

# Lucianos

AT THE MILLSTONE



## Luciano's story

Luciano first came to the UK 23 years ago from beautiful Sicily for work experience and to learn English, after compulsory and later by choice, time spent in the Italian Military. He soon picked up the language and gained credibility working in the hospitality industry.

Working as a chef and later as a Manager at the Midland Hotel in Manchester he realised this was his passion and to be his future. Luciano managed successfully, many other Restaurants in Worsley and Bolton and also The Brasserie at Bent Garden Centre which was a fantastic management which experience, and 3 years later looked for a business to open himself, fortunately seeing the potential in 'The Millstone,' as it was then.

## The Team

Luciano is also fortunate to have a team that experienced and dedicated across the three businesses, Managers Francesco, Jolanda and Maurizio and also qualified and amazing Chef's Piero, Enrico and Ailton. Bar and waiting-on staff and chef's who collectively have raised the status of the restaurant under the guidance of Luciano. All have a story to tell, some have their businesses, many are graduates or bi-lingual and many of the staff originate from all corners of the world, Sicily, Sardinia, Nepal, Malta, USA, Portugal, Bangladesh, Poland, Boltonian - talk to your bar or waiter/waitress you may be surprised what you discover!





# ME AT THE MILLSTONE Luciano's NU

## Stuzzichini

### CESTINO DI PANE (VE)

£8.00

Mixed marinated olives, sundried tomatoes and baby artichokes, Luciano's homemade bread, extra virgin olive oil and aged balsamic vinegar for dipping

### BOWL OF OLIVES AND FETA CHEESE (V)

£5.00

#### PANE ALL'AGLIO

-Garlic oil	(ve)	£7.00
-Tomato	(ve)	£8.00
-Cheese	(v)	£8.00
-Italiano	Basil pesto, mozzarella, tomato (v)	£9.00

### BRUSCHETTE

£7.50

- Tomato, red onion and basil (ve)
- Caramelised red onion and crumbled feta cheese (v)

### PITTA E TRIO HUMMUS (VE)

£8.50

Oven baked Greek pitta bread served with trio of dips: hummus, aubergine hummus and sundried tomato hummus



## Antipasti

### PATE DELLO CHEF

£9

Homemade chicken liver pate served with seasonal chutney and crusty bread.

### ARANCINI SICILIANI (V)

£9

Traditional Sicilian deep fried rice balls stuffed with mushrooms and mozzarella cheese served with a taleggio fondue.

### SALSICCIA AL VINO ROSSO

£11.00

Slow cooked pork sausage in a casserole with onion, chilli and red wine sauce on a toasted bread.

### ANTIPASTO ALL'ITALIANA FOR ONE £12.00 FOR TWO £20.00

Selection of Italian cured meat and cheese, sundried tomato, baby artichokes, marinated olives and fresh bread.

Should you have any concerns about your food allergy or intolerance, please ask a member of staff before you order your food or drink.



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## Antipasti

<b>ZUPPA DEL GIORNO (V)</b>	£7.00
Seasonal soup of Chefs choice served with fresh bread.	
<b>POLPETTE DI MANZO</b>	£9.00
Homemade meatballs in a rich tomato sauce served with fresh bread.	
<b>TORTINA AL SALMONE</b>	£9.00
Homemade salmon fishcakes with spring onions and lemon zest served with beetroot and balsamic vinegar.	
<b>DOLCE CAPRINO (V)</b>	£9.00
Deep fried goat's cheese bon-bon served with apple marmalade and apple crisp's. Finished with honey and lemon drizzle.	
<b>FUNGHI SALTATI (VE)</b>	£9.00
Sautéed mushroom with garlic and chilli, served on whole wheat and seeded toasted bread, finished with paprika dust.	
<b>CALAMARI FRITTI</b>	£9.00
Deep fried calamari, served with sriracha mayo.	
<b>TEMPURA DI GAMBERI</b>	£13.00
Deep fried king prawns in tempura served with sweet chilli dressing	
<b>BUDINO NERO E CAPASANTA</b>	£13.00
Grilled black pudding and king scallops, served with a creamy wholegrain mustard and shallot sauce, and a honey, apple jam.	
<b>GAMBERONI DELLO CHEF</b>	£13.00
Pan fried king prawns with chorizo and peppers finished with garlic butter sauce, lime and fresh coriander.	
<b>GRAZING BOARD</b>	<b>FOR ONE</b> £14.00 <b>FOR TWO</b> £24.00
A taster selection of our delicious antipasti	

