

# menu



## STUZZICHINI

- A bowl of Marinated Olives (v)

£3.5
- Cestino di Pane (v)

£3.5
- 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)

£5.5
- Baked red onions and crumbled feta cheese (v)

£5.5
- Spicy chorizo, tomato and melted mozzarella

£5.5
- Smoked salmon, marscapone, chives and lemon

£6.5

## OUR CIABATTA GARLIC BREADS

- With garlic oil

£5
- With tomato

£5
- With mozzarella

£5.5

## STARTERS

- Trio of Hummous (v)

£7
- 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 £10 / For two £18
- A taster selection of our delicious starters
- Also available as vegetarian

- Terrina a modo nostro

£7
- Homemade chicken liver pate, finished with aged brandy port. Served with seasonal chutney and crusty bread

- Polpettine di Manzo

£7
- Homemade meatballs cooked gently in a rich spicy chilli tomato and basil sauce, served with fresh crusty bread

- Gamberoni tempura

£10
- King prawns in tempura style batter served with soy and sesame dipping sauce

- Calamari fritti

£7
- Fresh Squid Rings, lightly floured, deep fried and served with lemon roasted garlic and saffron mayonnaise dip

- Portugese tuna rolls

£7.5
- Tuna rolls coated in sesame breadcrumbs and lightly fried, served with sweet chilli dip

- Caprino alle mele (v)

£7.5
- Almond coated goats cheese balls with apple and mint chutney

- Torre di funghi (v)

£7.5
- Portobello mushroom, stacked with goats cheese, sun blushed tomatoes, basil leaves and pine nuts, served with a drizzle of balsamic reduction

## PASTA

- Lasagne della Casa

£11
- Traditional home made lasagne

- Pasticcio al forno

£11
- Penne pasta with beef bolognaise and creamy cheese sauce topped with cheese and hard boiled eggs and oven baked

- Gnocchi norma (v)

£10
- Aubergine, basil and rich tomato sauce, stirred though gnocchi pasta, topped with crumbled feta cheese

- Ravioli all'aragosta

£14
- Fresh egg ravioli filled with lobster in a creamy lobster bisque

- Linguine al pesto rosso (v)

£10
- Linguine pasta with homemade sun-dried tomato pesto, sun blushed tomatoes, pine nuts and finished with a crumbling of feta cheese

- Gnocchi Etna

£12
- Potato gnocchi sautéed with fresh spinach, a touch of cream, sausages, spring onions and chilli

- Il Limone

£12
- Linguini tossed with lemongrass, chargrilled chicken, asparagus, with a touch of cream, parmesan and lemon zest

- Linguine salmone

£12
- Smoked salmon, cherry tomatoes, tossed with linguine in a basil and avocado pesto

- Linguine allo Scoglio

£13
- Linguine with fresh mixed shellfish, with garlic, chilli and fresh tomato concasse

- Linguine Diavola

£12
- Linguine pasta served with strips of fillet steak, fresh chilli, and tomato sauce with a touch of cream

- Risotto Spagnolo

£12
- Our Lucianos seafood paella, Arborio rice sautéed with mussels, calamari, chicken, chorizo, garden peas and saffron

- Risotto funghi (v)

£11
- Portobello mushroom sautéed with garlic and parsley, Arborio rice and topped with deep fried black peppered goats cheese

## DESSERTS

- Carrot cake

£5
- Pineapple cake

£5
- Victoria sponge

£5
- Chocolate brownie

£5
- Affogato di Caffè

£6
- (1 scoop of vanilla and one shot of espresso)
- Affogato di Liqueur

£8
- (1 scoop of vanilla and one shot of espresso and one liqueur of your choice)
- Tiramisu

£6
- Homemade Cheesecake

£6.5
- Profiteroles

£6
- Mixed ice cream

x1 £3
- x2 £4
- x3 £6

- Dessert of the Day

£7
- (Please ask the staff)

## 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

£17
- Sweet and spicy paprika chargrilled chicken breast

£16
- Portobello mushroom and goats cheese stack with basil, sundried tomatoes and balsamic reduction

£14

## MARE

- Salmone di mare

£20
- Fillet of Scottish salmon, with mussels, cherry tomatoes, spinach in white wine sauce

- Gamberoni Tricolore

£18
- Chilli, honey and sweet lemon King Prawns, with a side of tricolore cous cous

## TERRA

- Pollo orientale

£15
- Soy and sesame stir fried chicken, with red peppers, green beans and spring onions served with rice

- Pollo Ripieno

£15
- Breast of chicken, with mozzarella and oven baked, served with a sage buttercreamy sauce, parma ham crisps and chips

- Pollo spiedino

£15
- Grilled chicken, marinated in mango, lime and coconut and served with a yoghurt dressing and toasted coconut crunch rice

## CONTORNI £4

- Green beans tossed in butter and black pepper
- French fries
- Roasted vine tomatoes
- Garlic spinach
- Sweet potato chips

## LITTLE TREATS

- Sicilian mini Cannoli

£1.5
- (Pistachio, Chocolate, Lemon)
- Arogostina

£2.5
- Mini scone

£3
- Rocky road

£3.5
- Caramel shortbread

£4
- White chocolate and cranberry flapjack

£4

\*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.

