LUSSO

ITALIAN EATERY & BAR

Nibbles

Green Nocellara olives vg £ 3.5
Plump, buttery Sicilian green olives. The perfect start.

Focaccia della casa vg £ 5.5
Our house focaccia, rosemary and sea salt, still warm.

Arancini Bolognese £ 6.5
Golden rice balls stuffed with Bolognese ragù, with spicy tomato sauce on the side.

Garlic bread with mozzarella vg £ 7.9
Golden garlic bread under a blanket of melted mozzarella.

Mushroom & mozzarella arancini £ 6.5
Mushroom and mozzarella arancini, crisp outside and gooey within, with garlic aioli.

Fried mozzarella bites £ 6.5
Melty, stretchy, gone in seconds. With garlic aioli.

Calamari fritti £ 9.5
Light, crispy calamari with garlic aioli. Squeeze, dip, repeat.

Buttermilk chicken tenders £ 8.5
Crunchy buttermilk chicken with garlic aioli for dunking.

Mac'n'cheese bites £ 5.5
Little bites of mac'n'cheese with a sneaky hint of chipotle.

Antipasti *great for sharing*

Spicy pomodoro & Burrata bruschetta £ 8.9
Toasted sourdough piled with slow-cooked tomatoes, Burrata cream, rocket, Parmesan and a balsamic glaze.

King prawns £ 11.5
King prawns in lobster bisque and garlic butter, a hint of chilli and lemon, with focaccia for dipping.

Baked Camembert £ 17.9
A whole Camembert baked till molten, on garlic bread with onion chutney, toasted nuts and rocket.

Spicy meatballs £ 11.5
Our spicy nduja meatballs in a fiery tomato sauce, buried in parmesan, with rosemary and sea salt focaccia for mopping. IT'S BACK

Il Fritto Grande – The Crispy Sharer £ 19.5
Fried mozzarella, calamari, chicken tenders and onion rings, with aioli and spicy tomato dip.

The Lusso Deli Board £ 18.5
Our board of Italian cured meats, Bufala mozzarella, Pecorino Romano and rocket, with warm focaccia.

Sourdough Pizzas

All on tomato sauce and fior di latte mozzarella unless we say otherwise.

Lusso specials

The Sunday Roast £ 18.5
Sunday lunch on a pizza: Spianata salami, smoked ham and roasted rosemary potatoes, finished with sea salt, olive oil and a drizzle of roast gravy. NEW

Slow-cooked beef brisket £ 18.9
our take on the current world's best pizza
Brisket ragù slow-cooked for 12 hours, Bufala mozzarella, finished with Burrata cream, basil and lots of Parmesan. *(no fior di latte)* NEW

Winter Burratina vg £ 17.5
Herby slow-cooked tomato and fior di latte, finished with marinated tomatoes, Burrata cream, rocket and basil. NEW

Gorgonzola, speck & honey £ 17.5
Creamy gorgonzola, smoky Alpine speck (Parma ham's mountain cousin), a drizzle of honey and toasted nuts. NEW

Italian sausage & mushroom £ 18.5
The woodsman's pizza: Italian sausage, mushrooms, smoked scamorza, black olives and rosemary, finished with pancetta crumbs.

The classics

Margherita di Bufala vg £ 14.9
The queen herself: tomato, fior di latte, creamy Bufala mozzarella, fresh basil and a glug of olive oil.

Verde vg £ 17.9
A garden on sourdough: smoked scamorza, peppers, aubergine, courgette, olives and oregano, finished with Burrata cream.

Goat cheese £ 17.5
Tangy goat cheese and sweet caramelised onion chutney, finished with pesto and balsamic glaze. *Add Parma ham, go on.*

Ham & mushroom £ 16.9
An Italian classic: smoked ham, mixed mushrooms and fior di latte, with a drizzle of garlic oil.

Parma ham & Burrata £ 18.9
Silky Parma ham and a whole creamy Burrata, laid on fresh from the oven with rocket and Parmesan.

La Carnivora - Meat Feast £ 18.5
For serious appetites: smoked pancetta, pepperoni and smoked ham with basil. *Brave? Add spicy nduja.*

Spicy salami & Nduja £ 17.9
Yellow tomato, fiery nduja and Spianata Piccante salami with basil. Keep a cold drink close.

