

# menu

Lucianos

AT CHORLEY

## STUZZICHINI

- A bowl of Marinated Olives (v/ve)** £3.5  
**Cestino di Pane (v/ve)** £4  
Fresh Bread, extra virgin olive oil and aged balsamic vinegar for dipping

## BRUSCHETTA

- Chopped Vine tomatoes, red onions, garlic, fresh basil and extra virgin olive oil (v/ve)** £5.5  
**Baked red onions and crumbled feta cheese (v)** £5.5  
**Spicy chorizo, tomato and melted mozzarella** £5.5

## OUR HOMEMADE GARLIC PIZZA BREADS

- With garlic oil (v/ve)** £6  
**With tomato (v/ve)** £7  
**With mozzarella** £7  
**Focacce**  
Basil pesto, cherry tomatoes and pine nuts (v) £8  
Sundried tomato pesto, Greek olives and feta (v) £8  
Tomato base, fresh chilli, red onions and nduja £8

## STARTERS

- Trio of Hummous (ve)** £7  
Hot pitta, served with the chefs choice of three homemade hummous dips
- Antipasti For one £12 / For two £20**  
Mix of Italian Cured Meats, Italian cheeses, olives, sun dried tomatoes and artisan fresh bread. Vegetarian available on request.
- Terrina a modo nostro** £8  
Homemade chicken liver pate, finished with aged brandy port. Served with cranberry sauce and crusty bread
- Polpettine di Manzo** £8  
Homemade meatballs cooked gently in a rich spicy chilli tomato and basil sauce, served with fresh crusty bread
- Gamberoni Calabria** £11  
Sautéed King prawns in white wine, chilli, spring onions, nduja paste. Served on a crusty bread
- Sanguinaccio con Gamberoni** £11  
Grilled black pudding and king prawns served with red wine reduction and crispy Parma Ham
- Dolce Caprino (v)** £9  
Fried goat cheese bon bon, served with apple cinnamon chutney
- Coppo Fritto** £11  
Basket of deep fried calamari, white bait, mussels and prawns, with tartare sauce
- Funghi (v/ve)** £8  
Sautéed mushrooms with garlic and chilli, served on homemade toasted bread with rocket and balsamic reductions
- Arancini Siciliani (v)** £8  
Traditional Sicilian deep fried rice balls stuffed with aubergine and Italian parmesan, served with tomato sauce.
- Burratina Tricolore (v)** £9  
Burratina cheese with pesto, cherry tomato, on a crusty bread

**\*Food Allergies & Intolerances\***  
Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.

## PASTA

- Lasagne della Casa** £11  
Traditional home made beef lasagne
- Spaghetti Bolognese** £11  
Spaghetti pasta with our traditional Italian meat ragu sauce
- Gnocchi norma (v)** £11  
Aubergine, basil and rich tomato sauce, stirred though gnocchi pasta, topped with crumbled feta cheese
- Ravioli all'aragosta** £16  
Fresh Egg Ravioli filled with lobster in a prawn, crab and chilli bisque
- Ravioli burro e salvia (v)** £13  
sautéed with butter and sage sauce
- Rigatoni al pesto rosso (v/ve)** £12  
Rigatoni with kalamata olives, roasted red peppers, onions and vegan sun-dried tomato pesto
- Gnocchi Etna** £13  
Potato gnocchi sautéed with fresh spinach, a touch of cream, sausages, spring onions and chilli
- Tagliatelle al Branzino** £15  
Tagliatelle pasta with grilled courgette, basil pesto, topped with grilled seabass fillet
- Risotto Spagnolo** £14  
Our Lucianos seafood paella, Arborio rice sautéed with mussels, calamari, chicken, chorizo, garden peas and saffron
- Tagliatelle Diavola** £12  
Tagliatelle pasta served with strips of fillet steak, fresh chilli, and tomato sauce with a touch of cream
- Risotto funghi (v)** £12  
Creamy mushroom and truffle oil risotto, topped with parmesan crisp
- Spaghetti Carbonara** £12  
Spaghetti pasta with crispy bacon, grilled chicken and garlic in a light cream sauce
- Risotto allo Scoglio** £13  
Risotto tossed with baby prawns, mussels, clams in rich tomato sauce

