

SANTA LUCIA

CUSTOMER INFORMATION

NAME:

PHONE:

EMAIL:

Antipasti

ZUPPA DEL GIORNO (V) Homemade soup of the day.	£5.50
CARPACCIO DI MANZO Thinly sliced beef fillet, cup mushrooms, rocket salad, truffle olive oil.	£10.90
COZZE AL LIMONCELLO Mussels with chillies, garlic and limoncello sauce. Served with garlic bread.	£8.50
LASAGNA FRITTA Deep fried lasagna.	£6.90
CAPONATA (V) Slow cooked sweet and sour aubergines, capers, olives, tomatoes and celery.	£6.90
BURRATA E POMODORINI (V) Burrata from Puglia and Pachino tomatoes salad dressed with extra virgin olive oil, cream of balsamic vinegar and basil.	£8.90
UOVO SL (V) Deep fried breaded free range egg, leeks and fried onions, parmesan fondue.	£7.90
ARANCINE DI SALSICCIA E MOZZARELLA Sicilian rice balls filled with Italian sausage, 'nduja spicy sausage and mozzarella cheese with parmesan fondue.	£8.50
ARANCINE AL PESTO (V) Deep fried Sicilian rice balls filled with basil pesto, sun dried tomatoes, Fiordilatte mozzarella, garnished with Napoli sauce.	£6.90
CAPESANTE AL BRANDY Pan seared king scallops, brandy sauce, crispy pancetta.	£12.90
POLIPO E BURRATA Chargrilled octopus, Burrata di Puglia, basil pesto, sun dried tomatoes.	£10.90

Bruschette e Focacce

BRUSCHETTA POLIPO E CREMA DI CECI Chargrilled sourdough Italian bread with sliced grilled octopus and chickpeas puree.	£9.90
BRUSCHETTA MELENZANE E BURRATA (V) Chargrilled sourdough Italian bread with sweet & sour aubergines and burrata.	£8.50
BRUSCHETTA CLASSICA (V) Chargrilled sourdough Italian bread with cherry tomatoes, basil and extra virgin olive oil.	£6.90
BRUSCHETTA SALSICCIA, FUNGHI E GORGONZOLA Chargrilled sourdough Italian bread with Italian sausage, mushrooms and gorgonzola cheese.	£9.90
FOCACCIA ROSMARINO (V) Stone baked pizza base with olive oil, rosemary and rock salt.	£6.90
FOCACCIA AL POMODORO (V) Stone baked pizza base with cherry tomatoes, Grana Padano cheese shavings, olive oil and basil.	£8.90

Le Classiche

MEZZE MANICHE AMATRICIANA E FONDUTA Crispy pancetta, Napoli sauce, chillies and Pecorino cheese fondue.	£10.90
MEZZE MANICHE ALLA CARBONARA Crispy pancetta, black pepper, egg yolk and parmesan sauce.	£11.00
TAGLIATELLE AL PESTO, BURRATA E POMODORINI SECCHI (V) Traditional Italian basil pesto, burrata and sundried tomatoes.	£12.90
LASAGNA Traditional oven baked beef lasagna.	£10.90
TAGLIATELLE BOLOGNESE Beef traditional Italian Ragout.	£9.90
MEZZE MANICHE ARRABBIATA (V) Garlic, chillies, Napoli sauce.	£8.90

Italo-Scozzesi

SPAGHETTONI CARBONARA SCOZZESE Spaghettoni pasta with crispy Pancetta, cream, egg yolk and parmesan.	£11.90
TAGLIATELLE AL POLLO Tagliatelle pasta, chicken breast, baby spinach, sun dried tomatoes, touch of cream.	£12.90
SPAGHETTONI GAMBERI E CHORIZO Spaghettoni pasta, king prawns, chorizo, spicy Napoli sauce.	£14.90
POLLO ALLA MILANESE Breaded chicken breast, pan fried with garlic and rosemary and served with spaghetti Napoli or chips.	£16.90