Please note there is a discretionary 10% service charge added to each bill



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## Pasta

<b>LASAGNA DELLA CASA</b>	£13.50
Traditional homemade lasagna.	
<b>SPAGHETTI ALLA BOLOGNESE</b>	£12.50
Spaghetti with our traditional meat ragu.	
<b>SPAGHETTI ALLA CARBONARA</b>	£13.50
Spaghetti with crispy bacon, grilled chicken and garlic in a creamy sauce.	
<b>TAGLIATELLE ALLA DIAVOLA</b>	£14.50
Tagliatelle pasta with strips of beef steak, fresh chilli, in tomato and cream sauce.	
<b>RISOTTO ZUCCA (V)</b>	£14.00
Creamy arborio rice tossed with butternut squash puree with dolcelatte and pumpkin spread.	
<b>RIGATONI ALLA NORMA (V)</b>	£13.00
Rigatoni pasta in a rich tomato sauce, aubergine, basil, topped with salted ricotta	
<b>RIGATONI ALL'AMATRICIANA</b>	£14.50
Rigatoni pasta in a spicy tomato sauce, guanciale and fried onions creamed with pecorino cheese	
<b>GNOCCHI ETNA</b>	£14.50
Potato gnocchi sautéed with spinach, chilli, sausages, spring onion and cream.	
<b>GNOCCHI PESTO ROSSO (V)</b>	£14.00
Potato gnocchi in a tomato sauce, Greek olives, red onion, finished with sundried tomato pesto topped with feta cheese.	
<b>TAGLIATELLE AL BRANZINO</b>	£18.50
Tagliatelle pasta with grilled courgette, basil pesto, topped with grilled seabass fillet.	
<b>RISOTTO DI MARE</b>	£16.50
Arborio rice tossed with mussels, clams, prawns and calamari in a spicy tomato sauce.	
<b>RAVIOLI ALL'ARAGOSTA</b>	£17.00
Egg ravioli stuffed with lobster, served with spicy creamy tomato and prawn sauce	
<b>RIGATONI AL SALMONE</b>	£15.00
Rigatoni pasta in a tomato and cream sauce, salmon, leek, spring onion	





## Pizze

### PIZZA MARGHERITA (V)

Tomato, fior di latte mozzarella and basil.

£12.00

### PIZZA TRE SALAMI

Tomato, fior di latte mozzarella, spicy calabrese salami, 'nduja and spicy spianata.

£13.00

### PIZZA NORMA (V)

Tomato, fior di latte mozzarella, fried aubergine, salted ricotta shaving and basil.

£13.00

### PIZZA CAPRICIOSA

Tomato, fior di latte, pepperoni, mushroom, olives, artichoke

£13.50

### PIZZA QUATTRO FORMAGGI (V)

Tomato, fior di latte, taleggio cheese, pecorino cheese, parmesan cheese

£13.50

### PIZZA AL TONNO

Tomato, fior di latte mozzarella, capers, onions, tuna, prawns

£13.50

### PIZZA NONNINA

Tomato, meatballs, fior di latte mozzarella and fresh basil.

£13.00

### PIZZA TROPICALE

Roasted peppers sauce, fior di latte mozzarella, chilli, chorizo, chicken and pineapple.

£13.50

### PIZZA POLLO ROSSO

Sundried tomato hummus, fior di latte mozzarella, grilled chicken, roasted peppers, black olives, sweet chilli sauce.

