

menu

Luciano's
at the Millstone

STUZZICHINI

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| Cestino di Pane (v) | 4 |
| Marinated Mixed Olives, a mixed selection of homemade fresh bread, extra virgin olive Oil and Aged Balsamic Vinegar for Dipping | |
| Olive Ascolane | 4 |
| Olives filled with mince meat and lightly fried until golden | |
| Our Garlic Pizza Breads | |
| With Garlic Oil | 4.5 |
| With Tomato | 5 |
| With Cheese | 5 |
| Bruschetta | |
| Chopped Vine Tomatoes, Red Onions, Garlic, Fresh Basil and Extra Virgin Olive Oil (v) | |
| Baked Red Onions and Crumbled Feta Cheese | 4.5 |
| Spicy chorizo, tomato and melted mozzarella | 5 |
| Caviar and cream cheese | 6 |

ANTIPASTI

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| Zuppa del Giorno | 5 |
| Home made Soup of the Day served with our home made crusty bread | |
| Frittella di merluzzo | 7 |
| Cod, sweet potato and sun dried tomato, mozzarella fishcakes, lightly fried till golden in peppered breadcrumbs served with a lemon mayo | |
| Calamari al forno | 6.5 |
| Oven baked calamari, with a fennel and orange and black pepper salad | |
| Guazzetto reale | 9 |
| Mussels, calamari and cockles al'italiana with a fresh tomato, basil, garlic and pinot grigio sauce | |
| Budino Nero | 11 |
| Crispy pork belly with black pudding and king scallop | |
| Gamberoni dello Chef | 8 |
| King Prawns pan-fried with spring onions, sambuca and fresh ginger | |
| Caprino alle mele (v) | 7 |
| Goats cheese fritters with apple and sage chutney topped with homemade apple crisps | |
| Polpettine di Manzo | 6.5 |
| Homemade meatballs cooked gently in a rich spicy chilli tomato and basil sauce, served with fresh crusty bread | |
| Arancino al peperone (v) | 7 |
| Traditional Sicilian rice bowls filled with goats cheese and red peppers served in parmesan fondue | |
| Polenta e caponata (v) | 7 |
| Fried polenta bites topped with sautéed red peppers, sultanas, red onions and zucchini, aubergine and roast pine-nuts | |
| Frittelle di crudo | 7 |
| Parma ham and mozzarella fritters served with pear and beetroot salsa on a bed of peppery rocket salad | |
| Terrina a Modo Nostro | 7 |
| Homemade chicken liver pate, finished with aged brandy and port. Served with seasonal chutney and crusty bread | |
| Caprese Nostra | 7.5 |
| Mozzarella bufala with mixed vine tomatoes, fresh basil and pesto dressing | |
| Gamberetti Reale | 8 |
| Norwegian prawns with garlic mayonnaise, lime and chilli served with avocado and smoked salmon | |

PASTA

the traditionals

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| Lasagna della Casa | 8 |
| Traditional Homemade Lasagna | |
| Trofie Bolognese | 8 |
| Trofie pasta with our traditional Italian meat ragu sauce | |
| Linguine Carbonara | 9 |
| Linguine Pasta with Crispy pancetta and Garlic in a Creamy egg and light cream sauce | |
| Linguine amatriciana | 9 |
| Linguine tossed with smoked pancetta, fresh chilli, onions and a touch of tomato sauce | |
| Linguine allo scoglio | 13 |
| Linguine pasta gently cooked in fish stock with king prawns, mussels, cockles, calamari, garlic and white wine | |

PASTA

the specials

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| Risotto spagnolo | 10 |
| Our Lucianos paella, chicken, chorizo, spring onions, saffron, green beans and lime juice | |
| Trofie zucca dolcelatte e mandorle | 10 |
| Trofie short pasta with butternut squash, dolcelatte cheese and roasted almonds | |
| Ravioli All'Aragosta e caviale | 16 |
| Fresh Egg Ravioli filled with lobster in a grilled avocado, smoked salmon and caviar sauce | |
| Tagliatelle al salmone | 10 |
| Tagliatelle pasta ribbons, with smoked salmon, spring onions, asparagus and leeks in a creamy black pepper sauce | |
| Tagliatelle alla Diavola | 11 |
| Tagliatelle pasta served with strips of fillet steak, fresh chilli, and tomato sauce with a touch of Cream | |
| Tagliatelle mare e monti | 12 |
| King prawns, porcini mushrooms, tossed with tagliatelle pasta ribbons and a touch of pesto | |
| Gnocchi Stefano | 10 |
| Gnocchi potato pasta, sautéed with chorizo, cherry tomatoes, spring onions and chilli | |

