

menu

Luciano's
at the Millstone

STUZZICHINI

Cestino di Pane (v) 4.5
Mixed olives marinated with sundried tomatoes and herbs a mixed selection of homemade fresh bread, extra virgin olive oil and aged balsamic vinegar for dipping

Pane all'aglio - Our Garlic Pizza Breads

With garlic oil

With tomato

With cheese

Bruschetta

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

Baked red onions and crumbled feta cheese

Chopped grilled veg, smoked salmon, fresh basil, extra virgin olive oil

Focaccia Amatriciana (v)

Tomato's, garlic, onions, chillis, pancetta **NEW**

ANTIPASTI

Zuppa del Giorno

Home made Soup of the Day served with our home made crusty bread

Frittella Salmone **NEW** 7.5
Salmon, crab, ginger and coriander fish cake, coated in oats, fried till golden served with creme fraiche and chives

Calamari fritti **NEW** 7
Deep fried calamari, served with sriracha mayo

Gamberoni mediterraneo **NEW** 10
King prawns and cray fish sautéed with garlic, white wine and cherry tomatoes served with crostino

Arancini ai peperoni (v) **NEW** 7.5
Sicilian rice ball filled with roast red peppers and goats cheese, coated in bread crumb, fried till golden served on a parmesan fondue

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

Terrina a Modo Nostro 7
Homemade chicken liver pate, finished with aged brandy and port. Served with seasonal chutney and crostini

Burrata salentina (v) **NEW** 11
Creamy Neapolitan mozzarella served with basil oil and sundried tomato's and black kalamata olives

Add parma ham 12

Ali Calabrese **NEW** 8
Crispy roasted chicken wings served with our homemade anduja calabrian spicy sausage sauce and basil yoghurt

Antipasto Italiano **NEW** 12
Italian board served with finest Italian cured meats and cheeses, olives and fresh breads

PASTA

Lasagna della Casa 10
Traditional homemade lasagna

Penne Bolognese 10
Penne pasta with our traditional Italian meat ragu sauce

Spaghetti Carbonara 11
Spaghetti pasta with crispy bacon, grilled chicken and garlic in a light cream sauce

Paccheri Mare e Monti **NEW** 13
Paccheri short pasta served with king prawns, wild mushroom, white wine garlic and cherry and tomatoes

Risotto Scoglio **NEW** 13
Risotto tossed with prawns, mussels, cockles, white wine, garlic and a touch of tomato

Risotto funghi (v) **NEW** 11
Creamy mushroom and truffle oil risotto, topped with parmesan crisp

Ravioli All'Aragosta 14
Fresh Egg Ravioli filled with lobster in a prawn, crab and chilli bisque

Tagliatelle alla Diavola 12
Tagliatelle pasta served with strips of fillet steak, fresh chilli, and tomato sauce with a touch of cream

Tagliatelle branzino 14
Tagliatelle pasta with grilled courgette, basil pesto, topped with grilled sea bass fillet

Gnocchi Etna 11
Potato gnocchi sautéed with fresh spinach, sausages, spring onions, cream and chilli

Gnocchi Norma (v) 10
Potato Gnocchi in a tomato sauce, fried aubergine, topped with crumbled feta cheese

PIZZE

Pizza Margherita (v) 9
Tomato, mozzarella and oregano

Pizza Bologna **NEW** 12
Mozzarella, mortadella ham, burrata creamy mozzarella cheese and pistacchio crunch

Pizza ai tre salami 11
Tomato, mozzarella, packed full of three types of salami; spicy calabrese salami, chorizo and spicy spianata, finished with sliced chillies

Pizza Parmigiana 10
Tomato, mozzarella, fried aubergine, parmesan shavings and basil

Pizza Orientale 11
Hoisin sauce, mozzarella, crispy duck, spring onions and cucumber

Pizza Tropicale 11
Tomato, mozzarella, grilled spiced pineapple, peri peri chicken, chorizo and fresh chilli

Pizza Nonnina **NEW** 12
Tomato, meat balls, bocconcini mozzarella and fresh basil

Pizzolo Ragusano **NEW** 13
Sicilian calzone in parmesan crust filled with mozzarella, sausage, kalamata olives, pancetta, spring onions and roast potatoes.

