

# menu

Luciano's  
at Middlebrook

## STUZZICHINI

- A bowl of Marinated Olives (v)** £3.50
- Cestino di Pane (v)** £3.50  
Our Homemade Fresh Bread, Extra Virgin Olive Oil and Aged Balsamic Vinegar for Dipping
- Bruschetta al Pomodoro (v)** £4.50  
Our own toasted crusty bread topped with chopped Vine Tomatoes, Red Onions, Garlic, Fresh Basil and Extra Virgin Olive Oil
- Bruschetta Salmone** £5.00  
Toasted Bruschetta topped with smoked salmon, roast peppers, fresh vine tomatoes and a touch of basil
- Bruschetta Piccante** £5.00  
Our own toasted crusty bread topped with spicy chorizo, tomato and melted mozzarella

## STARTERS

- Trio di hummous** £6.50  
Hot pitta bread served with the chefs choice of three of our homemade hummous dips
- Anti pasti For one £9 / For Two £16**  
Mix of Italian Cured Meats, Italian cheeses, olives, sun dried tomatoes, stuffed peppers, artichokes, and artisan fresh ciabatta bread
- Arancino Porcino (v)** £6.50  
Mushroom and spinach lightly fried rice balls, served with a spicy tomato concasse
- Polpettine di Manzo** £7.00  
Homemade meatballs cooked gently in a rich spicy chilli tomato and basil sauce, served with fresh crusty bread
- Gamberoni tempura** £8.00  
King prawns in tempura style batter served with soy and sesame dipping sauce
- Calamari fritti** £6.50  
Fresh Squid Rings, lightly floured, deep fried and served with lemon roasted garlic and saffron mayonnaise dip
- Frittele Di mozzarella** £7.00  
Fried mozzarella fritters Coated in sesame breadcrumbs and served with our homemade n'duja ketchup
- Caprino alle Dissarono (v)** £7.00  
Almond coated goats cheese balls with orange and Disaronno chutney

## 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

- Pasticcio al forno** £9.50  
Penne pasta with beef bolognaise and creamy cheese sauce topped with cheese and hard boiled eggs and oven baked
- Lasagna parmigiana (v)** £9.00  
Roasted aubergine and red pepper vegetarian lasagna, with a vine tomato and béchamel sauce
- Ravioli Branzino** £12.00  
Fresh seabass and lemon ravioli served in a saffron and mussel sauce and garnished with fresh mussels
- Linguine al pesto rosso (v)** £9.00  
Linguine pasta with homemade sun-dried tomato pesto, sun blushed tomatoes, pine nuts and finished with a crumbling of feta cheese
- Gnocchi Etna** £10.00  
Potato gnocchi sautéed with fresh spinach, sausages, spring onions and chilli
- Il Limone** £10.00  
Linguini tossed with lemongrass, chargrilled chicken, asparagus, with a touch of cream, parmesan and lemon zest
- Linguine salmone** £11.00  
Smoked salmon, cherry tomatoes, tossed with linguine in a basil and advocado pesto
- Lasagne della Casa** £9.50  
Traditional home made lasagne
- Penne gamberetti** £10.50  
Penne pasta sautéed with Norwegian prawns, asparagus tips and saffron
- Linguine allo Scoglio** £11.00  
Linguine with fresh mixed shellfish, with garlic, chilli and fresh tomato concasse

## Risotto del Giorno

Please ask one of the team or check the specials board for the chefs Risotto of the day

## INSALATE

- Chicken salad** £12.00  
Sliced chicken breast, over a spinach, green bean and mint salad, with feta and cherry tomatoes, finished with a lemon and mint dressing and topped with crushed pistacchio nuts
- Insalata di tonno** £11.00  
Tuna, chickpea, red onion and roast pepper tossed with mixed leaves, fresh tomato and cucumber
- Superfood salad** £9.00  
Quinoa, chickpea and spinach salad, with beetroot and pomegranate and finished with pumpkin seeds  
Add Chicken £3  
Add Feta £1.50

## PESCE

- Pesce e patate** £15.00  
Beer battered seabass fillet, served with polenta chips and N'duja ketchup
- Guazzetto** £15.00  
Sauté of mixed shellfish served in an Italian white wine and tomato broth, accompanied with crusty bread

## CARNE

- Pollo orientale** £14.00  
Soy and sesame stir fried chicken, with red peppers, green beans and spring onions
- Pollo Ripieno** £14.00  
Breast of chicken, stuffed with mozzarella, wrapped in parma ham and oven baked, served with a sage butter and chips
- Bistecca tagliata** £20.00  
Pan fried sirloin steak sliced on a bed of rocket, parmesan shavings, cherry tomatoes and balsamic vinegar reduction

## CONTORNI £4.00

- Fagioli**  
Green beans tossed in butter and black pepper
- French fries**
- Polenta fries**
- Patate al burro**  
Creamy mash potatoes with spring onions and butter
- Roasted vine tomatoes**
- Garlic Spinach**

# drinks

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## 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.
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|--------|--------|
| 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.
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|--------|--------|
| Bottle | £21.00 |
|--------|--------|
- 5 Vidal Sauvignon Blanc**  
Aromas of passion fruit and citrus combine with tropical fruit flavours in this vibrant wine.
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|--------|--------|
| 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.
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| Bottle | £44.95 |
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## ROSE WINES

- 7 Pinot Grigio Rosato**  
Light colour rose with subtle flavours and perfumes bouquet, dry and smooth easy to drink rose.
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|--------|--------|
| 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.
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| 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.
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|--------|--------|
| 125ml  | £3.20  |
| 175ml  | £4.20  |
| 250ml  | £5.70  |
| Bottle | £16.00 |
- 10 Montepulciano**  
Soft fruit, medium bodied red wine produced in abruzzo, Italy.
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|--------|--------|
| 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.
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|--------|--------|
| 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.
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| 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.
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|--------|--------|
| Bottle | £22.00 |
|--------|--------|
- 14 Ripasso della Valpolicella**  
Deep red colour with intense fruit flavour of wild berries, full bodied and persistent.
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| Bottle | £39.50 |
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## 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!
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|--------|--------|
| 200ml  | £5.00  |
| Bottle | £26.00 |
- 16 Prosecco Rose**  
The finest Italian rose Prosecco, brilliant pink with hints of rose, fresh fruit and citrus.
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|--------|--------|
| 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.
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|--------|--------|
| 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.
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| Bottle | £70.00 |
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## 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
- Fruit shoots** £1.00
- Lime & soda** £1.50
- J20** £2.75
- Juices** £2.00
- Coke & Diet Coke** £2.75
- Tonic & Slim line tonic** £1.55
- Appletizer** £2.15
- Smoothies & Milkshakes** (See menu) £4.10

## BEERS

- Peroni** £3.75
- Moretti** Half £2.75 Pint £4.50
- Peroni Gran Riserva** £4.50
- Rekorderlig Cider** £4.75