

# menu

Luciano's  
at Middlebrook

## 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) £4.5**

**Baked red onions and crumbled feta cheese (v) £5**

**Spicy chorizo, tomato and melted mozzarella £5**

**Smoked salmon, marscapone, chives and lemon £5.5**

## OUR CIABATTA GARLIC BREADS

**With garlic oil £4.5**

**With tomato £5**

**With mozzarella £5**

## STARTERS

**Trio of Hummous (v) £6.5**

Hot pitta, served with the chefs choice of three homemade hummous dips

**Antipasti For one £9 / For two £16**

Mix of Italian Cured Meats, Italian cheeses, olives, sun dried tomatoes, stuffed peppers, and artisan fresh ciabatta bread

**Grazing Board For one £9 / For two £16**

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 £8.5**

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**

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

**Caprino alle mele £7.5**

Almond coated goats cheese balls with apple and mint chutney

**Torre di funghi £7**

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

## PRE CINEMA / EARLY BIRD OFFER

4-6.30pm every evening

Choose any pasta with a choice of either a glass of house wine, Peroni or soft drink for **£13.00**

## PASTA

**Lasagne della Casa £10**

Traditional home made lasagne

**Pasticcio al forno £10**

Penne pasta with beef bolognese and creamy cheese sauce topped with cheese and hard boiled eggs and oven baked

**Gnocchi alla Norm (v) £10**

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

**Ravioli all'aragosta £13**

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 £11**

Potato gnocchi sautéed with fresh spinach, sausages, spring onions and chilli

**Il Limone £11**

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 £12**

Linguine with fresh mixed shellfish, with garlic, chilli and fresh tomato concasse

**Tagliatelle Diavola £12**

Tagliatelle 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, garden peas and saffron

**Risotto funghi (v) £10**

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 £15**

• **Sweet and spicy paprika chargrilled chicken breast £15**

• **Portobello mushroom and goats cheese stack with basil, sundried tomatoes and balsamic reduction £12**

## MARE

**Salmone di mare £17**

Fillet of Scottish salmon, with mussels, cherry tomatoes, spich in white wine sauce

**Gamberoni £17**

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 £15**

Breast of chicken, stuffed with mozzarella and oven baked, served with a sage butter, 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

### Fagioli

**Green beans tossed in butter and black pepper**

**French fries**

**Roasted vine tomatoes**

**Garlic spinach**

**Broccoli and chilli cous cous**

**Sweet potato chips**

**\*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.

# drinks

Luciano's  
at Middlebrook

## WHITE WINES

- 1 Borsari Inzolia, Terre Siciliane**  
Fruity, it explodes in fragrances of apple, peach and melon. Fragrant and mellow, this wine expresses all the radiance and generosity of Sicily. Ideal with fish, fresh cheeses and white meats.
- |        |        |
|--------|--------|
| 125ml  | £3.40  |
| 175ml  | £4.20  |
| 250ml  | £5.70  |
| Bottle | £16.00 |
- 2 Pinot Grigio**  
A light-hearted and frivolously crisp dry and elegant white, light and very fruity.
- |        |        |
|--------|--------|
| 125ml  | £4.20  |
| 175ml  | £5.00  |
| 250ml  | £6.40  |
| Bottle | £18.00 |
- 3 Monte Verde Sauvignon Blanc**  
Fresh aromas of lemon & gooseberries as well as tropical fruit. In the mouth the wine shows crisp, ripe acidity and good persistence.
- |        |        |
|--------|--------|
| 125ml  | £4.50  |
| 175ml  | £5.20  |
| 250ml  | £7.10  |
| Bottle | £19.00 |
- 4 Corvo Bianco**  
A classic Sicilian wine. Mediterranean and rich in the islands scents it is a harmonious, versatile white wine with lots of character.
- |        |        |
|--------|--------|
| Bottle | £21.00 |
|--------|--------|
- 5 Vidal Sauvignon Blanc**  
Aromas of passion fruit and citrus combine with tropical fruit flavours in this vibrant wine.
- |        |        |
|--------|--------|
| Bottle | £28.00 |
|--------|--------|
- 6 Chardonnay – Rapitala Grand Cru**  
A pleasant white wine of golden yellow colour, pale and bright. The nose opens with fruity sensations and spacious, typical of the grape, with yellow apple, peach and banana in evidence, combined with milk puffs, salty and sweet tones of vanilla and butter.
- |        |        |
|--------|--------|
| Bottle | £44.95 |
|--------|--------|