Create your own pizza

Margherita base then add your own toppings:

Extra Toppings: 1.50 each
Pineapple, prawns, dolcelatte, cheese, capers, olives, chicken, parma ham, onions, rocket, spinach leaves, anchovies, bacon, sweetcorn, vegan cheese

SECONDI

Salmone Lucianos **NEW** 21
Pan fried salmon fillet, served with potatoes, peppers, olives, garlic and tomato sauce

Baccala' al Granchio **NEW** 22
Pan fried cod loin with herb and parmesan crust finish with crab and chorizo bisque

Branzino Siciliano 21
Grilled seabass fillets, served with Sicilian caponata, sweet and sour fried vegetables, and a touch of basil dressing

Pollo Principessa 15
Breast of chicken in a light creamy, white wine sauce, with fresh asparagus and mushrooms

Agnello Arrosto **NEW** 21
Grilled lamb rump, served with cauliflower puree, roast baby carrots, finished with red wine reduction

Manzo e Patate **NEW** 21
Slow cooked braised beef with pancetta, mushroom, onions herbs and red wine jus, served with creamy mash potatoes

GRIGLIA

Grilled Ribeye steak 26

Grilled centre cut Fillet steak 30

Grilled Chicken Breast 15

Choice of one of the below sauces

Green and pink peppercorn

Rich blue cheese and spinach

Creamy porcini mushroom and pancetta

Garlic butter

Classic Diana

Served with thin chips or salad

CONTORNI 4.5

Sauté garlic mushroom

Rocket Leaves and Parmesan Shavings

Hand Cut Chips

Green peas and bacon

Thin chips

Truffle chips

VEGAN & VEGETARIAN

STARTERS £7

Funghi Sautéed wild mushrooms, with garlic and chilli, served on our homemade onion and rosemary bread with rocket and balsamic reduction

Tempura cauliflower served with teriaki and chilli dip

MAIN COURSES £12

Pizza Vegana Vegan cheese, basil oil and garlic base, cherry tomatoes, mushroom, black olives and radish **NEW**

Paccheri Vegani Pasta tubes with butternut squash puree, roasted butternut squash, pine nuts, olive oil, garlic and portobello mushrooms

AFTERNOON TEA

(12:00^{PM} till 5:00^{PM} AND BIG PARTIES PRE-ORDERS ONLY)

£16 with a pot of tea or coffee of your choice / £20 with a glass of Prosecco / £24 with a gin and tonic
Vegetarian / Gluten Free available

ITALIAN APPETIZERS

Mini salmon and crab fish cake
Mix bruschettas
Arancini al ragù
Arancini al goats cheese (v)
Home made pate and chutney

SWEET TREATS

Homemade fudge
Strawberry cheese cake
Chocolate Brownie
Mini cannoli pastries

SUNDAY LUNCH

Three Courses £24 / Two Courses £20

Sunday from 12:00^{PM} till 4:00^{PM}

(Not available in conjunction with any other offers)

STARTERS

Insalata di Gamberetti

Baby Norwegian prawn cocktail served with Marie Rose sauce

Zuppa del giorno

Homemade Soup of the Day served with our homemade bread

Sanguinaccio Al Pepe

Black pudding served with black and green peppercorn sauce

Pate della casa

Homemade duck and chicken liver pate, finished with aged brandy and port. Served with cranberry compote and crostini

SUNDAY ROAST

Roast Beef or roast leg of lamb

Served with Yorkshire puddings, seasonal vegetables and roast potatoes.

Risotto Spinaci e Funghi (v)

Arborio Rice gently cooked with Spinach and Mushrooms in a creamy sauce

Risotto Mare

Risotto tossed with prawns, mussels, cockles, white wine, garlic and touch of tomato.

Pollo Diana

Grilled chicken breast served with mushroom and dijon mustard Diana sauce

DESSERTS

Tiramisu / Profiteroles / Lemon Sorbet

DESSERTS

(GF) - gluten free

- Luciano's Chocolate Brownie**
Homemade chocolate brownie served with a scoop of vanilla ice cream
- Italian Profiteroles**
Pastry filled with fresh chocolate cream covered with chocolate sauce
- Morello cherry and amaretto cruck cheese cake** **NEW**
- Brownie and salty caramel cheese cake**
- Homemade Tiramisu**
- Affogato Di Caffè**
A scoop of vanilla ice cream with one shot of espresso

- Affogato Di Liquore** £6
A scoop of vanilla ice cream with a shot of a liquor of your choice
- Mixed ice cream (GF)** £4.5
- Sicilian Lemon Sorbet (GF)** £4.5
- Homemade Luciano's Fudge** £4

DESSERT COCKTAILS

- Cherry Bakewell Martini** £8.5
- Tiramisu Martini** £8.5

Ask our staff for today's Special Dessert