

# CAFE LUCCA

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## LUNCH

### Gourmet Panini 12.95

*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

### Farm Raised Chicken and Pesto

Aged Cheddar and Vine Tomatoes

### Chicken Club with Aged Cheddar

Ham, Tomato and Free Range Egg

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### Bruschetta 17.00

*Served on Toasted Artisan Parmesan Ciabatta  
with Seasonal Leaves*

### Smoked Cornish Mackerel

Lemon Dill Cream Cheese, Rocket  
and Courgette Ribbons

### Buffalo Mozzarella with Parma Ham

Vine Tomatoes, Basil Pesto and  
Toasted Hazelnuts

### Salads 17.00

#### Coconut Chicken Salad

Coriander, Mint, Chilli, Crispy Shallots  
and Toasted Cashews

#### Ginger Chilli Rock Shrimp Salad

Snow Peas, Edamame, Radish, Crispy Noodles  
and Sesame Lime Dressing

#### Buddha Bowl with Warm Falafel

Lemon Hummus, Toasted Pumpkin Seeds  
and Fresh Vegetables

#### Duck Salad

Crispy Noodles, Edamame, Wasabi Peas,  
Lime Teriyaki Dressing

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### Brioche Melts 18.00

*Served on a Toasted Brioche Bun*

*Herb Mustard Mayonnaise, Gem Lettuce, Vine Tomato,  
Lucca Coleslaw and Pipers Anglesey Crisps*

### Roasted Topside of Wiltshire Beef

Aged Cheddar and Sweet Deli Pickles

### Farm Raised Chicken and Chorizo

Aged Cheddar and Tomatoes

### Grilled Somerset Goat's Cheese

Roasted Peppers, Fig and Apple Chutney

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### Special of the Day

Please ask or see the blackboard

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## Sides

Garden Salad 5.50 | Marinated Olives 4.00 | Garlic and Parmesan Grilled Ciabatta 5.50

*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	3.60
Latte	3.65
Cappuccino	3.65
Espresso	2.50   3.00
Flat White	3.60
Vanilla   Caramel Latte	4.50
Mocha	4.50
Hot Chocolate	4.50
Iced Coffee	3.60

### Teas

*Pot for one*

English Breakfast	3.50
Earl Grey	3.50
Chamomile	3.50
Lemon and Ginger	3.50
Peppermint	3.50
Red Bush	3.50
Green Tea	3.50
Wild Berry	3.50
Decaf	3.50
Iced Tea	3.50

### Homemade Cakes

*See our delicious homemade cakes on the display*

*Gluten and Dairy Free Options Available*

### Wines

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

### 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	4.25
Devon Apple Juice	4.25
Sicilian Lemonade Still	4.25
Wild Elderflower Bubbly	4.25
Hot Ginger Beer Sparkling	4.25
Raspberry Crush Sparkling	4.25
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   4.00

## GIFT VOUCHERS

are available on our website

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