

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

PASTA

Lasagne della Casa £10

Traditional home made lasagne

Pasticcio al forno £10

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 £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, a touch of cream, 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

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) £10

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

Carrot cake

Pineapple cake

Coconut cake

Victoria sponge

Caramel shortbread

Chocolate brownie

White chocolate and

cranberry flapjack

Rocky road

Mini scone

Arogostina

£4.50

£4.50

£4.50

£4.50

£3.00

£3.00

£3.00

£3.00

£3.00

£2.50

£2.00

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 Tricolore £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 Ripierro £15

Breast of chicken, 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

DESSERTS

Sicilian mini Cannoli £1.00
(Pistachio, Chocolate, Lemon)

Lemon merigue £5.00

Cherry bakewell £5.00

Banoffi tart £5.00

Pecan tart £5.00

Mixed ice cream x1 £2.20

x2 £3.55

x3 £4.50

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



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

£45.00

ROSE WINES

- 7

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

125ml

£4.40

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

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	£2.50	£3.00
Cappucino	£2.50	£3.00
Flat White	£2.50	£3.00
Mocha	£2.80	£3.20
Hot Chocolate	£2.80	£3.20
		(Luxury)
Cream and marshmallows		£0.50
English tea	£2.00	
Herbal teas	£2.80	

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

£21.00
- 13

Corvo Rosso
A classic Sicilain wine. Aged in oak barrels it is distinguished by its round, full bodied and persistent flavour.z

Bottle

£22.00
- 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

£6.00

Bottle

£26.00
- 16

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

125ml

£6.00

Bottle

£28.00

CHAMPAGNE

- 17

Veuve Clicquot Yellow Label France
A full rich style of NV Champagne, great body, balance and length.

Bottle

£65.00
- 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 £7.90)

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 £7.90)

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 £2.00

J2O £2.75

Juices £2.50

Coke & Diet Coke £3.00

Appletizer £2.50

Smoothies & Milkshakes (See menu) £4.50

BEERS

Peroni £4.00

Moretti Half £3.50 Pint £5.50

Rekorderlig Cider £5.00