

# LUSSO

## ITALIAN EATERY & BAR

### Nibbles

Green Nocellara olives £ 3.5 vg

Focaccia della casa rosemary & sea salt £ 5.5 vg

Garlic bread with mozzarella £ 7.9 vg

Arancini Bolognese with spicy tomato sauce £ 6.5

Mushroom and mozzarella arancini with garlic aioli £ 6.5

Fried mozzarella bites with garlic aioli £ 6.5

Calamari fritti with garlic aioli £ 9.5

Buttermilk chicken tenders with garlic aioli £ 8.5

Mac'n`cheese bites with a hint of chipotle £ 5.5

### Antipasti (Great for sharing)

Classic bruschetta £ 8.5  
toasted sourdough bread topped with marinated tomatoes, Parmesan and balsamic glaze

Goat cheese bruschetta £ 8.9  
toasted sourdough bread topped with creamy roasted pepper spread, goat cheese, rocket and balsamic glaze

Burrata Caprese salad £ 9.5  
marinated tomatoes topped with Burrata cream, pesto, Parmesan and balsamic glaze

King prawns £ 11.5  
in garlic butter sauce with a hint of chilli and lemon, served with focaccia bread



Fried sharer platter £ 19.5

fried mozzarella, calamari fritti, buttermilk chicken tenders, onion rings with garlic aioli and spicy tomato dip

Italian meat and cheese platter £ 18.5

Parma ham, spicy Spianata salami, Bufala mozzarella, Pecorino Romano, rocket and with focaccia bread

#### Summer edition pizza

Mortadella e Pistachio £ 18.9

fior di latte mozzarella, EVO  
After cooking: Mortadella di Bologna, pistachio pesto, Burrata cream and pistachio crumbs

## Sourdough Pizzas



Margherita di Bufala £ 14.9  
tomato sauce, fior di latte mozzarella, mozzarella di Bufala, fresh basil, EVO vg

Summer Burratina £ 17.5  
yellow tomato sauce, fior di latte mozzarella,  
After cooking: marinated tomatoes, whole Burrata, pesto, basil vg

Verde £ 17.9  
tomato sauce, fior di latte mozzarella, smoked scamorza cheese, peppers, aubergines, courgettes, olives, oregano  
After cooking: Burrata cream, EVO vg

Goat cheese £ 17.5  
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 £ 16.9  
tomato sauce, fior di latte mozzarella, smoked ham, mixed mushrooms, garlic oil

Parma ham & Burrata £ 18.9  
tomato sauce, fior di latte mozzarella, oregano  
After cooking: Parma ham, whole Burrata, rocket, Parmesan

Nduja & spicy salami £ 17.9  
yellow tomato sauce, fior di latte mozzarella, nduja, Spianata Piccante salami, basil

Italian sausage & mushroom £ 18.5  
tomato sauce, fior di latte mozzarella, smoked scamorza cheese, Italian sausage, mixed mushrooms, black olives, rosemary  
After cooking: pancetta crumbs

Meat feast £ 18.5  
tomato sauce, fior di latte mozzarella, smoked pancetta, pepperoni, smoked ham, basil  
**Why not add spicy nduja!**

Spicy pepperoni & goat cheese £ 17.9  
tomato sauce, fior di latte mozzarella, goat cheese, spicy pepperoni  
After cooking: hot honey, rocket

Nduja Calabrese £ 17.5  
tomato sauce, mozzarella di Bufala, spicy nduja, smoked scamorza cheese, roasted peppers  
After cooking: rocket vg

Anchovies £ 16.5  
tomato sauce, fior di latte mozzarella, capers, anchovies, black olives, garlic, oregano

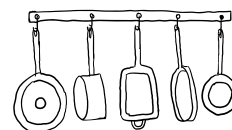
### Extra Toppings

Smoked pancetta / Nduja sausage / Roast chicken / Spicy salami / Parma ham / Italian sausage / Bufala mozzarella / Whole Burrata \* £1 surcharge £ 2.75 each

Pepperoni / Spicy pepperoni / 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 / Marinated cherry tomatoes / Roasted peppers / Vegan pesto / Spicy VegaNoDuja £ 1.75 each

\*Non-gluten containing pizza base available for £ 3

## Primi piatti - Pastas



Classic carbonara spaghetti £ 17.5  
Crispy pancetta in a creamy egg yolk and pecorino sauce with lots of black pepper, topped with Parmesan and Pecorino Romano cheese

Chicken & asparagus carbonara rigatoni £ 18.5  
fresh asparagus and tender chicken breast in a rich creamy egg yolk and pecorino sauce topped with lots of Parmesan new

Homemade lasagne al forno £ 17.9  
Tuscan style bolognese meat ragu with beef, pork, pancetta, lots of Parmesan & bechamel sauce

Creamy pesto & chicken orecchiette £ 18.5  
a comforting sauce made with Bufala mozzarella cream, pesto, roasted chicken and mushrooms, topped with toasted pine nuts and Parmesan  
Did you know that orecchiette means little ears?

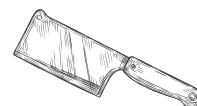
King prawn and seafood scialatielli £ 18.9 new  
in a coastal inspired sauce with lots of garlic, white wine, tomatoes, parsley and lemon  
Scialatielli: fresh pasta from the Amalfi Coast known for its rustic, short, thick strands

Spicy arrabiata & Burrata spaghetti £ 16.5  
Roman inspired slow cooked tomato sauce with chilli, garlic, basil, topped with Burrata cream and Parmesan vg  
**Add chicken for £2**

Mushroom & truffle mafaldine £ 17.9  
indulgent mushroom, truffle and mascarpone cream finished with Parmesan and fresh black truffle from Italy  
**Add chicken for £2**

Swap to non-gluten containing rigatoni

## Secondi piatti - Mains



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

Chicken Caesar burger & fries £ 17.9  
crispy breaded chicken breast, pancetta crumbs, Parmesan, Romaine lettuce, tomato and pesto mayo in a seeded brioche bun served with French fries

Chicken Milanese £ 18.9  
crispy breaded chicken breast topped with lots of Parmesan, served on a bed of pomodoro spaghetti or with French fries  
**Add Burrata cream for £ 1.5**

Chicken Caesar salad £ 17.9  
chicken breast and crispy pancetta on a bed of Romaine lettuce, marinated cherry tomatoes, basil, topped with croutons, Parmesan flakes and Caesar dressing

Grilled goat cheese salad £ 16.9  
mixed green salad, mixed cherry tomatoes, grilled vegetables with honey drizzle, toasted nuts and Balsamic glaze  
**Add crispy pancetta crumbs for £ 1.5**

**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.