



SANTA LUCIA PASTA

GROUP MENU

£25.90 - 8 people and above

Starters

CROCCHETTE DI AGNELLO

Deep Fried Slow Cooked Lamb Shoulder Croquettes, Salsa Verde.

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.

ZUPPA DEL GIORNO (V)

Home Made Soup Of The Day

BRUSCHETTA AL POMODORO E CAPPERI (V)

Chargrilled Sourdough Bread, Tricolour Cherry Tomatoes, Capers Powder, Basil, EVO.

SALMONE ALLA BARBABIETOLA

Thinly Sliced Lightly Smoked Salmon Cured With Beetroot, Dill, Orange And Lemon, Lemon Ricotta, Dill And Mustard Sauce.

COZZE AI POMODORINI

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

Mains

PALERMO

LINGUINE AI GAMBERI E LIMONE

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

NAPOLI

PACCHERI AL RAGU NAPOLETANO

Handmade Tube Shaped Pasta With Slow Cooked Tomato, Pork And Beef Ragout.

OLBIA

LINGUINE COZZE E SALICORNIA

Durum Wheat Linguine Pasta, Garlic, Chillies, Shetland Mussels, Samphires.

BRANZINO AL PANGRATTATO E BIETOLE (£4 SUPPL)

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.

FILETTO DI MANZO (£10 SUPPL)

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.

CAGLIARI

RAVIOLI DI PESCE

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

VIBO VALENTIA

PACCHERI SALSICCIA E NDUJA

Handmade Tube Shaped Pasta, Italian Sausages, Nduja Di Spilinga, Napoli Sauce, Burrata.

POLLO ALLA MILANESE (£3 SUPPL)

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

REGGIO CALABRIA (V)

MAFALDINE ARRABIATA

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

SORRENTO (V)

MAFALDINE AL POMODORO E BASILICO, BURRATA E PESTO

Hand Made Ribbon Shaped With A Hollow Centre ,Napoli Sauce, Cherry Tomatoes, Basil Pesto, Burrata And Evo.

LATINA (V)

BUCATINI CACIO E PEPE

Handmade Spaghetti With A Hollow Centre Pasta, Rich Pecorino And Parmesan Sauce.

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.