



LUSSO

ITALIAN EATERY & BAR

Nibbles

- Green Nocellara olives

£ 3.5

vg
- Arancini Bolognese with spicy tomato sauce

£ 6.5
- Calamari fritti with garlic aioli

£ 9.5
- Focaccia della casa rosemary & sea salt

£ 5.5

vg
- Mushroom and mozzarella arancini with garlic aioli

£ 6.5
- Buttermilk chicken tenders with garlic aioli

£ 8.5
- Garlic bread with mozzarella

£ 7.9

vg
- Fried mozzarella bites with garlic aioli

£ 6.5
- Mac'n`cheese bites with a hint of chipotle

£ 5.5

Antipasti (Great for sharing)

- Spicy pomodoro & Burrata bruschetta

£ 8.9

toasted sourdough bread topped with slow-cooked tomatoes, Burrata cream, rocket, Parmesan and balsamic glaze
- Baked Camembert

£ 17.9

served on freshly baked garlic bread with caramelised onion chutney, toasted nuts and rocket
- Fried sharer platter

£ 19.5

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

£ 11.5

it's back

served in a spicy tomato sauce with rosemary & sea salt focaccia and topped with lots of parmesan
- King prawns

£ 11.5

in lobster bisque and garlic butter sauce with a hint of chilli and lemon, served with focaccia bread
- Italian meat and cheese platter

£ 18.5

selection of Italian meats Bufala mozzarella, Pecorino Romano, rocket and with focaccia bread

Sourdough Pizzas



- Margherita di Bufala

£ 14.9

vg

tomato sauce, fior di latte mozzarella, mozzarella di Bufala, fresh basil, EVO
- 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!
- Slow-cooked beef brisket

£ 18.9

tomato sauce, Bufala mozzarella, 12h slow-cooked beef brisket ragu

After cooking: Burrata cream, basil, lots of parmesan

new
- Smoked ham & mushroom

£ 16.9

tomato sauce, fior di latte mozzarella, smoked ham, mixed mushrooms, garlic oil
- Winter Burratina

£ 17.5

vg

slow-cooked tomato sauce with herbs, fior di latte mozzarella

After cooking: marinated tomatoes, Burrata cream, rocket, basil

new
- Salami, ham & rosemary potatoes

£18.5

tomato sauce, fior di latte mozzarella, sweet Spianata salami, smoked ham, roasted rosemary potatoes

After cooking: Sea salt, EVO

new
- 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!
- Verde

£ 17.9

vg

tomato sauce, fior di latte mozzarella, smoked scamorza cheese, peppers, aubergines, courgettes, olives, oregano

After cooking: Burrata cream, EVO
- Blue cheese & speck

£ 17.5

tomato sauce, fior di latte mozzarella, gorgonzola

After cooking: speck (cured ham), honey, caramelised nuts

new
- Nduja & spicy salami

£ 17.9

yellow tomato sauce, fior di latte mozzarella, nduja, Spianata Piccante salami, basil
- Parma ham & Burrata

£ 18.9

tomato sauce, fior di latte mozzarella, oregano

After cooking: Parma ham, whole Burrata, rocket, Parmesan
- Blue cheese & speck

£ 17.5

tomato sauce, fior di latte mozzarella, gorgonzola

After cooking: speck (cured ham), honey, caramelised nuts

new
- Anchovies

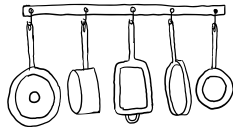
£ 16.5

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

Extra Toppings

- Smoked pancetta / Nduja sausage / Pulled beef brisket / Roast chicken / Spicy salami / Sweet Spianata Salami / Speck / Parma ham / Italian sausage / Bufala mozzarella / Whole Burrata * £1 surcharge £ 2.75 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 £ 1.75 each
- *Non-gluten containing pizza base available for £ 3

Primi platti - Pastas



- Classic carbonara spaghettoni

£ 17.5

Crispy pancetta in a creamy egg yolk and pecorino sauce with lots of black pepper, topped with Parmesan and Pecorino Romano cheese
- Spicy nduja meatball spaghettoni

£ 18.5

it's back

our homemade spicy nduja meatballs served in a rich and creamy tomato sauce topped with Burrata cream and lots of Parmesan
- Tuscan Ragu pappardelle

£ 18.9

new

Tuscan style slow-cooked meat ragu in a red wine and tomato sauce finished with a mountain of Parmesan
- 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
- King prawn and seafood scialatielli

