

Zia Lucia's

# 4 Steps to happiness



## Cocktails

<b>MILANO MULE</b> vodka, ginger beer, mint, lime	£9
<b>PICANTE</b> tequila, agave, lime, chili	£9
<b>HUGO</b> prosecco doc, elderflower cordial, soda, fresh mint	£9
<b>NEGRONI</b> gin, campari, martini rosso	£9

### NEGRONI SBAGLIATO GIGANTE

prosecco, campari, martini rosso served in a giant glass

Like it is served at Bar Basso in Milano, where it was invented... (by accident) **£14**

<b>CAMPARI SPRITZ</b> campari, prosecco doc	£9
<b>APEROL SPRITZ</b> aperol, prosecco doc	£9
<b>CRODINO SPRITZ (no alcohol)</b>	£6.5

## Step 1 LET'S GET STARTED

### Antipasti

<b>OLIVE VERDI DI NOCELLARA</b>	£5	<b>CAPRESE</b> fiordilatte mozzarella, fresh tomatoes, basil, extra virgin olive oil	£7.5
<b>GARLIC BREAD</b> on our signature black dough with cacio e pepe cheese fondue with nduja	£7 £7	<b>BURRATA &amp; BLACK PEPPER</b>	£7.5
<b>GARLIC BREAD</b> on traditional dough fiordilatte mozzarella + honey classic	£6.5 £6	<b>BURRATA &amp; ROASTED AUBERGINES</b>	£10.5
<b>GARLIC POKER</b> all 4 garlic breads	£12	<b>BURRATA &amp; PARMA HAM</b>	£11

## Step 2 CHOOSE THE DOUGH...



### Vegetable Charcoal £+2.25

winner of UK best pizza: dramatic look, digestive gas-absorbing capacities

### Wholemeal £+2

rich in fibers, strong fragrance, lighter to digest

\* Although ingredients are gluten free, there might be traces of gluten as there could be cross contamination during the pizza making process.

### Without Gluten\* £+2.5

gluten-free flour. Crispy and delicate taste

### Traditional

traditional dough, unconventionally light

### Stuff your Crust!

with fresh ricotta **£2.5**  
with fresh ricotta & nduja **£3**



## Step 3 ...THEN YOUR PIZZA

### Leggendarie

#### TARTUFO NELL'UNIVERSO **£16**

truffle base, parma ham, spicy nduja stuffed crust with a cacio e pepe cheese fondue served on the side

#### PICCANTE AL CUBO **£15.5**

spianata spicy salami, hot honey, nduja, fiordilatte mozzarella, tomato sauce

#### MONTHLY SPECIAL **£15.5**

ask our lovely staff

#### ARIANNA SBAGLIATA **£15.75**

fresh sausage, truffle oil, honey, gorgonzola blue cheese, fiordilatte mozzarella (recommended on the black dough)

#### VIAGGIO IN ITALIA **£15.5**

olives, caramelised onions, homemade pesto, confit cherry tomatoes with a cacio e pepe cheese fondue served on the side

### Crust dippers!

Nduja cream (spicy) £2.6  
Aglioso (garlic) £2.6  
Cacio e pepe (cheese) £2.6  
Truffle aioli (truffle) £2.6

3 for £7  
4 for £9

### Add to any pizza

for £4.5

rocket salad with homemade lemon pesto vinaigrette

### Fold it

for £2

make any pizza a calzone

#### PROSCIUTTO & FUNGHI **£15.35**

prosciutto cotto, chestnut mushrooms, tomato sauce, fiordilatte mozzarella

#### VEGETARIANA ARRABBIATA (white) **£13.95**

chestnut mushrooms, olives, red onions, chilli oil, fiordilatte mozzarella

#### PARMIGIANA **£14.35**

roasted aubergines, parmigiano, tomato sauce, fiordilatte mozzarella

#### PAPERON DE PEPPERONI **£14.95**

spianata spicy salami, roasted peppers, chilli oil, tomato sauce, fiordilatte mozzarella

#### SPICY BURRATA **£15.5**

spianata spicy salami, whole fresh burrata, tomato sauce, fiordilatte mozzarella

#### CENTURIONE **£14.95**

parma ham, parmigiano, rocket, tomato sauce, fiordilatte mozzarella

#### BURRATA & PARMA HAM **£15.5**

parma ham, whole fresh burrata, tomato sauce, fiordilatte mozzarella

#### MARGHERITA

choose between the 3 below:

