

Luis



SHARING DISHES

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| OLIVES V | 3 | FOCACCIA CARCIOFI | 7 |
| BREAD & FOCACCIA V | 3.5 | Marinated artichoke, rocket and parmesan shavings | |
| PIZZA GARLIC BREAD V | 5.5 | BRUSCHETTA MISTA | 6 |
| With mozzarella V | 6 | A selection of mini bruschetta topped with marinated tomatoes, grilled vegetables, soft pecorino cheese and spicy nduja salami | |
| With tomato V | 6 | | |
| With tomato and mozzarella V | 6.5 | ANTIPASTO SARDO | 19 |
| FOCACCIA PARMA | 7.5 | Selection of Sardinian cured meats and cheeses, marinated olives and artichokes, grilled vegetables, house breads and focaccia | |
| Cured ham, parmesan shavings and cherry tomatoes | | | |

LUI' SIGNATURE STARTERS

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| GAMBERONI ALL'AGLIO | 10 |
| Garlic king prawns with a hint of chill | |
| GAMBERONI ARRABBIATA | 10 |
| King prawns in a spicy tomato sauce | |
| MUSSELS BIANCO | 8 |
| Fresh steamed mussels in a white wine, garlic and parsley sauce with a touch of cream | |
| MUSSELS ARRABBIATA | 8 |
| Fresh steamed mussels in a spicy tomato sauce | |
| BEEF CARPACCIO | 12 |
| Thinly sliced fillet of beef served with pickled beetroot, salt baked heritage tomatoes, horseradish cream and parmesan shavings | |
| BEETROOT CARPACCIO V | 10 |
| Thinly sliced beetroot served with rocket, heritage tomatoes, Dijon mustard vinaigrette and finished with balsamic glaze | |
| SCALLOPS | 14 |
| Pan fried scallops served with crispy parma ham, asparagus and a pea and parsley foam | |
| STUFFED MUSHROOMS V | 8 |
| Mushrooms stuffed with garlic, goat's cheese and red onion | |

LUI'S SIGNATURE MAINS

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| TAGLIATA DI MANZO | 16 |
| Strips of 8oz bistro rump served with a rocket and parmesan salad | |
| SEABASS LUIGI | 21 |
| Pan fried fillet of seabass with saffron potatoes, king prawns and grilled asparagus in a white wine and garlic butter sauce | |
| SALMON CALABRESE | 21 |
| Seared salmon in an nduja, garlic and tomato sauce served with roast potatoes and spinach | |
| DUCK | 25 |
| Pan fried duck breast served with roast plum and red wine reduction, roast potatoes and mixed salad | |
| VEAL SALTIMBOCCA | 25 |
| Veal escalope topped with parma ham served with creamy saffron rice and finished with a white wine and sage sauce | |

PASTA

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| SPAGHETTI BOLOGNESE | 13 |
| Beef and pork mince and pancetta in a rich tomato and red wine sauce | |
| TRADITIONAL SPAGHETTI CARBONARA | 13 |
| Eggs, pancetta, parmesan, black pepper and a touch of cream | |
| SPAGHETTI SCOGLIO | 18 |
| Mussels, king prawns, tiger prawns, chilli and fresh tomato | |
| SPAGHETTI AMATRICIANA | 14 |
| Spicy arrabbiata sauce with pancetta and nduja | |
| PENNE ROMANA | 15 |
| Chicken, mushrooms, tomato and cream | |
| PENNE POLPETTINE | 15 |
| Traditional beef and pork meatballs in a spicy tomato sauce | |
| LASAGNE AL FORNO | 15 |
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| RISOTTO ORTALANA V | 13 |
| Risotto with Mediterranean vegetables | |
| RISOTTO GRANCHIO | 16 |
| Risotto with tiger prawns, crab and courgettes in a white wine and garlic sauce | |

PIZZA *Vegan mozzarella available*

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| MARGHERITA V | 12 |
| Tomato, mozzarella and basil | |
| PEPPERONI | 14 |
| Tomato, mozzarella and pepperoni | |
| PROSCIUTTO E FUNGHI | 14 |
| Tomato, mozzarella, ham and mushrooms | |
| ROMANA | 15 |
| Tomato, mozzarella, chicken, pepperoni and ham | |
| VEGETARIANA V | 14 |
| Tomato, mozzarella, aubergines, courgettes, mushrooms, onion and peppers | |
| AMERICANA | 15 |
| Tomato, mozzarella, pepperoni, peppers, red onion and jalapeños | |
| AL PESTO V | 14 |
| Tomato, fresh mozzarella, pesto and cherry tomatoes | |
| CALZONE | 16 |
| Tomato, mozzarella, pepperoni, ham, mushroom and red onion | |
| NAPOLITANA | 15 |
| Tomato, mozzarella, anchovies and capers | |

SMALL PLATES

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| POTATO SKINS V 6 |
| Served with garlic mayo and bbq sauce |
| BRUSCETTA CLASSICA V 6 |
| Toasted bread topped with chopped tomatoes marinated in olive oil, basil and garlic |
| CALAMARI 7 |
| MEATBALLS 7 |
| Traditional pork and beef meatballs in Napoli sauce served with bread |
| TOMATO & MOZZARELLA SALAD V 6 |
| MILANESE 7 |
| Breaded chicken served with napoli sauce, mozzarella and crispy Parma ham |
| MEDITERRANEAN VEGETABLES SKEWERS V 6 |
| CHICKEN WINGS 6 |
| In a hot and spicy sauce |
| BEEF SLIDERS 7 |
| GOAT'S CHEESE SLIDERS V 7 |
| TIGER PRAWN SKEWERS 6.5 |
| With Mediterranean vegetables |

GRILLED *Served with your choice of one side and one sauce*

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| SALMON | 20 | SAUCES |
| RUMP | 19 | Dianne |
| RIBEYE | 26 | Dolcelatte |
| FILLET | 32 | Peppercorn |
| CHICKEN | 19 | Arrabbiata |
| VEAL | 26 | |
| CAULIFLOWER STEAK V | 17 | |

SIDES

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| ONION RINGS | 4 |
| SKINNY FRIES V | 3.5 |
| TRUFFLE & PARMESAN FRIES | 5 |
| HOME COOKED CHIPS V | 4 |
| MIXED SALAD V | 4 |
| ROCKET SALAD V | 4 |
| GRILLED MEDITERRANEAN VEGETABLES V | 5 |
| SAUTÉED SEASONAL MIXED GREENS V | 5 |

If you have an allergy or intolerance to any particular ingredient please let us know. Please note that due to the open nature of our kitchen, it is impossible for us to guarantee the complete absence of any allergens in our menu items, despite taking all necessary precautions in food preparation. An optional 10% gratuity, shared between the staff on duty, is added to each bill.