£ 18.9

in a coastal inspired sauce with lots of garlic, lobster bisque, white wine, tomatoes, parsley and lemon
- Five cheese & crispy Parma ham rigatoni

£ 17.5

new

luxurious selection of Italian cheeses melted into an irresistibly rich sauce, topped with crispy Parma ham, Parmesan, toasted nuts and basil
- Spicy arrabiata & Burrata spaghettoni

£ 16.5

vg

Roman inspired slow cooked tomato sauce with chilli, garlic, basil, topped with Burrata cream and Parmesan

Add chicken or crispy pancetta for £2
- Wild mushroom pappardelle

£ 17.9

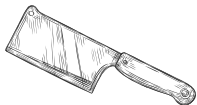
indulgent mushroom, truffle and mascarpone cream finished with Parmesan and fresh black truffle from Italy

Add chicken or crispy pancetta for £2
- Homemade lasagne al forno

£ 17.9

Tuscan style bolognese meat ragu with beef, pork, pancetta, lots of Parmesan & bechamel sauce

Secondi platti - 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 Milanese

£ 19.5

crispy breaded chicken breast topped with lots of Parmesan, served on a bed of pomodoro spaghettoni or with fries of your choice

Add Burrata cream for £ 2
- 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

£ 17.5

mixed green salad, sunblushed tomatoes, grilled vegetables with honey drizzle, toasted nuts and Balsamic glaze

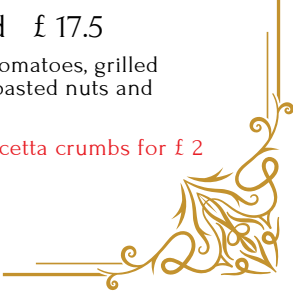
Add roast chicken or crispy pancetta crumbs for £ 2
- Chicken Caesar burger & fries

£ 17.9

crispy breaded chicken breast, pancetta crumbs, Parmesan, Romaine lettuce, tomato and pesto mayo in a seeded brioche bun served with French fries

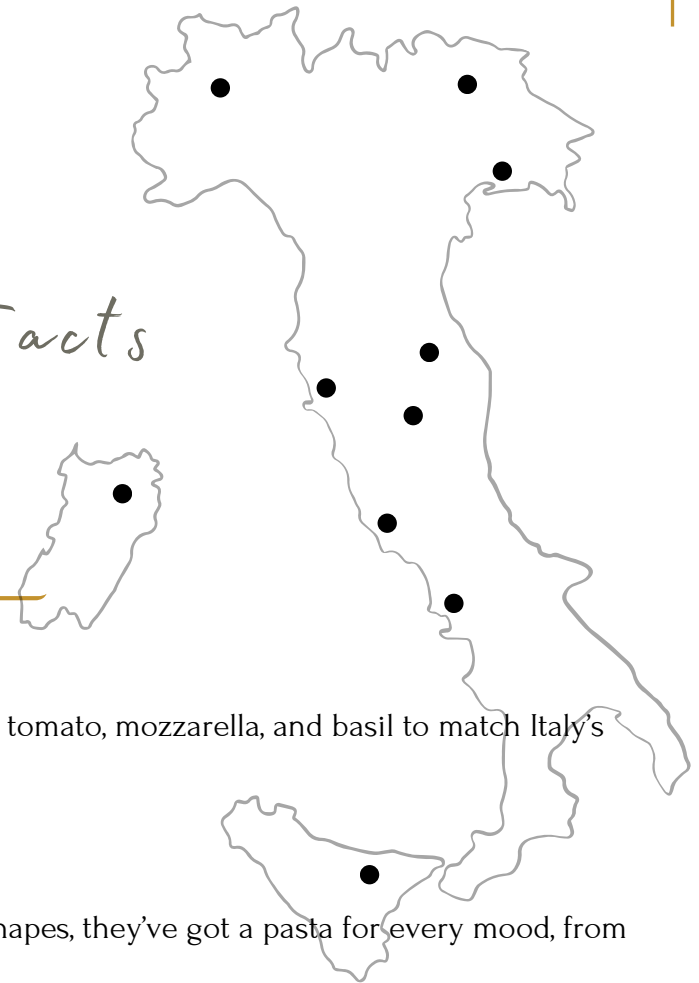
VG - These dishes are either vegan or can be made vegan. Please speak to staff.

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





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.

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www.lussokitchen.co.uk

Please note, due to the nature of food preparation, cross-contamination cannot be entirely avoided. Optional service charge of 12.5% 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.