Paste

TAGLIATELLE AL RAGÙ DI AGNELLO Tagliatelle with slow cooked lamb shoulder ragout.	£11.90
LINGUINE AL GRANCHIO E BOTTARGA Linguine, crab meat, cherry tomatoes, garlic and chillies, grey mullet's Bottarga.	£17.90
SPAGHETTONI AI FRUTTI DI MARE Spaghettoni pasta, mix seafood of the day.	£18.90
MEZZE MANICHE SALSICCIA E FUNGHI Italian sausages, garlic, mushrooms, gorgonzola cheese.	£11.90
LINGUINE ALL' ASTICE Linguine Pasta, half a Lobster, cherry tomatoes and lightly spiced shellfish sauce.	£24.90
RAVIOLI SALERNITANA (V) Home made pasta parcels, stuffed with buffalo mozzarella, ricotta and lemon zest.	£13.90
TAGLIATELLE AI PORCINI E TARTUFO (V) Tagliatelle pasta with wild mushrooms and truffle cream.	£12.90
RAVIOLI DELLO CHEF Chef's ravioli. Please ask your server.	£-

Risotti & Gnocchi

RISOTTO ZUCCHINE E SCAMORZA Carnaroli rice, courgettes, Scamorza cheese.	£11.90
RISOTTO PANCETTA E ZAFFERANO Carnaroli rice, asparagus, saffron, crispy pancetta, parmesan cheese.	£12.90
GNOCCHI AL GORGONZOLA E PISTACCHIO (V) Home made potatoes dumpling, creamy blue cheese sauce and crushed pistachios.	£12.90
GNOCCHI SALSICCIA E ZUCCHINE Home made potatoes dumpling, Italian sausages, courgettes and parmesan cheese.	£13.90

Meat

FILETTO DI MANZO AL FOIE GRAS Scotch beef fillet with a Madeira reduction, foie gras mousse and truffled mashed potatoes. Recommended medium rare.	£30.90
TAGLIATA DI MANZO Sliced Scotch beef fillet, rocket salad, parmesan shavings, balsamic vinegar reduction. Recommended medium rare.	£25.90
TAGLIATA DI CERVO Thinly sliced venison fillet, with roasted courgettes and butternut squash, crispy pancetta and blueberries sauce. Recommended rare.	£26.90
VITELLO ALLA MILANESE Veal cutlet in breadcrumbs, pan fried served with spaghetti Napoli or chips.	£18.90

Fish

POLIPO ALLA GRIGLIA Chargrilled octopus with potato puree and salsa verde.	£24.90
FRITTURA MISTA DI PESCE E CROSTACEI Mix fried fish and seafood of the day, served with salad.	£24.90 PP
CALAMARI RIPIENI Slow cooked squids, stuffed with breadcrumbs, it's own tentacles, olives and capers, shellfish sauce and pea puree.	£20.90
BRANZINO AL FINOCCHIO Pan fried fillet of sea bass served with sauté fennels and pine kernels, butter and orange sauce.	£18.90
NASELLO AL PORRO (£2 SUPPLEMENT) Pan fried hake fillet, leek sauce with saffron and potato puree.	£17.90

Pizza

Our pizza is opened by hand, topped with San Marzano tomatoes, fior di latte and baked in a stone oven

MARGHERITA (V) Tomato, mozzarella, fresh basil and extra virgin olive oil.	£8.50
DIAVOLA Tomato, mozzarella and spicy spianata calabrese.	£11.50
PROSCIUTTO E FUNGHI Tomato, mozzarella, ham and mushrooms.	£11.50
SAN DANIELE Tomato, San Daniele Parma ham and rocket salad.	£13.00
PARMIGIANA (V) Tomato, mozzarella, basil, aubergines and parmesan shavings.	£9.50
PIZZA LASAGNA Bolognese sauce base, mozzarella and bechamel sauce	£12.00
BORBONE Tomato, pancetta, N'duja, scamorza cheese and crushed walnuts.	£13.00
LAMBRETTA Slow cooked lamb shoulder Ragout base, spinach, mascarpone cheese and mozzarella	£13.00

BIANCHE (White base)

