

Group menu (groups of 8 or more)

Friday - Saturday from 4pm

2 courses £24

Starter

BRUSCHETTA SALMONE

Smoke salmon, burrata, and pistachio.

CARPACCIO DI TONNO

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

COZZE AL POMODORO O CREMA

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

ARANCINE PISELLI E SPINACI (V)

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

BRUSCHETTA SANTA LUCIA (V)

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

FOCACCIA PROSCIUTTO E MOZZARELLA

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

ZUPPA DEL GIORNO

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

Main Course

FILETTO AI TRE PEPI (SUPP £5)

Scottish beef fillet with a green, pink and black pepper sauce.

RAVIOLI PESCE (SUPP £2)

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

SPAGHETTI SANTA LUCIA (V)

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

TAGLIATELLE AL POLLO

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

SPAGHETTI ACQUAMARINA

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

GNOCCHI AL GORGONZOLA E PISTACCHIO (V)

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

POLLO ALLA MILANESE

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

PIZZA BORBONE

N'Duja, pancetta, scamorza, noci, pomodoro, Fior di latte.

PIZZA BOSCO

Fior di latte, asparagi, mascarpone, tartufo cream.

Should you suffer from any food allergies can you please inform your server.
Please ask about Gluten Free and Vegetarian options.

SANTA LUCIA