

# Lucianos

AT THE MILLSTONE



## Luciano's story

Luciano first came to the UK 22 years ago from beautiful Sicily for work experience and to learn English, after compulsory and later by choice, time spent in the Italian Military. He soon picked up the language and gained credibility working in the hospitality industry.

Working as a chef and later as a Manager at the Midland Hotel in Manchester he realised this was his passion and to be his future. Luciano managed successfully, many other Restaurants in Worsley and Bolton and also The Brasserie at Bent Garden Centre which was a fantastic management experience, and 3 years later looked for a business to open himself, fortunately seeing the potential in 'The Millstone,' as it was then.

## The Team

Luciano is also fortunate to have a team of experienced and dedicated across the three businesses, Managers Francesco, Jolanda and Maurizio and also qualified and amazing Chef's Piero, Enrico and Ailton. Bar and waiting-on staff and chef's who collectively have raised the status of the restaurant under the guidance of Luciano. All have a story to tell, some have their businesses, many are graduates or bi-lingual and many of the staff originate from all corners of the world, Sicily, Sardinia, Nepal, Malta, USA, Portugal, Bangladesh, Poland, Boltonian - talk to your bar or waiter/waitress you may be surprised what you discover!





# ME AT THE MILLSTONE Lucianos NU LUNCH

ALL DAY MON-THUR / 12PM-4PM FRI-SUN

Not available on special occasions, Bank Holidays or with other offer.  
2 course £18 / 3 course £23.50

## STARTERS

### ZUPPA DEL GIORNO (V)

Soup of the day, served with crusty bread.

### CALAMARI FRITTI

Deep fried calamari, served with siracha mayonnaise.

### PATE DELLO CHEF

Homemade chicken liver pate,  
served with seasonal chutney and  
crusty bread.

### SANGUINACCIO

Grilled black pudding served with  
creamy peppercorn sauce.

## MAINS

### POLLO AI FUNGHI

Grilled chicken breast in a  
creamy, white wine and  
mushroom sauce, served with  
fries.

### PASTA

Choose any pasta from our  
pasta menu,  
Seafood selection £3 extra.

### PIZZA

Create your own pizza  
Margherita base then add your  
choice of 2 toppings:

Pineapple, prawns, capers, olives, chicken,  
parma ham, ham, salami, onions, rocket,  
spinach, anchovies, bacon, sweetcorn,  
aubergine,peppers, tuna.

## ROAST OF THE DAY

Only available on Sundays

Served with Yorkshire  
pudding, seasonal  
vegetables and roast  
potatoe.

Suppl. + £3

## DESSERT

### BABÁ NAPOLETANO

Neapolitan rum-soaked sponge cake  
served with whipped cream and  
strawberries

### PROFITEROLES

Cream puffs filled with vanilla and  
coated in chocolate .

### SICILIAN LEMON SORBET