Anchovies £ 16.5
The Neapolitan way: anchovies, capers, black olives, garlic and oregano on tomato and fior di latte.

Add a little extra

£ 2.75 each Smoked pancetta · Nduja sausage · Pulled beef brisket · Roast chicken · Spicy salami · Sweet Spianata salami · Speck · Parma ham · Italian sausage · Bufala mozzarella · Whole Burrata*

£ 1.75 each Pepperoni · Rosemary potatoes · Mixed mushrooms · Blue cheese · Anchovies · Parmesan · Pesto · Smoked cheese · Smoked ham · Caramelised onion chutney · Black olives · Chilli · Goat cheese · Rocket salad · Basil · Capers · Grilled vegetables · Sunblushed tomatoes · Roasted peppers · Vegan pesto · Spicy VegaNoDuja

**Whole Burrata £ 1 surcharge · *Non-gluten containing pizza base available for £ 3*

Sides & Crust Dippers

French fries	£ 4.5	Garlic aioli	£ 1.5
Sweet potato fries	£ 4.5	Hot honey	£ 1.5
Grilled vegetables	£ 6.5	Spicy tomato sauce	£ 1.5
Rocket & tomato salad	£ 6	Pesto	£ 2
Focaccia bread	£ 3.5		

Primi piatti – Pasta

Gluten-free? Swap any pasta for our gluten-free rigatoni.

Classic Carbonara £ 17.5
Done the Roman way: crispy pancetta, silky egg yolk and pecorino, lots of black pepper, Parmesan on top.

Tuscan ragu pappardelle £ 18.9
Brisket ragù, slow-cooked in red wine and tomato, Tuscan style, then pulled and tossed through fresh pappardelle. NEW

Lasagne della Nonna £ 17.9
Layers of Bolognese ragù (beef, pork and pancetta) with bechamel and lots of Parmesan. Just like nonna's.

Spicy nduja meatball spaghettoni £ 18.5
Our homemade nduja meatballs in a rich, creamy tomato sauce, crowned with Burrata cream and Parmesan. IT'S BACK

Creamy pesto & chicken orecchiette £ 18.5
A big hug in a bowl: Bufala mozzarella cream, pesto, roast chicken and mushrooms, pine nuts and Parmesan.

Five cheese & crispy Parma ham rigatoni £ 17.5
Five Italian cheeses melted into one irresistible sauce, topped with crispy Parma ham, Parmesan, toasted nuts and basil. NEW

Wild mushroom pappardelle £ 17.9
Mushroom, truffle and mascarpone cream, finished with Parmesan and fresh black truffle from Italy. Pure indulgence. *Add chicken or crispy pancetta £ 2, or both £ 3.5*

Spicy arrabbiata & Burrata spaghettoni vg £ 16.5
"Angry" Roman tomato sauce with chilli, garlic and basil, cooled down with Burrata cream and Parmesan. *Add chicken or crispy pancetta £ 2, or both £ 3.5*

King prawn and seafood scialatielli £ 18.9
King prawns and seafood with lots of garlic, lobster bisque, white wine, tomatoes, parsley and lemon. A taste of the coast.

Secondi piatti

Mains

Slow-cooked brisket burger & fries £ 18.5
Slow-cooked beef brisket, cheese, lettuce, gherkins and our own burger sauce in a seeded brioche bun. With fries.

Chicken Caesar burger & fries £ 17.9
Crispy breaded chicken, pancetta crumbs, Parmesan, Romaine, tomato and pesto mayo in a seeded brioche, with fries.

Chicken Milanese £ 19.5
A Milan classic: crispy breaded chicken smothered in Parmesan, with pomodoro spaghettoni or fries. *Prefer it creamy? Add Burrata cream £2*

Chicken Caesar salad £ 17.9
Chicken and crispy pancetta on Romaine, marinated cherry tomatoes and basil, with croutons, Parmesan flakes and Caesar dressing.

Grilled goat cheese salad £ 17.5
Grilled goat cheese on mixed greens, sunblushed tomatoes and honey-drizzled grilled veg, toasted nuts and balsamic glaze. *Add roast chicken or crispy pancetta £2, or both £3.5*

VG – These dishes are either vegan or can be made vegan. Please speak to staff.

* Please note, non-gluten containing pizzas are baked in the same oven as our regular pizzas, unless requested to be baked separately.