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

# drinks

Luciano's  
at Middlebrook

## WHITE WINES

- 1 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  | £3.70  |
| 175ml  | £4.50  |
| 250ml  | £6.50  |
| Bottle | £20.00 |
- 2 Pinot Grigio**  
A light-hearted and frivolously crisp dry and elegant white, light and very fruity.
- |        |        |
|--------|--------|
| 125ml  | £5.00  |
| 175ml  | £6.20  |
| 250ml  | £7.80  |
| Bottle | £22.00 |
- 3 The Accomplice Chardonnay (Australia)**  
Aromas of ripe peach and nectarine complemented with decentlick of vanillan oak.
- |        |        |
|--------|--------|
| 125ml  | £5.00  |
| 175ml  | £6.20  |
| 250ml  | £7.80  |
| Bottle | £22.00 |
- 4 Corvo Bianco**  
A classic Siclian wine. Mediterranean and rich in the islands scents it is a harmonious, versatile white wine with lots of character.
- |        |        |
|--------|--------|
| Bottle | £23.00 |
|--------|--------|
- 5 Trentino Sauvignon Blanc**  
Pronounced varietal aromas of citrus and green apple, combined with lightly floral notes.
- |        |        |
|--------|--------|
| Bottle | £28.00 |
|--------|--------|
- 6 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 | £30.00 |
|--------|--------|

## ROSE WINES

- 7 Pinot Grigio Rosato**  
Light colour rose with subtle flavours and perfumes bouquet, dry and smooth easy to drink rose.
- |        |        |
|--------|--------|
| 125ml  | £4.70  |
| 175ml  | £5.90  |
| 250ml  | £7.20  |
| Bottle | £22.00 |
- 8 Zinfandel Rose**  
An extremely trendy rose wine full of light red berry summer fruits. A medium sweet style, deliciously drinkable.
- |        |        |
|--------|--------|
| 125ml  | £4.80  |
| 175ml  | £6.00  |
| 250ml  | £7.30  |
| Bottle | £22.00 |

## WARM BEVERAGES

	Small	Large
Espresso	£2.00	N/A
Double Espresso	£2.50	N/A
Espresso Macchiato	£2.50	N/A
Double Macchiato	£3.00	N/A
Americano	£2.50	£3.00
Latte	£3.00	£3.50
Cappucino	£3.00	£3.50
Flat White	£3.00	£3.50
Mocha	£3.50	£4.00
Hot Chocolate	£3.50	£4.00
		(Luxury)
Cream and marshmallows		£0.50
Oat, Soya, Almond Milk		£0.50
English tea	£3.00	
Herbal teas	£3.50	

## RED WINES

- 9 Ca'di Ponti Nero D'Avola**  
A coloured, full-flavoured, spicy red with perfumed aromas of wild strawberry and black cherry.
- |        |        |
|--------|--------|
| 125ml  | £3.70  |
| 175ml  | £4.50  |
| 250ml  | £6.50  |
| Bottle | £20.00 |
- 10 Montepulciano**  
Soft fruit, medium bodied red wine produced in abruzzo, Italy.
- |        |        |
|--------|--------|
| 125ml  | £5.00  |
| 175ml  | £6.20  |
| 250ml  | £7.80  |
| Bottle | £22.00 |
- 11 The Accomplice Shiraz**  
A youthful medium bodied Shiraz that exhibits juicy berry fruit flavours with layers of spice and as soft tannin finish
- |        |        |
|--------|--------|
| 125ml  | £5.00  |
| 175ml  | £6.20  |
| 250ml  | £7.80  |
| Bottle | £22.00 |
- 12 Corvo Rosso**  
A classic Sicilain wine. Aged in oak barrels it is distinguished by its round, full bodied and persistent flavour.
- |        |        |
|--------|--------|
| Bottle | £23.00 |
|--------|--------|
- 13 Chianti Classico**  
Intense and medium bodied. The finish is very persistent and shows notes of fresh cherry and blueberry
- |        |        |
|--------|--------|
| Bottle | £28.00 |
|--------|--------|
- 14 Ripasso della Valpolicella**  
Deep red colour with intense fruit flavoursof wild berries, full bodied and persistent.
- |        |        |
|--------|--------|
| Bottle | £42.00 |
|--------|--------|

## SPARKLING WINE

- 15 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 | £32.00 |
- 16 Prosecco Rose**  
The finest Italian rose Prosecco, brilliant pink with hints of rose, fresh fruit and citrus.
- |        |        |
|--------|--------|
| 125ml  | £7.00  |
| Bottle | £32.00 |

## CHAMPAGNE

Limited availability

- 17 MOET & CHANDON**  
A full rich style of NV Champagne, great body, balance and length.
- |  |        |
|--|--------|
|  | £60.00 |
|--|--------|
- 18 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 | £100.00 |
|--------|---------|

## CLASSIC COCKTAILS

(all £8.50)

**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 £8.50)

**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 £5.00)

**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) £2.75

**Aranciata** (Orange)

**Aranciata Rossa** (Blood Orange)

**Limonata** (Lemon)

**Pompelmo** (Grapefruit)

**Limone e Menta** (Lemon and Mint)

**Chinotto** (Bitter Orange)

**Acqua Panna Still Water** £2.75

**San Pelligrino Sparkling Water** £2.75

**Fever-tree Tonics** £3.00

**Lime & soda** £2.50

**J2O** £3.00

**Juices** £2.50

**Coke & Diet Coke** £3.20

**Appletizer** £3.00

**Smoothies & Milkshakes** (See menu) £4.50

## BEERS

**Peroni** £4.00

**Moretti** Half £4.00 Pint £6.00

**Rekorderlig Cider** £5.00