



À La Carte Menu

Antipasti

CARPACCIO DI TONNO £9

Thinly sliced tuna, dressed with extra virgin olive oil, lemon juice, shallots, caper berries and micro herbs.

COZZE AL POMODORO O CREMA £8

Mussels with chillies in Napoli sauce or cream. Served with garlic bread.

TAGLIERI DI SALUMI E FORMAGGI £10

Selection of the finest Italian cured meats and cheeses, olives, artichokes.

CROQUETTES DI BACCALA' £8

Deep Fried salted cod croquettes served with tartare sauce.

MOZZARELLA DI BUFALA E POMODORINI (V) £8.5

Buffalo mozzarella with cherry, extra virgin olive oil, basil and balsamic vinegar glaze.

INSALATA DI SANGUINACCIO E CAPRINO £7.5

Stornoway black pudding with poached egg, goat's cheese, walnuts and baby leaf salad with balsamic vinegar reduction.

GRIGLIATA DI VERDURE E SCAMORZA £6.5

Homemade chargrilled vegetables with smoked scamorza cheese, finished with extra virgin olive oil and herbs.

FRITTURA DI GAMBERI E CALAMARI £10

Deep fried king prawns and calamari with tartare sauce.

ARANCINE DI 'NDUJA, SALSICCIA E MOZZARELLA £8

Sicilian rice balls filled with 'nduja spicy sausage, Italian sausage and mozzarella. Served with Napoli sauce.

ARANCINE PISELLI E SPINACI (V) £7

Sicilian rice balls filled with spinach, peas and pecorino cheese. Served with spicy Napoli sauce.

CARPACCIO DI MANZO £10

Thinly sliced fillet of beef, dressed with extra virgin olive oil, lemon juice, rocket salad and parmesan shavings.

CAPESANTE SCOZZESI £12

Pan seared king scallops, black pudding served with creamy roe sauce.

BURRATA E PERE £9.5

Burrata from Puglia, San Daniele Parma ham and caramelised pear.

COLLO D'AGNELLO £8

Neck of lamb with pea puree and baby leaf salad.

Bruschette e focaccine

BRUSCHETTA SANTA LUCIA (V) £8.5

Chargrilled sourdough Italian bread with cherry tomatoes, basil, buffalo mozzarella and extra virgin olive oil.

BRUSCHETTA CLASSICA (V) £6

Chargrilled sourdough Italian bread with cherry tomatoes, basil and extra virgin olive oil.

FOCACCIA AL ROSMARINO (V) £6

Stone baked pizza base with olive oil, rosemary and rock salt.

FOCACCIA AL POMODORO (V) £7

Stone baked pizza base with cherry tomatoes, olive oil and basil.

FOCACCIA PROSCIUTTO E MOZZARELLA £9

Stone baked pizza base with buffalo mozzarella, rocket and Parma ham.

FOCACCIA SALMONE, BURRATA E RUCOLA £9.5

Stone baked pizza base with smoked salmon, burrata and rocket.

Zuppe

MINISTRONE (V) £5

Mixed vegetable soup served with bread.

ZUPPA DEL GIORNO £5

Soup of the day. Please ask your server for details.

Le Classiche

SPAGHETTI CARBONARA SCOZZESE £9

Crispy pancetta, cream, parmesan cheese and egg yolk.

SPAGHETTI CARBONARA £10

Crispy pancetta, black pepper, parmesan cheese and egg yolk.

PENNE AL PESTO (V) £8

Basil, pine kernels, parmesan and traditional Italian pesto.

SPAGHETTI BOLOGNESE £9

Beef traditional Italian ragu.

PENNE ARRABBIATA (V) £8

Chillies and Napoli sauce.

LASAGNA £10

Traditional oven baked beef lasagna.

PENNE AMATRICIANA £9

Napoli sauce, crispy pancetta and extra virgin olive oil.

Paste

PACCHERI AL RAGU DI CINGHIALE £10

Tube pasta with boar ragu

PACCHERI AI FRUTTI DI MARE £17

Tube pasta with squid, king prawns, clams, mussels and langoustine in a lightly spiced shellfish sauce.

LINGUINE GAMBERI E CHORIZO £14

Linguine pasta with king prawns and chorizo in spicy Napoli sauce.

TAGLIATELLE AL POLLO £12

Homemade egg pasta, chicken breast, sundried tomatoes and baby spinach in creamy sauce.

PENNE SALSICCIA E FUNGHI £11

Italian sausages, mushrooms, gorgonzola cheese and cream.

SPAGHETTI ACQUAMARINA £14

King prawns, chillies, baby spinach, lemon zest and a touch of cream.

RAVIOLI DI GAMBERI E CAPESANTE £16

Homemade pasta parcels filled with king prawn and scallops in a creamy shellfish sauce.

TAGLIATELLE AI PORCINI E TARTUFO £12

Homemade egg pasta with mushrooms and truffle cream.

SPAGHETTI SANTA LUCIA (V) £11

Cherry tomatoes, fresh and chilled buffalo mozzarella, basil and extra virgin olive oil.

RAVIOLI CARNE £12

Homemade meat pasta parcels in a butter, sage and parmesan sauce.

LINGUINE ALLE VONGOLE £14

Linguine with cherry tomatoes and fresh clams.

