



Mon-Thur : All day | Fri-Sun : 12:00pm - 16:00pm 2 course £18 / 3 course £23.50 | Not available on special occasions, Bank Holidays or with other offer.

## Starter

## 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.

## Main

## 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 potatoes.

## Dessert

## Baba Napoletano

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

## **Profiteroles**

Cream puffs filled with chocolate and coated in vanilla cream.

### Sicilian Lemon Sorbet

# Stuzzichini

Italian Garlic and Lemon Olives, Sundried Tomatoes,

Lucianos artisan bread and Italian olive oil and aged

wild mushrooms and Italian parmesan, served with

parmesan fondue

and Baby Artichokes with our fresh homemade

Cestino di Pane (v)

# Antipasti

Seasonal soup of the chefs choice, served with our

Pan fried king prawns with chorizo and peppers

finished with garlic butter sauce, lime

and fresh coriander.

£7

£9

Zuppa del Giorno (v)

artisan Lucianos crusty bread

Parmigiana Impanata

balsamic oil.		Deep fried breaded parmigiana stuffed with aubergine, mozzarella, parmisan and basil served with spicy tomato sauce	
Pane all'aglio		Polpette Di Manzo	£8
Our Homemade Garlic Breads		Homemade meatballs in rich spicy tomato sau	ce,
		with our artisan Lucianos crusty bread	
Garlic oil (ve)	£6	Paté dello Chef	£8
Tomato (ve)	£7	Homemade chicken liver pate. Served with sea	asonal
` ,		chutney and our artisan Lucianos crusty bread	
Cheese (v)	<b>5</b> 7	Dolce Caprino (v)	£9
Italiano Garlic , mozzarella, tomato and green pesto	£9	Deep fried goat cheese bon bon with beetroomarmalade, and oven-baked figs, finished with local honey drizzle	
Bruschetta	£7	Funghi Saltati (ve)	£9
Tomato, red onion and basil (ve)		Sautéed garlic and chilli mushrooms, served or seeded wholewheat toasted bread, and dusted	
Caramelized red onion and crumbled feta che	ese (v)	fine paprika	
Pitta e Trio di Hummus (ve)	£7	Calamari	£9
Oven baked Greek pitta bread served with tric	o of	Basket of deep fried calamari with a siracha ma	ауо
hummus		Budino Nero E Capasanta	£13
Sfera di Pesce Affumicato £9		Grilled black pudding and king scallops, served with a creamy wholegrain mustard and shallot sauce and	
Delicious smoked mackerel and spring onion k	oites,	a honey, apple jam	G G G.
in breadcrumbs and fried until golden served	with	Antipasto All'Italiana	£12
saffron mayo, crispy kale and katsuobushi.		Selection of Italian cured meats and cheeses, sundried tomato, baby artichokes, marinated of	olives
Arancini Siciliani (v)	£8	and crusty bread	
Traditional Sicilian deep fried rice balls stuffed	with	Gamberone	£13
		D. C. II.	

£8



Lasagna della Casa	£11
Traditional homemade Lucianos lasagna	
Spaghetti alla Bolognese	£11
Spaghetti with our traditional meat ragu	
Spaghetti alla Carbonara	£12
Spaghetti with crispy bacon, grilled chicken and garlic in a creamy sauce	
Paella di Terra	£13
Lucianos paella, tossed with saffron, chicken, chorizo, garden peas and red peppers	
Paella di Mare	£18
Lucianos seafood paella with mussels, clams and calamari tomato sauce.	
Topped with softshell tempura crab and crispy guanciale	
Ravioli All Aragosta	£16
Egg ravioli stuffed with lobster. Served with a creamy bisque sauce, prawns and chilli	
Tagliatelle alla Diavola	£13
Tagliatelle pasta with strips of steak, fresh chilli, in tomato and cream sauce	
Tagliatelle al Branzino	£16
Tagliatelle pasta with grilled courgette, basil pesto, topped with grilled seabass fillet	
Gnocchi Etna	£13
Potato gnocchi sautéed with spinach, chilli, sausages, spring onion, cream	
Gnocchi Pesto Rosso (v)	£13
Gnocchi with sundried tomato pesto, red onion and Greek olives, topped with crumbled feta che	ese
Cinque Verde (ve)	£13
Our delicious 5 green vegan pasta dish, spinach, broccoli, green beans, avocado and pea spaghe	etti
pasta tossed with our avocado and pine nut pesto	

