juice, cranberry juice, strawberry puree.

Virgin Porn Star Martini

Pineapple juice, passion fruit syrup, Vanilla syrup, shot of lemonade.

SOFT DRINKS

San Pellegrino (see flavours below) £3.00

Aranciata (Orange)

Aranciata Rossa (Blood Orange)

Limonata (Lemon)

Pompelmo (Grapefruit)

Limone e Menta (Lemon and Mint)

Chinotto (Bitter Orange)

Acqua Panna Still Water £3.00

San Pelligrino Sparkling Water £3.00

Fever-tree Tonics, Slimline, Med £3.00

Cordials & soda £2.50

J2O £3.50

Juices £3.00

Coke & Diet Coke £3.50

Appletizer £3.50

Smoothies & Milkshakes (See menu) £5.50

BEERS

Peroni Gluten Free, Peroni 0 Bottle £5.00

Moretti Bottle £5.00

Old Mout Bottle £6.00

Pineapple & Raspberry, Kiwi & Lime, Berries & Cherries

Peroni Draught Half £4.50 Pint £6.50