PIZZE

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| Pizza alla Luciano | 10 |
| Mozzarella, Dolcelatte cheese, mixed mushrooms sauteed with garlic and fresh parma ham | |
| Pizza Pollo Rosso | 9 |
| Mozzarella, sweet chilli sauce, chicken, humous and roasted peppers | |
| Pizza Margherita (v) | 8 |
| Tomato, mozzarella and oregano | |
| Pizza ai tre salami | 7 |
| Tomato, mozzarella, packed full of three types of salami; spicy calabrese salami, chorizo e spicy spianata, finished with sliced chillies | |
| Pizza salmone e philly | 10 |
| Pizza with smoked salmon, spring onions, smoked garlic and cream cheese | |
| Pizza Orientale | 9 |
| Hoisin Sauce, Mozzarella, Crispy Duck, Spring Onions and Cucumber | |
| Pizza Green Goddess (v) | 9 |
| Pizza with asparagus, spinach, spring onion, green pesto and mozzarella | |

Create your own pizza

Margherita base then add your own toppings 1 each
Extra Toppings: Pineapple, Prawns, Dolcelatte Cheese, Capers, Olives, Chicken, Parma Ham, Onions, Rocket, Spinach Leaves, Anchovies, Bacon, Sweetcorn

PESCE E CARNI

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| Baccala di mare | 19 |
| Fresh cod loin fillet, pan fried served with a delicious white wine, mussels, garden peas and pancetta in saffron sauce | |
| Salmone verde | 17 |
| Salmon fillet filled with basil and parmesan herbs crumbs wrapped in parma ham served on a bed of spinach veloute | |
| Pollo Limone | 15 |
| Chicken breast wrapped in parma ham in a lemon zest and rosemary sauce | |
| Pollo Principessa | 15 |
| Breast of chicken in a light creamy, white wine sauce, with fresh asparagus and mushrooms | |
| Pancia Asiatica | 18 |
| Braised pork belly served with grilled pineapple and mild cashew nut, coconut milk, lime, ginger, chilli and coriander | |
| Filetto Italiano | 25 |
| Prime fillet steak with green and pink peppercorns, flambéed with Vecchia Romagna brandy, beef jus and a touch of cream | |
| Filetto Mare e Terra | 27 |
| Prime Fillet Steak pan fried served with a king prawn on sauté baby shallot and forest mushroom and garlic and white wine | |
| Fillet Rossini | 27 |
| Our version of Filetto rossini, with prime fillet of Cheshire beef, and our homemade chicken liver pate served on crostone of bread. | |
| Duetto di Agnello | 20 |
| Duo of rump and Rack of lamb roasted with broad beans, peas and asparagus served with pea pure red wine sauce | |
| Bistecca tricolore | 23 |
| Grilled rib-eye steak roast vine tomatoes rocket peppery salad parmesan shavings and Modena aged balsamic | |
| Bistecca Piccante | 23 |
| Grilled rib-eye steak, red onion fresh chilli, touch of cream and beef jus | |

CONTORNI

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| Sautéed garlic mushroom | 4.5 |
| Rocket Leaves and Parmesan Shavings | 4.5 |
| Roasted cherry vine tomatoes extra virgin olive oil and fresh Basil | 4 |
| Sautéed garlic green beans | 4.5 |
| Mixed Roasted Vegetables | 4 |
| Hand Cut Chips | 3 |
| Sweet potato chips | 3 |
| Thin chips | 3 |

Optional Service Charge of 10% will be added to parties of 8 or more

Please be aware that our kitchen prepares food that might contain nuts, flour and eggs.

We cannot guarantee that any of our products have not come into contact with Nuts, Nut Oils or Wheat. For any allergens please ask one of our members of staff

