

SANTA LUCIA PASTA

XMAS EVENING MENU

Monday to Thursday: 16.00 to late
2 Courses - £26.95, 3 Courses - £29.95

Friday to Sunday: 15.00 to late
2 Courses - £30.95, 3 Courses - £33.95

ANTIPASTI

SALMONE ALLA BARBABIETOLA

Thinly Sliced Lightly Smoked Salmon Cured With Beetroot, Extra Virgin Olive Oil Ice Cream And Mini Homemade Brioche Bun.

BURRATA CREMA DI PANE E POMODORI SECCHI (V)

Burrata From Puglia, Cream Of Bread, EVO, Garlic, Sun Dried Tomatoes And Maldon Salt, Gattiau Crispy Bread.

LASAGNA FRITTA

Signature Dish, Deep Fried Lasagna Bites, Napoli Sauce.

CROCCHETTE DI AGNELLO

Deep Fried Slow Cooked Lamb Shoulder Croquettes, Salsa Verde

CAPONATA (VG)

Slow Cooked Sweet And Sour Aubergines, Celery, Olives, Capers And Tomatoes.

ZUPPA DEL GIORNO (V)

Homemade Soup Of The Day, Served With A Slice Of Bread.

COZZE AI POMODORINI

Shetland Mussels, Garlic, Chillies, Cherry Tomatoes, And Fresh Parsley, Garlic Bread.

Desserts

TIRAMISU' CLASSICO

Coffee Soaked Savoiardi, Mascarpone Mousse.

STICKY TOFFEE PUDDING

Home Made Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce.

MILLEFOGLIE AL PISTACCHIO

Layers of Puff Pastry, cream of pistachios, Fresh berries.

Please let us know when booking if you suffer from any food allergies.

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

Gluten free pasta is available upon request.

MAINS

NAPOLI

PACCHERI O' RRAU NAPOLETANO

Tube Shaped Pasta With Slow Cooked Tomato, Sausages, Pork Ribs And Beef Rib Ragout.

OLBIA

LINGUINE COZZE E SALICORNIA

Linguine Pasta, Garlic, Chillies, Shetland Mussels, Samphire's.

BRANZINO AL PANGRATTATO

E BIETOLE (£3 SUPPLEMENT)

Tender Pan-Fried Sea Bass Fillets With A Crust Of Lemon And Parsley Breadcrumbs. Accompanying The Sea Bass Is A Medley Of Sautéed Rainbow Chard, To Complete This Dish, A Rich Sauce Made With Garlic And Sun-Dried Tomatoes.

TERRASINI

LINGUINE GAMBERI E PISTACCHIO

Linguine Pasta, King Prawns, Pistachio Pesto, Burrata.

FILETTO DI MANZO AMARONE (£7 SUPPLEMENT)

An 8oz Pan-Fried Scotch Beef Fillet. This Premium Cut Of Beef, Is Enhanced By A Rich Amarone Wine Reduction, The Fillet Is Accompanied By Carrot Purée, Crafted Potato Fondant, And Beef Jus.

SORRENTO (V)

MAFALDE AL POMODORO E BASILICO, BURRATA E PESTO

Ribbon Shaped Pasta, Napoli Sauce, Cherry Tomatoes, Basil Pesto, Burrata And EVO.

TACCHINO DI NATALE

Turkey Breast Roulade, Stuffed With Onion And Sage, Chipolatas, Baby Vegetables And Potatoes, Turkey Jus.

CAGLIARI

RAVIOLI DI PESCE

Sun Shaped Pasta Parcels Stuffed With Seabass And Dill With A Black Olives And Cherry Tomatoes Sauce.

REGGIO CALABRIA

REGGIO CALABRIA MAFALDINE ARRABIATA

Ribbon Shaped Pasta, Confit Garlic And Chillies, Napoli Sauce, Cacio e Pepe Sauce.

PAVIA

RISOTTO FICHI E GORGONZOLA

Carnaroli Rice, Figs, Gorgonzola Cheese, Parmesan Fondue.