CAFE LUCCA

LUNCH

Gourmet Panini 13.50

Served in Artisan Ciabatta
Herb Mustard Mayonnaise and Bistro Leaves

Also available as a gluten free wrap

Add
Lucca Coleslaw 3.50 | Pipers Anglesey Crisps 2.50

Mozzarella and Vine Tomatoes
Pesto and Fresh Basil

Country Ham and Swiss Cheese
Maple Mustard and Vine Tomato

Grilled Goat's Cheese
Fig and Apple Chutney and Fire Roasted Peppers

Free-Range Chicken and Pesto
Mozzarella and Vine Tomatoes

Free-Range Chicken Club
Aged Cheddar, Ham, Tomato and Free-Range Egg

Smoked Turkey Breast
Swiss Cheese, Rocket and Sun Blushed Tomatoes

Bruschetta 15.50

Served on Toasted Artisan Parmesan Ciabatta
with Seasonal Leaves

Smoked Cornish Mackerel
Lemon Dill Cream Cheese and Courgette Ribbons

Buffalo Mozzarella with Vine Tomatoes
Basil Pesto and Toasted Hazelnuts

Salads 17.50

Coconut Chicken Salad
Coriander, Mint, Chilli, Crispy Shallots
and Toasted Cashews

Ginger Chilli Rock Shrimp Salad
Edamame, Radish, Crispy Noodles
and Sesame Lime Dressing

Buddha Bowl with Warm Falafel
Lemon Hummus, Toasted Pumpkin Seeds
and Fresh Vegetables

Grilled Goat's Cheese Salad
Fresh Leaves, Apples, Beetroot, Parmesan Crostini
and Toasted Hazelnuts

Brioche Melts 18.50

Served on a Toasted Brioche Bun
Herb Mustard Mayonnaise, Gem Lettuce, Vine Tomato,
Lucca Coleslaw and Pipers Anglesey Crisps

Pepper Crusted Roast Angus Beef
Aged Cheddar and Sweet Deli Pickles

Free-Range Chicken and Bacon
Aged Cheddar and Tomatoes

Grilled Somerset Goat's Cheese
Roasted Peppers, Fig and Apple Chutney

Special of the Day

Please ask or see the blackboard

Sides

Marinated Olives 4.00 | Lucca Coleslaw 3.50 | Grilled Garlic Bread with Grated Parmesan 6.00

Most dishes can be tailored to your dietary requirements, please ask your server.

Dishes may come in contact with common allergens. If you have food allergies please inform the staff.
A discretionary 10% service charge will be added to your bill and shared amongst the staff.

CAFE LUCCA

DRINKS

Coffees

Roasted for us by Clifton Coffee, Bristol.
We serve two shots in every cup for a full flavour
Oat, Soya, Almond or Coconut Milk available on request

Americano 3.65
Latte 3.80
Cappuccino 3.80
Espresso . . . . . 2.65 | 3.15
Flat White 3.65
Vanilla | Caramel Latte 4.65
Mocha 4.65
Hot Chocolate 4.65
Iced Coffee 3.80

Teas

Pot for one

English Breakfast 3.60
Earl Grey 3.60
Chamomile 3.60
Lemon and Ginger 3.60
Peppermint 3.60
Red Bush 3.60
Green Tea 3.60
Wild Berry 3.60
Decaf 3.60
Iced Tea 3.60

Homemade Cakes

See our delicious homemade cakes on the display

Gluten and Dairy Free Options Available

Wines

	125ml	Bottle
SPARKLING		
Prosecco Ponte di Rialto NV Veneto, Italy	8.00	34.00
	175ml	**Bottle**
WHITE		
Chenin Blanc, Wild House 2020 Western Cape, South Africa	8.00	29.00
RED		
Pinot Noir, Calusari 2019 Timisului, Romania	8.00	29.00
ROSÉ		
Ancora Chiaretto Rosé 2023 Italy	8.00	29.00

Coolers

Aperol Spritz 10.50
6 O'Clock London Dry Gin and Tonic 10.50
White Peach Bellini 10.50
Lucca Spritz 10.50
With rose lemonade and prosecco

Beers

Peroni Premium Italian Beer 6.00
Modelo Pilsner Lager, Mexico 7.00
Asahi Alcohol Free 5.00

Soft Drinks

Luscombe Organic Drinks:
Orange Juice 4.50
Devon Apple Juice 4.50
Sicilian Lemonade Still 4.50
Wild Elderflower Bubbly 4.50
Hot Ginger Beer Sparkling 4.50
Raspberry Crush Sparkling 4.50
Coca-Cola 3.50
Diet Coke 3.50
Coca-Cola Zero Sugar 3.50
Kombucha 4.25
Kingsdown Spring Water from Kent
Still or Sparkling Small | Large . . . . . 2.50 | 4.25

GIFT VOUCHERS
are available on our website
www.cafelucca.co.uk