

## Lunch

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

## Starter <br> 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 <br> 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 <br> 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

## Stuzzzichini

## Antipasti

## Cestino di Pane (v)

Italian Garlic and Lemon Olives, Sundried Tomatoes, and Baby Artichokes with our fresh homemade

Lucianos artisan bread and Italian olive oil and aged balsamic oil.

## Pane all'aglio

## Our Homemade Garlic Breads

Tomato (ve)
Garlic , mozzarella, tomato and green pesto

## Bruschetta

Tomato, red onion and basil (ve)
Caramelized red onion and crumbled feta cheese (v)

## Pitta e Trio di Hummus (ve)

Oven baked Greek pitta bread served with trio of hummus

## Sfera di Pesce Affumicato

Delicious smoked mackerel and spring onion bites, in breadcrumbs and fried until golden served with saffron mayo, crispy kale and katsuobushi.

## Arancini Siciliani (v)

Traditional Sicilian deep fried rice balls stuffed with wild mushrooms and Italian parmesan, served with parmesan fondue
£8 Zuppa del Giorno (v)
Seasonal soup of the chefs choice, served with our artisan Lucianos crusty bread
Parmigiana Impanata ..... £9Deep fried breaded parmigiana stuffed withaubergine, mozzarella, parmisan and basil servedwith spicy tomato sauce
Polpette Di Manzo ..... £8Homemade meatballs in rich spicy tomato sauce,with our artisan Lucianos crusty bread
Paté dello Chef ..... £8
Homemade chicken liver pate. Served with seasonal chutney and our artisan Lucianos crusty bread
Dolce Caprino (v) ..... £9
Deep fried goat cheese bon bon with beetrootmarmalade, and oven-baked figs, finished with alocal honey drizzle

## Funghi Saltati (ve)

Sautéed garlic and chilli mushrooms, served on seeded wholewheat toasted bread, and dusted with fine paprika

## £7 Calamari

£9Basket of deep fried calamari with a siracha mayodipBudino Nero E Capasanta£13Grilled black pudding and king scallops, served witha creamy wholegrain mustard and shallot sauce anda honey, apple jam
Antipasto All'Italiana ..... £12Selection of Italian cured meats and cheeses,sundried tomato, baby artichokes, marinated olivesand crusty bread
Gamberone£13Pan fried king prawns with chorizo and peppersfinished with garlic butter sauce, limeand fresh coriander.

## Pasta

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 ..... £16Tagliatelle 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) ..... £13Gnocchi with sundried tomato pesto, red onion and Greek olives, topped with crumbled feta cheese
Cinque Verde (ve) ..... £13

Our delicious 5 green vegan pasta dish, spinach, broccoli, green beans, avocado and pea spaghetti pasta tossed with our avocado and pine nut pesto
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 ..... £12Rich 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 ..... £14Fior 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 ..... £14Home 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 roe.
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 roasted tomato, Portobello mushroom and chunky chips and peppercorn sauce.

## Filetto Rossini

£35Grilled 8oz Prime fillet steak served on crusty bread, port and red wine reduction, topped with chicken liver pate. Served with chunky chips

Filetto Surf and Turf
Grilled 8oz Prime fillet steak served with Barolo and wild mushroom sauce, grilled Argentinian
Red prawns, topped with deep fried breaded poached egg and crispy leek. Served with chunky chips
Bistecca Spinaci e Dolcelatte
Grilled 10 oz sirloin steak served with creamy spinach and dolcelatte sauce. Served with hand cut chips
Bistecca Poricini
Grilled $100 z$ sirloin steak served with creamy porcini mushroom shallots and pancetta sauce. Served with hand cut chips.

## Contorni

Sauté Garlic Mushrooms

## Mixed Salad

Hand Cut Chips

## French Fries

Peas and Bacon

Truffle and parmesan fries

## Insalata Superiore

The best 5-part salad, nuts and seeds, grains, leafy greens, earthy vegetables and touch of fruit, served with one of the below:

* Hot Scottish salmon fillet, glazed with honey, ginger and sesame dressing. £18
* Grilled chicken breast with sweet and spicy paprika dressing.
£17
* Sautéed garlic mushroom and sundried tomato,

Tel: 01257480205
Bolton Road, Anderton, Chorley PR6 9HJ www.lucianosatthemillstone.com


AT MIDDLEBROOK
Tel: 01204691111
23 The Linkway, Horwich, Bolton BL6 6JA www.lucianosatmiddlebrook.com


Tel: 01257265634
Unit 4, Market Walk Extension, Union St, Chorley PR7 1FD www.lucianosatchorley.co.uk