#### → Cacio e pesto **£14.5**

roasted cherry tomato & pesto homemade sauce, confit garlic, fresh basil, with a cacio e pepe cheese fondue served on the side

#### → Genuina **£13.95**

homemade pesto, tomato sauce, fiordilatte mozzarella, fresh tomatoes (vegan available)

#### → Vintage **£11.95**

tomato sauce, fiordilatte mozzarella, fresh basil (vegan available)

### Toppings

Olives, confit garlic, red onions, confit tomatoes, caramelised onions, rocket **£2.5**

Add a whole burrata **£4.5**

Add fiordilatte mozzarella **£2.5**

Prosciutto cotto, spianata spicy salami, fresh sausage, parma ham, chestnut mushrooms, nduja, gorgonzola, parmigiano, ricotta **£3.5**

## Step 4 ADD A SALAD?



Rocket, parmigiano, extra virgin olive oil & sea salt **£7**

Spicy salami, black olives, mozzarella, rocket, parmigiano shavings with homemade lemon pesto vinaigrette **£7.5**

Confit cherry tomatoes, black olives, fiordilatte mozzarella, rocket with confit garlic mayo **£7.5**

\* Please inform your server of any allergies or intolerances before you order. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy pizzerias.

## *Bibite*

<b>HOMEMADE LEMONADE</b>	<b>£5</b>
<b>GINGER BEER</b> (33CL)	<b>£3.5</b>
<b>COKE   COKE ZERO</b> (33CL)	<b>£3.5</b>
<b>LEMON AND MINT   BLOOD ORANGE</b> (SAN PELLEGRINO 33CL)	<b>£3.5</b>
<b>APPLE JUICE</b>	<b>£3.5</b>
<b>STILL   SPARKLING WATER</b> (½ L)	<b>£3.5</b>

## *Vino rosso*

175ml / bottle

<b>MERLOT</b> (fruity, medium bodied)	<b>£8 / £28</b>
<b>CABERNET</b> (earthy, crisp)	<b>£8.2 / £31</b>
<b>MALBECH</b> (dry, full bodied)	<b>£8.5 / £36</b>

## *Vino bianco*

175ml / bottle

<b>LISON CLASSICO</b> (organic, soft & fruity)	<b>£8 / £29</b>
<b>PINOT GRIGIO</b> (dry, refreshing)	<b>£8.2 / £33</b>
<b>SAUVIGNON BLANC</b> (crisp, dry)	<b>£8.5 / £36</b>

## *Vino rosé*

175ml / bottle

<b>ROSÉ DEL VENETO</b> (floral & fruity)	<b>£8.2 / £33</b>
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## *Prosecco*

125ml / bottle

<b>PROSECCO DOC</b> (fizzy, lovely)	<b>£8.5 / £36</b>
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## *Birre artigianali*

<b>BIRRA CABRIOLÈ</b> (4.6%, Unfiltered Lager)	<b>£6.3</b>
<b>MANGOLICIOUS</b> (4.1%, Pale Ale, 33CL)	<b>£6.3</b>
<b>RIPPER</b> (4.9%, Session IPA, 33CL)	<b>£6.3</b>
<b>MORETTI 0</b> (0% alcohol, Lager, 33CL)	<b>£6.3</b>

## *Digestivi*

<b>LIMONCELLO</b>	<b>£6</b>
<b>MIRTO</b>	<b>£6</b>
<b>AMARO MONTENEGRO</b>	<b>£6</b>
<b>GRAPPA</b>	<b>£6</b>

## *Caffetteria*

<b>ESPRESSO</b> (single/double)	<b>£3/£3.5</b>
<b>CAPPUCCINO</b>	<b>£3.75</b>
<b>LATTE</b>	<b>£3.75</b>
<b>MACCHIATO</b>	<b>£3.75</b>
<b>AMERICANO</b>	<b>£3.5</b>
<b>HOT CHOCOLATE</b>	<b>£4</b>
<b>TEA</b>	<b>£3.5</b>
<b>CAFFÈ CON GRAPPA</b>	<b>£5.5</b>