## Pizze

Pizza Margherita (v)	£11
Tomato, mozzarella and oregano	
Pizza Luna Rossa	£13
Two pizzas in one:	
Mini calzone stuffed with ricotta cheese and Napoli salame	
Tomato, mozzarella, spicy calabrese salami, chorizo and spicy spianata, fresh chilli	
Pizza Catanese	£13
Tomato, mozzarella, fried aubergine, parmesan shaving and basil, with boiled egg and aged ham	
Pizza Greca	£13
Sun dried tomato hummus, mozzarella, grilled aubergine, feta cheese, kalamata olives	
Pizza Nonnina	£12
Rich tomato sauce, our Lucianos beef meatballs, mozzarella fior di latte and fresh basil.	
Ask when you order if you would like with fries on top too!	
Pizza Pistacchio	£14
Fior di latte mozzarella, mortadella ham and homemade pistacchio pesto.	
Pizza Primavera	£13
Pea puree and garlic base, buffalo mozzarella, fried courgette, cherry tomatoes and Parma ham	
Pizza Vegano	£13
Caramelised Onion hummous, with grilled aubergines and courgettes, sweet onion salsa	
Pizza 3 Maiali	£14
Home made BBQ sauce, smoked cheddar, pulled BBQ pork, pork sausage, crispy bacon,	
caramelized red onion, roasted potato	
Create your own pizza	
Margherita base then add your own toppings	
Pineapple, prawns, capers, olives, chicken, Parma Ham, ham, salami, onion, rocket,	
spinach, anchovies, bacon, sweetcorn, aubergine, peppers, mushrooms, tuna	
Extra Toppings	£2
Gluten Free Base	£2

## Main Courses

Salmone Rosa	£25
Pan fried Scottish salmon fillet, served with creamy Dolcelatte sauce, grilled asparagus and salmon re	oe.
Served with beetroot mash potato.	
Salmone Giallo	£25
Pan fried Scottish salmon fillet, served with creamy saffron and clam sauce, garden peas,	
grilled asparagus and beetroot mash potato.	
Branzino Siciliano	£24
Grilled seabass fillets, served with Sicilian sweet and sour fried vegetables caponata,	
toasted pine nut and basil oil. Served with fries.	
Branzino Piccante	£24
Grilled seabass fillets, served with sauteed garlic spinach, chorizo, chilli and basil pesto dressing.	
Served with roasted potato.	
Pollo Principessa	£18
Grilled chicken breast in a creamy, white wine and mushroom sauce, topped with English asparagus.	
Served with fries.	
Agnello Arrosto	£25
Grilled rack of lamb, served with pea puree, garden peas and red wine reduction.	
Served with rosemary roasted potatoes.	
Anatra a Modo Nostro	£25
Pan fried Gressingham duck served with lentis stew in a red wine	
and orange juce reduction and crispy Parma ham. Seved with roasted potatoes.	

## Filetti

Filetto alla Griglia		£33	
Grilled 8oz Prime fillet steak served with ro	pasted tomato, Portobello mushroom and		
chunky chips and peppercorn sauce.			
Filetto Rossini			
Grilled 8oz Prime fillet steak served on crus	sty bread, port and red wine reduction,		
topped with chicken liver pate. Served with	h chunky chips		
Filetto Surf and Turf		£40	
Grilled 8oz Prime fillet steak served with B	arolo and wild mushroom sauce, grilled Argentinian		
Red prawns, topped with deep fried bread	ded poached egg and crispy leek. Served with chunky chips		
Bistecca Spinaci e Dolcelatte			
Grilled 10oz sirloin steak served with crean	my spinach and dolcelatte sauce. Served with hand cut chips		
Bistecca Poricini			
Grilled 10oz sirloin steak served with crean	ny porcini mushroom		
shallots and pancetta sauce. Served with h	nand cut chips.		
Contorni	Insalate		
Sauté Garlic Mushrooms	Insalata Superiore		
Mixed Salad	The best 5-part salad, nuts and seeds, grains, leaf	y	
	greens, earthy vegetables and touch of fruit,	greens, earthy vegetables and touch of fruit,	
Hand Cut Chips	served with one of the below:		
French Fries	* Hot Scottish salmon fillet, glazed with honey, gin	nger	
	and sesame dressing.	£18	
Peas and Bacon	* Grilled chicken breast with sweet and spicy papr	rika	
Truffle and parmesan fries	dressing.	£17	

All £5 balsamic glace.

\* Sautéed garlic mushroom and sundried tomato,

£14





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