

# LUCA

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# LUCA

Drinks



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## House Cocktails

### **Riviera**

gin, basil, chilli, lime juice, syrup  
12

### **Hibiscus Tequila**

tequila, triple sec, hibiscus  
syrup, lime juice, egg white 12

### **What a Pear**

pear liqueur, prosecco, vanilla  
syrup 12.5

### **Spice, Spice, Baby**

tequila, campari, cinnamon syrup,  
grapefruit juice, egg white 12

### **Scarlett Spritz**

aperol, martini bianco, soda,  
prosecco & strawberries 12

### **The Earls Confession**

amaretto, frangelico, earl grey  
tea  
(Served Hot) 12

### **Barb and Stormy**

rum, rhubarb liquor, almond  
liquor, lime juice 12.5

### **Mango Mischief**

rum, mango puree, black tea  
syrup, lime juice 13

### **Smoked Old Fashion**

bourbon, smokehead, maple  
syrup 13

### **Bramble**

gin, blueberry, mint syrup, lime  
12.5

\*classic cocktails available on request\*

## **Beer**

Peroni (Draught 5%) 4.8/6.8 Still/Sparkling Water (£1pp)

Meantime Pale (Btl. 4.7%) 5.8 Coke/Coke Zero 3.5

Moretti (Btl.4.6%) 5.6 Lemonade/Juices 3.5

Franklin & Sons Tonics 3.2

## **Soft Drinks**

# LUCA

*Dry*



# LUCA

*Dry*

## SIGNATURE COCKTAILS

Featuring Tamdhu 12 Year, Glengoyne 12 Year & Edinburgh  
Gin from Ian Macleod

## WHISKY CREATIONS

Enjoy Tamdhu 12 Year or Glengoyne 12 Year neat, on the  
rocks, or as a cocktail

### **Whisky Sour**

Tamdhu 12 Year with fresh lemon, sugar, silky egg white, and a  
dash of Angostura bitters

£12

### **Penicillin**

Glengoyne 12 Year with zesty lemon and honey ginger syrup

£12.50

### **Alexander**

Glengoyne 12 Year shaken with double cream and Frangelico  
for a rich, indulgent finish

£13.50

## GIN SELECTIONS

### **Gin & Tonic**

Edinburgh Gin served with premium tonic for a crisp,  
refreshing finish

£12

### **Rhubarb Collins**

Edinburgh Rhubarb Gin with lemon, sugar, and soda water,  
light and effervescent

£12.50

# LUCA

Day



Bodegas Taron Cepas Centenarias Rioja Alta 2020  
Crafted by the Bodegas Taron cooperative from over  
100 year old Tempranillo vines.

On the palate, you'll find a blend of ripe blackberries and  
cherries, balanced with notes of vanilla, cinnamon, and a hint  
of coffee. We recommend this with our steaks.

# LUCA

Day

## Coravin Wines

Immerse yourself in an exclusive selection of the finest wines, available  
by the glass, crafted for those with a true appreciation for the art of  
exceptional wine.

### WHITE WINE

Assyrtiko 'Thalassitis', Gaia Wines, Santorini,  
Greece 2023  
£16

Anselmi, Capitel Croce, Monteforte D'alpone,  
Italy 2022  
£18

Chablis 1er Cru , Fourchame, Domaine Fevre,  
Burgundy,  
France 2022  
£20

### RED WINE

Ripa Delle More, Tuscan, Castello Vacchiomaggio,  
Italy 2020  
£18

Château Boutisse, Saint-Émilion Grand Cru, Bordeaux,  
France 2019  
£20

Bodegas Taron Cepas Centenarias Rioja  
Alta 2020  
£22

175ml Glass Serving.

# LUCA

Day



## **Aubert & Mathieu, Languedoc, France**

**Kate Sauvignon Blanc:** A vibrant and expressive Sauvignon Blanc with notes of grapefruit, passion fruit, and a hint of white flowers. We recommend pairing it with pan-fried prawns

**Suzy Chardonnay:** An elegant and pure Chardonnay showcasing a beautiful balance of ripe pear, green apple, and a touch of vanilla. It pairs wonderfully with crab bigoli.

# LUCA

Day

## Sparkling

Luca Bianco, Spumante, Prosecco Blend, Italy	8.5/32
Ferrari Maximum Rose, Trentino-Alto Adige, Italy	65
Bellavista Franciacorta Brut, Teatro Alla Scala, Italy	75
Ruinart, Blanc de Blancs, Champagne, France	145

## White Wine

Luca Pinot Grigio, Sacchetto, Trentino	8.60/34
Blanc de Blanc, Château Oumsiyat, Bekaa Valley, Lebanon	8.80/36
Trebbiano Kriya, Vignamadre, Abruzzo, Italy	9/38
Vermentino Aragosta, Di Sardegna, Sardinia, Italy	12/44
Viognier '1753', Chateau de Campuget, Vin de Pays, France	46
Gavi di Gavi La Minaia, Nicola Bergaglio, Piedmont, Italy	12.5/46
Kate Sauvignon Blanc, Aubert & Mathieu, Languedoc., France	12/44
Suzy Chardonnay, Aubert & Mathieu, Languedoc, France	12/44
Picpoul de Pinet, Domaine de La Madone, Languedoc, France	46
Muscadet, Le Pecherie, Jeremie Huchet, France	50
Assyrtiko 'Thalassitis', Gaia Wines, Santorini, Greece	60
Saint-Véran, Domaine Ferrand, Burgundy, France	67
Anselmi, Capital Croce, Monteforte D'alpone, Italy	70
Chablis 1er Cru , Fourchame, Domaine Fevre, Burgundy, France	75

# LUCA

Dry



Cantine Orestyadi, L'Inzolia Orange, Sicily, Italy

Made with extended skin contact from the native Inzolia grape, this fascinating orange wine has a beautiful amber hue.

Expect notes of dried apricot, orange peel, and wild herbs, with a subtle tannic structure and a savory finish.

We recommend pairing it with our pan-fried prawns.

# LUCA

Dry

## Rosé & Orange

L'Instant Rose, Grande Courtade, Organic, France	12/46
Whispering Angel, Chateau d'Esclans, Provence, France.	14.5/56
Inzolia Orange, Cantine Orestyadi.	46

## Red Wine

Tinto Sobre Lias, Garnacha Blend, Bodegas Care, Spain	8/32
Sensas, Pinot Noir, Pays D'OC, France	8.8/37
Rioja Tempranillo, Sancho Garces, Rioja Alta, Spain	10.7/40
Chianti Classico, Carpineto, Tuscany, Italy	44
Crios Malbec, Susana Balbo, Mendoza, Argentina	13/47
Syrah Eugénie, Aubert & Mathieu, Languedoc, France	12.5/45
Susumaniello, Masca del Tacco, Puglia, Italy	47
Dolcetto Vigna Nirane, Ascheri	53
Ripa Delle More, Tuscan, Castello Vecchiomaggio, Italy	70
La Morra Barolo, Sordo, Barolo, Italy	77
Bodegas Taron Cepas Centenarias Rioja Alta	80
Château Boutisse, Saint-Émilion Grand Cru, Bordeaux, France	89
Il Bosco Amarone Della Valpolicella, Cesari, Italy	110
<b><u>The Celebratory Magnum</u></b>	
Rioja, Ondarre, Denominacion De Origen Calificada, Spain	100
Whispering Angel, Chateau d'Esclans, Provence, France	115
Ruinart, Blanc de Blancs, Champagne, France	280