

# LUSSO

## ITALIAN EATERY & BAR

### Nibbles

- Green Nocellara olives £ 3.5 vg  
Focaccia della casa with sea salt £ 5.5 vg  
Garlic bread £ 5.9 vg  
Garlic bread with mozzarella £ 6.5 vg  
Grilled chorizo sausages £ 6.9  
Fried mozzarella bites with garlic aioli £ 6.5  
Buttermilk chicken tenders with garlic aioli £ 8.5



### Antipasti

- Marinated tomato bruschetta £ 7.5  
toasted sourdough bread topped with garlic and herbs marinated cherry tomatoes, grated parmesan cheese and a drizzle of balsamic glaze  
Mushroom bruschetta £ 7.9  
toasted sourdough bread topped with sauteed mushrooms, fior di latte mozzarella and smoked scamorza cheese

Italian meat and cheese platter £ 16.9  
Italian meat and cheese selection served with rocket and homemade focaccia bread

Nonna Lucia's spicy meatballs £ 9.5   
in spicy nduja tomato sauce, topped with fior di latte mozzarella and parmesan, served with focaccia bread

## Sourdough Pizzas

Small versions of the pizzas are available for £2 less.

- Margherita £ 13.9 vg  
tomato sauce, fior di latte mozzarella,  
After cooking: fresh basil, EVO  
Verde £ 16.9 vg  
tomato sauce, fior di latte mozzarella,  
smoked scamorza cheese, peppers,  
aubergines, courgettes, olives, oregano  
Anchovies £ 15.9  
tomato sauce, fior di latte mozzarella,  
anchovies, capers, black olives, garlic, oregano  
Vegan mushroom £ 14.9  
tomato sauce, vegan mozzarella,  
mixed mushrooms  
After cooking: vegan pesto, basil

Goat cheese £ 16.9  
tomato sauce, fior di latte mozzarella,  
goat cheese, caramelised onion chutney  
After cooking: pesto, balsamic glaze  
**Top it with delicious Parma ham!**

Smoked ham & mushroom £ 16.5  
tomato sauce, fior di latte mozzarella,  
smoked ham, mixed mushrooms, garlic oil

Parma ham & Burrata £ 18.5  
tomato sauce, fior di latte mozzarella, oregano  
After cooking: Parma ham, whole Burrata,  
rocket, grated parmesan

Meat feast £ 17.9  
tomato sauce, fior di latte mozzarella,  
smoked pancetta, pepperoni, smoked ham  
**Why not add spicy nduja!**

Nduja & spicy salami £ 17.5   
yellow tomato sauce, fior di latte mozzarella,  
nduja, Spianata Piccante salami, basil

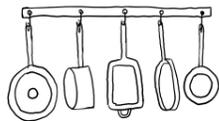
Italian sausage & mushroom £ 17.5  
tomato sauce, fior di latte mozzarella, smoked  
scamorza cheese, Italian sausage, mixed  
mushrooms, black olives  
After cooking: crispy pancetta crumbs

Spicy Pepperoni & goat cheese £ 16.9   
tomato sauce, fior di latte mozzarella,  
goat cheese, spicy pepperoni  
After cooking: hot honey, rocket

Nduja Calabrese £ 16.5   
tomato sauce, fior di latte mozzarella,  
spicy nduja, fresh chilli, roasted pepper  
After cooking: fresh basil

### Extra Toppings

- Smoked pancetta / Nduja sausage / Roast chicken / Spicy salami / Parma ham / Italian sausage /  
Whole Burrata \* £1 surcharge £ 2.75 each  
Pepperoni / Spicy Pepperoni / Mixed mushrooms / Anchovies / Smoked ham / Parmesan / Pesto /  
Smoked cheese / Caramelised onion chutney / Black olives / Goat cheese / Capers / Rocket / Basil /  
Chilies / Grilled vegetables / Marinated cherry tomatoes / Vegan pesto £ 1.75 each  
Gluten free base available for £ 3.5  
Please note, GF pizzas are baked in the same oven as our regular pizzas



## Secondi piatti - Mains

Grilled vegetable lasagne £ 17.9  
Pasta layered with grilled vegetables, tomato  
sauce, creamy bechamel sauce and lots of  
vegetarian parmesan

Homemade nduja meatball lasagna £ 17.9   
Pasta layered with Calabrian style spicy meatball  
ragu, bechamel sauce and mountains of parmesan

Fried chicken burger & fries £ 16.9  
Crispy fried chicken, cheese, lettuce, gherkins  
and our own burger sauce served in a seeded  
brioche bun with fries

Chicken Milanese £ 18.5  
crispy breaded chicken breast topped with grated  
parmesan, served on a bed of pomodoro  
spaghetti or with French fries

Chicken Caesar salad £ 16.9  
chicken breast and crispy pancetta on a bed of  
Romaine lettuce, marinated cherry tomatoes,  
topped with croutons, grated parmesan and  
Caesar dressing

Grilled goat cheese salad £ 16.5  
mixed green salad, marinated cherry tomatoes,  
grilled vegetables with honey drizzle, toasted pine  
nuts and balsamic glaze

These dishes are either vegan or can be made vegan. Please speak to staff - vg



## Fatti Divertenti - Fun Facts



### The Pizza Margherita Myth

The Royal Pie: Pizza Margherita was whipped up in Naples in 1889 to impress Queen Margherita. It's got tomato, mozzarella, and basil to match Italy's flag—because nothing says “royalty” like a patriotic pizza!

### Pasta Obsession

Italians scarf down about 60 pounds of pasta a year—like, do they ever eat anything else? With over 300 shapes, they've got a pasta for every mood, from “twirlable” spaghetti to “sauce-hugging” rigatoni.

### Tiramisu's Sweet Secret

Dessert with Attitude: Tiramisu literally means “pick me up,” because coffee, sugar, and mascarpone are basically a party in your mouth. Invented in the '60s, it's Italy's answer to “I need a nap.”

### Cheese Overload

Italy's got over 2,500 cheeses, and Parmigiano-Reggiano is the rockstar, aged so long it could probably tell you stories. Grate it, shave it, or just worship it.

### Espresso, Speedy Sips

Espresso was born in Italy because apparently Italians were too impatient for slow coffee. The name means “quick,” and it's basically a caffeine slap to the face in one tiny cup.

### Wine or Bust

Italians have been making wine for 4,000 years, probably since someone tripped over a grape and thought, “Let's drink that!” Every region's got its own vino, so you're basically sipping history.

### Fork Flex

Italy made forks cool during the Renaissance while the rest of Europe was still eating with their hands. Why? Because twirling pasta with your fingers is a crime.

### Aperitivo Antics

Milan invented the aperitivo, where you sip Aperol Spritz and munch snacks to “prep” for dinner. Spoiler: It's just an excuse to drink and nibble before the real food coma hits.

Stay up to date & follow us



[www.lussokitchen.co.uk](http://www.lussokitchen.co.uk)

Please note, due to the nature of food preparation, cross-contamination cannot be entirely avoided. Optional service charge of 10% will be added to your bill.

Our children's menu is available for up to 4 children per group.

Not all dish ingredients are listed and all dishes could contain traces of nuts. If you have an allergy, please inform all staff who serve your table and read our allergen information, please note ingredients may change due to supply issues.