£14.00

### PIZZA PISTACCHIO

Fior di latte mozzarella, mortadella ham and homemade pistachio pesto.

£14.50

### CALZONE ROSSO

Calzone stuffed with tomato, fior di latte mozzarella, pork sausage, bacon, spicy 'nduja and mushroom.

£14.50

### CREATE YOUR OWN PIZZA

#### MARGHERITA BASE THEN ADD YOUR OWN TOPPINGS

- Pineapple, capers, olives, ham, salami, onion, rocket, spinach, bacon, sweetcorn, aubergine, peppers, mushrooms £1.00
- Prawns, chicken, Parma Ham, Tuna, anchovies, salted ricotta, fior di latte mozzarella. £2.00

GLUTEN FREE BASE £2.00

VEGAN CHEESE £2.00

\*Our pizza dough comes from a mix of flour, mainly we use a plain flour "CAPUTO" coming straight from Naples, a re-milled semolina flour coming from Sicily and a wholemeal flour that is produced in the Lancashire area. Our dough takes 24 hours to ferment and with this process, we will have a product that is easy to digest.



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## Secondi di carne

**POLLO PRINCIPESSA** £19.00

Grilled chicken breast in a creamy, white wine and mushroom sauce, topped with English asparagus served with fries.

**POLLO CACCIATORA** £19.00

Grilled chicken breast topped with melted cheese taleggio, on a tomato garlic sauce, peppers and olives. Served with fries.

**POLLO PEPE** £19.00

Grilled chicken breast in a creamy peppercorn sauce served with fries.

**AGNELLO ARROSTO** £25.00

Rump of lamb, served with parsnip puree, pancetta, pearl onions, sauteed wild mushrooms and baby roast potatoes in a red wine sauce, crispy parsnip.

**SPEZZATINO UNGHERESE** £25.00

Slow cooked glazed beef featherblade and peppers seasoned with paprika and cumin, in a rich tomato, gravy sauce. Served with rice .

**ANATRA ALL'ARANCIA** £25.00

Pan fried Gressingham duck served with lentil stew in a red wine and orange jus reduction and crispy chorizo. Served with roasted potatoes.



## Secondi di pesce

**SALMONE AL PISTACCHIO** £25.50

Pan fried salmon fillet gratinate with pistachio, on butternut squash puree and a sauce of prosecco, shallots and Dijon mustard, served with baby roasted potatoes and pumpkin seeds.

**SALMONE MEDITERRANEO** £25.50

Pan fried salmon fillet on a tomato garlic sauce, peppers, spinach and roasted new potatoes, topped with feta cheese

**BRANZINO SICILIANO** £24.00

Grilled seabass fillets, served with Sicilian sweet and sour fried vegetables caponata, toasted pine nuts and basil oil. Served with fries

**BRANZINO PICCANTE** £24.00

Grilled seabass fillets, served with sauteed garlic spinach, chorizo, chilli and basil pesto dressing and roasted potatoes.



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## Bistecche

**FILETTO AL PEPE** £35.00

Grilled 8oz Prime fillet steak served with roasted tomato, Portobello mushroom, hand cut chips and peppercorn sauce.

**FILETTO DIANA** £35.00

Grilled 8oz Prime fillet steak served with roasted tomato, Portobello mushroom, hand cut chips and diana sauce.

**FILETTO AL TALEGGIO** £35.00

Grilled 8oz Prime fillet steak topped with melted taleggio cheese on a red wine sauce. Served with hand cut chips.

**FILETTO ROSSINI** £35.00

Grilled 8oz Prime fillet steak served on crusty bread, port and red wine reduction, topped with chicken liver pate. Served with hand cut chips.

**FILETTO SURF & TURF** £42.00

Grilled 8oz Prime fillet steak served with a sauce of tarragon, shallots and Dijon mustard, topped with king prawns. Served with hand cut chips.