POLIPO E PATATE Sliced octopus with potatoes, black olives and grey mullet's Bottarga.	£15.50
CARBONARA Mozzarella, crispy pancetta and cream of egg yolk and pecorino shavings.	£12.50
4 FORMAGGI (V) Mozzarella, goat's cheese, pecorino, gorgonzola, honey and walnuts.	£13.00
STORNOWAY Spinach, goat's cheese, chorizo and black pudding.	£12.50
MANZO Thinly sliced beef fillet, rocket and parmesan shavings and mozzarella.	£15.00
DIVINA Courgette, cherry tomatoes, burrata, ham and fior di latte.	£13.50
BOSCAIOLA Italian sausage, smoked scamorza cheese, cream of porcini mushrooms and mozzarella.	£13.00

Sides

MIXED SALAD	£3.90
ROCKET AND PARMESAN SALAD WITH BALSAMIC DRESSING	£4.90
TRUFFLE MASHED POTATOES	£4.90
SAUTÉ POTATOES WITH ROSEMARY	£3.90
TENDER STEM BROCCOLI	£4.90
CHUNKY CHIPS	£3.90
CHUNKY CHIPS WITH TRUFFLE	£4.90
GARLIC BREAD	£3.50
GARLIC BREAD WITH CHEESE	£3.90
SOURDOUGH BREAD	£3.90

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.

There is a service charge of 10% for groups of 6 or more.

SEASONAL SET MENU

1 course £8.90, 2 courses £12.90, 3 courses £15.90 (Sun-Fri from 12 to 17)

2 courses £14.90, 3 courses £17.90 (Sat 12 to 15)

Starters

ZUPPA DEL GIORNO (V)

Homemade soup of the day.

INSALATA DI GRANCHIO, BURRATA E ACCIUGHE

(£3 SUPPLEMENT)

Crabmeat salad, Burrata di Puglia, Siracusan anchovies.

INSALATA DI POLLO AFFUMICATO E FINOCCHIO

Smoked chicken breast, potatoes, horseradish, fennel salad.

SALSICCIA E FAGIOLI

Pan fried Italian sausage, borlotti beans, spicy Napoli sauce, chargrilled polenta.

BRUSCHETTA CLASSICA (V)

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

COZZE AL VINO BIANCO

Mussels with chillies, garlic white wine and lemon sauce. Served with garlic bread.

LASAGNA FRITTA

Deep fried lasagna.

CAPONATA (V)

Slow cooked sweet and sour aubergines, capers, tomatoes, celery.

ARANCINE AL PESTO (V)

Deep fried Sicilian rice balls filled with basil pesto, sun dried tomatoes, Fiordilatte mozzarella, garnished with Napoli sauce.

Main

TAGLIATELLE AL PESTO, BURRATA E POMODORINI SECCHI (V)

Traditional Italian basil pesto, burrata and sundried tomatoes.

LASAGNA

Traditional oven baked beef lasagna.

SPAGHETTONI AL GRANCHIO E BOTTARGA

(£4 SUPPLEMENT)

Spaghettoni, crab meat, cherry tomatoes, garlic and chillies, grey mullet's Bottarga.

RAVIOLI SALERNITANA (V) (£2 SUPPLEMENT)

Home made pasta parcels, stuffed with buffalo mozzarella, ricotta and lemon.

RISOTTO ASPARAGI E GORGONZOLA (V)

Carnaroli rice with courgette pesto, asparagus and gorgonzola cheese.

LINGUINE E LANGOUSTINE (£3 SUPPLEMENT)

Linguine pasta with langoustines in lightly spiced shellfish and tomato sauce.

MEZZE MANICHE SALSICCIA E BARBABIETOLA

Tube pasta with Italian sausages, beetroot and goat's cheese.

POLLO ALLA MILANESE (£2 SUPPLEMENT)

Breaded chicken breast, pan fried with garlic and rosemary and served with spaghetti Napoli or chips.

TAGLIATA DI AGNELLO (£2 SUPPLEMENT)

Slow cooked rump of lamb, roast potatoes, baby vegetables and honey jus.

NASELLO AL PORRO (£2 SUPPLEMENT)

Pan fried hake fillet, leek sauce with saffron and potato puree.

PARMIGIANA PIZZA (V)

Tomato, mozzarella, basil, aubergines and parmesan shavings.

4 FORMAGGI PIZZA (V)

Mozzarella, goat's cheese, pecorino, gorgonzola cheese, honey and walnuts.

Dessert

DESSERT DEL GIORNO

Dessert of the day.

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