## PIZZA

- Pizza Margherita (v)** £11  
Tomato, mozzarella and oregano
- Pizza Nonnina** £12  
Tomato, meatballs, fresh mozzarella pearls and fresh basil
- Pizza ai tre salami** £12  
Tomato, mozzarella, packed full of three types of salami; spicy calabrese salami, chorizo and spicy spianata, finished with sliced chillies
- Pizza Bologna** £13  
Tomato, mozzarella, mortadella ham, burrata cheese and pistachio nut
- Pizza Vegana (v/ve)** £12  
Vegan cheese, red pesto base, cherry tomatoes, mushroom, black olives
- Pizza Greca (v)** £13  
Hummous, sun dried tomato, mozzarella, grilled aubergine, kalamata olives and feta cheese
- Pizza Maialina** £13  
Mozzarella, caramelised onions, sausages and rosmari potatoes
- Create your own pizza**  
**Gluten free base + £2**  
Margherita base then add your own toppings:  
Extra Toppings: **£2 each** Gluten free base: **£2 each**  
Pineapple, prawns, dolcelatte, cheese, capers, olives, chicken, parma ham, onions, rocket, spinach leaves, anchovies, bacon, sweetcorn, vegan cheese

## INSALATE

- Insalata superiore**  
The best 5 part salad, nuts and seeds, grains, leafy greens, earthy vegetables and a touch of fruit, served with one of the below
- **Hot Scottish salmon fillet, glazed with honey, ginger and sesame dressing** £18
  - **Sweet and spicy paprika chargrilled chicken breast** £17
  - **Sautéed garlic mushroom & chilli with balsamic reduction, spring onions and sesame seeds (ve)** £14

## MARE

- Salmone Lucianos** £23  
Pan fried salmon fillet, served with potatoes, peppers, olives, garlic and tomato sauce
- Salmone allo Zafferano** £23  
Pan fried salmon fillet, served with a delicious white wine, mussels, garden peas, pancetta and saffron sauce
- Branzino Siciliano** £24  
Grilled seabass fillets, served with Sicilian caponata and a touch of basil dressing
- Guazzetto al Branzino** £24  
Pan fried seabass fillet sat on a bed of sautéed mussels and clams in a rich tomato sauce. Served with crusty bread

## TERRA

- Pollo Greca** £17  
Chicken breast with feta, kalamata olives, roasted red peppers and tomato sauce. Served with fries
- Pollo Luciano's** £17  
Breast of chicken, with mozzarella and oven baked, served with a sage butter creamy sauce, crispy parma ham. Served with fries
- Pollo Porcini** £17  
Breast of chicken, served with creamy sautéed wild mushroom sauce. Served with fries
- Rib Eye Pepe** £24  
Grilled 9oz rib eye steak. Served with fries  
Pepper sauce £3  
Diane sauce £3  
Dolcelatte sauce £3
- Carne Pizzaiola** £20  
Thin sliced beef, cooked in tomato, capers and olive sauce. Served with roast new potatoes

## CONTORNI £4.5

- French fries**
- Garlic spinach**
- Truffle & Parmesan fries**
- Grilled vegetables**
- Sautéed garlic mushrooms**
- Rocket, cherry tomato & parmesan shaving salad**

Please note there is a discretionary 10% service charge added to each bill.

# drinks

Luciano's

AT CHORLEY

## WHITE WINES

### Ca'di Ponti Catarratto

Ripe peach and tropical fruit aromas with hints of barley sugar and a lightly herbal note. More stone fruit characters on the palate, gently honeyed, and finishing with fresh citrus acidity.