## ROSE WINES

- 7 Pinot Grigio Rosato**  
Light colour rose with subtle flavours and perfumes bouquet, dry and smooth easy to drink rose.
- |        |        |
|--------|--------|
| 125ml  | £4.40  |
| 175ml  | £5.30  |
| 250ml  | £6.80  |
| Bottle | £19.00 |
- 8 Zinfandel Rose**  
An extremely trendy rose wine full of light red berry summer fruits. A medium sweet style, deliciously drinkable.
- |        |        |
|--------|--------|
| 125ml  | £4.60  |
| 175ml  | £5.30  |
| 250ml  | £7.00  |
| Bottle | £20.00 |

## RED WINES

- 9 Borsari Cabernet Sauvignon**  
Soft and juicy cabernet sauvignon with ripe brambly fruit.
- |        |        |
|--------|--------|
| 125ml  | £3.20  |
| 175ml  | £4.20  |
| 250ml  | £5.70  |
| Bottle | £16.00 |
- 10 Montepulciano**  
Soft fruit, medium bodied red wine produced in abruzzo, Italy.
- |        |        |
|--------|--------|
| 125ml  | £4.40  |
| 175ml  | £5.30  |
| 250ml  | £6.80  |
| Bottle | £18.00 |
- 11 Monte Verde Merlot, Central Valley Chile**  
Medium bodied Merlot with aromas of fresh summer fruits, mingled with tobacco & subtle touch of oak.
- |        |        |
|--------|--------|
| 125ml  | £4.40  |
| 175ml  | £5.40  |
| 250ml  | £7.20  |
| Bottle | £19.00 |
- 12 Nero D'Avola – Intrigo Italy**  
Deep ruby red with strong hints of berries, blackberry and cherry. The rich taste of fruits predominate along with a full and warm body.
- |        |        |
|--------|--------|
| Bottle | £20.95 |
|--------|--------|
- 13 Corvo Rosso**  
A classic Sicilian wine. Aged in oak barrels it is distinguished by its round, full bodied and persistent flavour.
- |        |        |
|--------|--------|
| Bottle | £22.00 |
|--------|--------|
- 14 Ripasso della Valpolicella**  
Deep red colour with intense fruit flavour of wild berries, full bodied and persistent.
- |        |        |
|--------|--------|
| Bottle | £39.50 |
|--------|--------|

## 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!
- |        |        |
|--------|--------|
| 200ml  | £5.00  |
| Bottle | £26.00 |
- 16 Prosecco Rose**  
The finest Italian rose Prosecco, brilliant pink with hints of rose, fresh fruit and citrus.
- |        |        |
|--------|--------|
| 200ml  | £5.70  |
| Bottle | £28.00 |

## CHAMPAGNE

- 17 Veuve Clicquot Yellow Label France**  
A full rich style of NV Champagne, great body, balance and length.
- |        |        |
|--------|--------|
| Bottle | £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 | £80.00 |
|--------|--------|

## CLASSIC COCKTAILS

(all £7.95)

- 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.
- Daiquiri**  
Rum, lime and sugar syrup.
- Strawberry Collins**  
Fresh strawberries, vodka, lemon puree, strawberry liquer, soda.

## SIGNATURE COCKTAILS

(all £7.95)

- Black Cassis Mojito**  
Fresh mint, lime, sugar, crème de cassis, white rum, blackberries.
- 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.
- Gin Apple**  
Fresh mint, gin, apple juice.

## NON ALCOHOLIC COCKTAILS

(all £4.95)

- Raspberry Virgin Mojito**  
Raspberries, Mint, Lemon puree, sugar syrup, Soda water.
- Virgin Kiss on the Lips**  
Apple juice, cranberry juice, strawberry puree.
- Blackberry Dream**  
Blackberries, Blackcurrant cordial, lime puree, lemonade.
- Virgin Porn Star Martini**  
Pineapple juice, passion fruit syrup, Vanilla syrup, shot of lemonade.

## SOFT DRINKS

- San Pellegrino** (see flavours below) £2.50
- Aranciata** (Orange)
- Aranciata Rossa** (Blood Orange)
- Limonta** (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** £2.50
- Lime & soda** £1.50
- J20** £2.75
- Juices** £2.00
- Coke & Diet Coke** £2.75
- Appletizer** £2.50
- Smoothies & Milkshakes** (See menu) £4.10

## BEERS

- Peroni** £3.75
- Moretti** Half £3.00 Pint £5.50
- Rekorderlig Cider** £4.75