**Contorni** ALL £5.00

MIXED SALAD

FRENCH FRIES

HAND CUT CHIPS

ROCKET AND TOMATO PARMESAN SALAD

ROASTED NEW POTATOES

PEAS AND BACON

TRUFFLE AND PARMESAN FRIES

TOMATO SALAD WITH SALTED RICOTTA, BASIL AND RED ONIONS

Please note there is a discretionary 10% service charge added to each bill



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## Dessert

LUCIANO'S CHOCOLATE BROWNIE £8.00

MANGO PANNA COTTA £8.00

CHERRY AND AMARETTO BISCUITS  
CHEESECAKE £8.00

BROWNIE AND SALTED CARAMEL  
CHEESECAKE £8.00

HOMEMADE TIRAMISU £8.00

HOMEMADE LUCIANO'S FUDGE £5.00



AFFOGATO DI CAFFÈ £8.00

A scoop of vanilla ice cream with one shot of espresso.

AFFOGATO DI LIQUORE £10.00

A scoop of vanilla ice cream with a shot of a liquor of your choice  
and shot of espresso.

SICILIAN LEMON SORBET £7.00

MIXED ICE CREAM

Vanilla, Chocolate, Strawberry, Pistachio, Hazelnut.

- 1 SCOOP £4.50
- 2 SCOOP'S £5.50
- 3 SCOOP'S £8.00





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## Coffes and Teas

ESPRESSO	£2.00	FLAT WHITE	£3.50
DOUBLE ESPRESSO	£2.50	MOCHA	£4.00
ESPRESSO MACCHIATO	£2.70	HOT CHOCOLATE	£4.00
DOUBLE MACCHIATO	£3.00	Also served with whipped cream and marshmallows.	
AMERICANO	£2.50	ENGLISH TEA	£2.50
LATTE	£3.50	HERBAL TEAS	£3.00
CAPPUCCINO	£3.50	OAT / SOYA MILK	£0.50

## Dessert Cocktail

AMARETTO CHAI	£9.50
Amaretto, baileys, chocolate syrup, 50-50 mixture with amaretto biscuit.	
FRANKA DI HONEY	£9.50
Irish cream liquer, Frangelico, Kahlua, honey syrup with heavy cream.	
CACAO CON BANANA	£9.50
Vanilla vodka, crème de cacao, banana liqueur, whipped cream with chocolate rum and cherry topping.	
PISTACHIO PARADISE	£9.50
'Jamaican rum, proper twelve, pistachio syrup, 50-50 mixture, pistachio ice-cream with ground pistachio	

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# ME AT THE MILLSTONE Lucianos NU LUNCH

ALL DAY MON-THUR / 12PM-4PM FRI-SUN

Not available on special occasions, Bank Holidays or with other offers.

2 course £20 / 3 course £25.50

## STARTERS

### ZUPPA DEL GIORNO (V)

Soup of the day, served with crusty bread.

### CALAMARI FRITTI

Deep fried calamari, served with siracha mayonnaise.

### PATE DELLO CHEF

Homemade chicken liver pate,  
served with seasonal chutney and  
crusty bread.

### SANGUINACCIO

Grilled black pudding served with  
creamy peppercorn sauce.

## MAINS

### POLLO AI FUNGHI

Grilled chicken breast in a  
creamy, white wine and  
mushroom sauce, served with  
fries.

### PASTA

Choose any pasta from our  
pasta menu,  
Seafood selection £3 extra.

### PIZZA

Create your own pizza  
Margherita base then add your  
choice of 2 toppings:

Pineapple, prawns, capers, olives, chicken,  
parma ham, ham, salami, onions, rocket,  
spinach, anchovies, bacon, sweetcorn,  
aubergine,peppers, tuna.

## ROAST OF THE DAY

Only available on Sundays

Served with Yorkshire  
pudding, seasonal  
vegetables and roasted  
potatoes.

Suppl. + £3

## DESSERT

### BABÁ NAPOLETANO

Neapolitan rum-soaked sponge cake  
served with whipped cream and  
strawberries

### PROFITEROLES

Cream puffs filled with vanilla and  
coated in chocolate .

### SICILIAN LEMON SORBET