125ml	£4
175ml	£5.50
250ml	£7.40
Bottle	£22.00

### Pinot Grigio

A light-hearted and frivolously crisp dry and elegant white, light and very fruity.

125ml	£5.00
175ml	£6.20
250ml	£8.00
Bottle	£24.00

### The Accomplice Chardonnay (Australia)

Aromas of ripe peach and nectarine complemented with decent lick of vanillin oak.

125ml	£5.00
175ml	£6.20
250ml	£8.00
Bottle	£24.00

### Trentino Sauvignon Blanc

Pronounced varietal aromas of citrus and green apple, combined with lightly floral notes.

125ml	£5.50
175ml	£7.00
250ml	£10.00
Bottle	£29.00

### Soave Montresor

Lightly fruity with delicate aromas of honey suckle, elderflower & spice

Bottle	£30
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### Gavi di Gavi DOCG Conti Speroni

Light straw in colour with delicious aromas of almond trees in blossom.

Bottle	£32.00
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### Sileni (New Zealand Sauvignon Blanc)

Tangy grapefruit aromas, with a zingy finish, impeccable balance

Bottle	£35.00
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### Langlois Chateau Sancerre (France)

Very aromatic nose, of white fruits and citrus fruits, which follow through on the palate.

Bottle	£48.00
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## RED WINES

### 9 Ca'di Ponti Nero D'Avola

A coloured, full-flavoured, spicy red with perfumed aromas of wild strawberry and black cherry.

125ml	£4.00
175ml	£5.50
250ml	£7.40
Bottle	£22.00

### Montepulciano

Soft fruit, medium bodied red wine produced in abruzzo, Italy.

125ml	£5.00
175ml	£6.20
250ml	£8.00
Bottle	£24.00

### Sanvignio Merlot

Plummy fruits with a hint of spice, medium bodied, lightly herbal notes

125ml	£5.00
175ml	£6.20
250ml	£8.00
Bottle	£24.00

### The Accomplice Shiraz

Berry fruit flavours with layers of spice and a soft tanning finish

Bottle	£26.00
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### Fazoletto

Fresh red with aromas of sweet plums and red cherries

Bottle	£30.00
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### Primitivo

Fruity full bodied, rich on the pallet, perfect with grilled meat

Bottle	£38.00
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### Ripasso della Valpolicella

Deep red colour with intense fruit flavour of wild berries, full bodied and persistent.

Bottle	£42.00
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### Montresor Amarone Della Valpolicella Santinato

Bitter cherry and sweet plummy fruit on the palate

Bottle	£80.00
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## ROSE WINES

### Pinot Grigio Rosato

Light colour rose with subtle flavours and perfumes bouquet, dry and smooth easy to drink rose.

125ml	£5.00
175ml	£6.20
250ml	£7.80
Bottle	£22.00

### Zinfandel Rose

An extremely trendy rose wine full of light red berry summer fruits. A medium sweet style, deliciously drinkable.

125ml	£5.00
175ml	£6.20
250ml	£7.80
Bottle	£22.00

## SPARKLING WINE

### Prosecco Bianco

A seriously good Prosecco, dry of course, but also rich, flavoured and mouth filling. Simply delicious sparkling wine – worthy more than a celebration status! One to drink and drink often!

125ml	£7.00
Bottle	£32.00

### Prosecco Rose

The finest Italian rose Prosecco, brilliant pink with hints of rose, fresh fruit and citrus.

125ml	£7.00
Bottle	£32.00

## CHAMPAGNE

Limited availability

### MOET & CHANDON

A full rich style of NV Champagne, great body, balance and length.

Bottle	£60.00
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### Laurent-Perrier Cuvée Rosé Brut France

The best selling rose Champagne in the world, intensely fruity flavours begin clean and well defined upon entry, the wine then opens up to provide a mélange of flavours consisting of fresh strawberries, raspberries, and wild cherries.

Bottle	£100.00
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Ask wine waiter for Luciano's special wine in our cellar