

Lucianos

AT THE MILLSTONE



Luciano's story

Luciano first came to the UK 23 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, he looked for a business to open himself, fortunately seeing the potential in 'The Millstone,' as it was then. With Lorna by his side they have gone on to open Lucianos at Middlebrook in 2013 and Lucianos at Chorley in 2022 and most recently our events venue Lucianos at the Chapel in Blackrod

The Team

Lucianos restaurants are also fortunate to have an experienced and dedicated team across the three sites, Managers Francesco, Jolanda and Maurizio and our 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 restaurants under the guidance of Luciano.

All have a story to tell, 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, France and the UK - 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 offers.
2 course £22 / 3 course £27

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 roasted
potatoes.

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

