

SANTA LUCIA PASTA

XMAS LUNCH MENU

Monday to Thursday: 12.00 - 15.45
2 COURSES £17.95 / 3 COURSES £20.95

Friday to Sunday: 12:00 - 15.00
2 Courses - £20.95, 3 Courses - £23.95

ANTIPASTI

ARANCINA A' CARNE

Deep Fried Sicilian Rice Ball Stuffed With Beef And Pork Ragout, Peas, Cacio e Pepe Sauce.

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.

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.

FRITTURA DI PARANZA

Deep Fried Squid, King Prawns And White Baits. Tartare Sauce.

DESSERTS

TIRAMISU' CLASSICO

Coffee Soaked Savoiardi, Mascarpone Mousse.

STICKY TOFFEE PUDDING

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

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.

TACCHINO

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

REGGIO EMILIA

TORTELLONI CON RICOTTA E SPINACI

Handmade Stuffed Pasta Parcels With Ricotta, Spinach, Parmesan, Served On A Bed Of Pork And Beef Ragout Sauce.

PALERMO (£3 SUPPLEMENT)

LINGUINE AI GAMBERI E LIMONE

Linguine Pasta, King Prawns, Garlic, Chillies, Cherry Tomatoes Sauce, Lemon Zest And Olives Powder.

SALMONE (£3 SUPPLEMENT)

Pan Seared Salmon Fillet, Grilled Asparagus, Horseradish Sauce.

REGGIO CALABRIA

REGGIO CALABRIA MAFALDINE ARRABIATA

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

POLLO ALLA MILANESE (£2 SUPPLEMENT)

Tender Chicken Breast Pan-Fried To Golden Perfection. Coated In A Delicate Crust And Cooked With Aromatic Butter, Garlic, And Rosemary, This Italian Favourite Is Paired With A Side Of Bucatini Pasta, Generously Coated In A Napoli Sauce.

TRENTO

RISOTTO AI FUNGHI SELVATICI E TARTUFO

Carnaroli Rice, Wild Mushrooms, Truffle Sauce, Butter And Parmesan.

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.