SANTA LUCIA



Gnocchi e Risotti

GNOCCHI AL GORGONZOLA E PISTACCHIO (V) £12

Homemade potato dumplings, creamy blue cheese sauce and crushed pistachios.

GNOCCHI SALSICCIA E ZUCCA £13

Homemade potato dumplings with Italian sausages, butternut squash and parmesan cheese.

RISOTTO CON BROCCOLETTI, ASPARAGI E MASCARPONE £10

Carnaroli rice with asparagus tips, tender stem broccoli and mascarpone cheese.

RISOTTO CHAMPAGNE E ZAFFERANO (V) £14

Carnaroli rice with champagne, saffron, butter and parmesan cheese.

RISOTTO DI MARE £17

Carnaroli rice with chillies, mussels, clams, langoustine, squid, king prawns in a shellfish sauce.

Meat

FILETTO DI MANZO AL BAROLO £25

Scotch beef fillet steak with a rich red wine reduction. Recommended medium/rare.

TAGLIATA DI MANZO £24

Sliced scotch beef fillet steak on a bed of rocket and Parmesan shaving.

TAGLIATA DI CERVO £24

Sliced venison fillet with wild mushrooms and italian sausage ragu and grilled polenta. Recommended rare.

VITELLO MILANESE £18

Pan fried veal escalope in breadcrumbs served with spaghetti Napoli or chips.

SCALOPPINE BUFALA E SAN DANIELE £19

Veal escalope topped with San Daniele Parma ham, buffalo mozzarella and Napoli sauce.

POLLO RIPIENO £16

Corn fed chicken breast stuffed with Parma ham, artichokes and mozzarella cheese in creamy tomato sauce.

POLLO ALLA MILANESE £15

Pan fried breaded chicken breast with rosemary. Served with spaghetti Napoli or chips.

Fish

TAGLIATA DI TONNO AI PISTACCHI £24

Red tuna slices, breaded in pistachio crumble, rocket salad, capers and ginger mayo.

FILETTO DI ORATA IN CROSTA £19

Pan fried fillet of sea bream with breadcrumbs and herbs, butternut squash fritters and tender stem broccoli, topped with tartar sauce.

BRANZINO AL LIMONE £18

Pan fried fillet of sea bass served with crushed potatoes, lemon zest and butter and lemon sauce.

PESCE E PATATE £13

Traditional battered fillet of haddock, served with chips and salad.

To Share

FRITTURA SANTA LUCIA £24 PP (MINIMUM 2 PEOPLE)

Deep fried squid, king prawns, king scallops, langoustines, sea bream, seabass and tuna. Served with salad and tartare sauce.

ANTIPASTO SANTA LUCIA £13 PP

Selection of Italian cured meats, cheeses, olives, artichokes, sun dried tomatoes and bread.

Sides

MIXED SALAD £3.5

SOURDOUGH BREAD AND VINAIGRETTE DRESSING £3

ROCKET AND PARMESAN SALAD WITH BALSAMIC DRESSING £5

BORLOTTI BEANS WITH CHILLIES £4

SAUTE' CHICKPEAS IN NAPOLI SAUCE, ROSEMARY AND BASIL £4

OLIVES £3.5

SAUTE' POTATOES WITH ROSEMARY £4

TENDER STEM BROCCOLI £5

CHUNKY CHIPS £3.5

GARLIC BREAD £3.5

GARLIC BREAD WITH CHEESE £4.5

Pizza Bianca

All of our Pizza Bianca are topped with Fiordilatte mozzarella and baked on a stone oven.

SALSICCIA E PATATE £11

Mozzarella, Italian sausages, roast potatoes and parmesan shavings.

QUATTRO FORMAGGI (V) £12

Mozzarella, gorgonzola, parmesan and pecorino topped with rocket salad and balsamic vinegar.

PIZZA CARBONARA £12

Mozzarella, crispy pancetta and cream of egg yolk and pecorino shavings.

Pizza

All our pizza are opened by hand, topped with San Marzano tomatoes, fior di latte and baked in a stone oven.

MARGHERITA (V) £8

Tomato, mozzarella, fresh basil and extra virgin olive oil.

PROSCIUTTO E FUNGHI £11

Tomato, mozzarella, ham and mushrooms.

DIAVOLA £11

Tomato, mozzarella and spicy spianata Calabrese.

ORTOLANA (V) £10

Tomato, mozzarella, grilled aubergine, peppers and courgette.

MARGHERITA D.O.C (V) £11

Tomato, mozzarella, basil, olive oil and parmesan shavings.

PARMIGIANA (V) £9

Tomato, mozzarella, basil, aubergines and parmesan shavings.

SAN DANIELE £13

Tomato, buffalo mozzarella, San Daniele Parma ham and rocket salad.

GAMBERONI £13

Tomato, king prawns, buffalo mozzarella and rocket salad.

FRUTTI DI MARE £15

Tomato, mussels, squid, prawns and scallops.

BURRATA E ACCIUGHE £12

Tomato, burrata, anchovies, breadcrumbs and extra virgin olive oil.

EXTRA TOPPINGS:

Vegetables £1.5

Meat £2

Buffalo mozzarella instead £1.5

Should you suffer from any food allergies can you please inform your server.

Unfortunately we cannot guarantee that our kitchen will be free of peanut or nut traces.

Gluten free pasta is available upon request.