



SANTA LUCIA WEST END TAKEAWAY

STARTERS

ARANCINA A' CARNE £5.90

Deep fried Sicilian rice ball stuffed with beef and pork ragu, peas, parmesan fondue.

CAPONATA £5.90 (V)

Slow cooked Sweet and Sour Aubergines, celery, olives, capers and tomatoes

BURRATA CREMA DI PANE E POMODORI SECCHI (V) £7.90

Burrata from puglia, Cream of bread, Evo, Garlic, Sun dried tomatoes and Maldon salt, Gattiau crispy bread

BRUSCHETTA AL POMODORO E CAPPERI (V) £7.90

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

LASAGNA FRITTA £7.90

Signature dish, deep fried lasagna bites, Napoli sauce

SIDES

TOMATO AND RED ONIONS SALAD. 4.90

GARLIC BREAD 3.90

GARLIC BREAD WITH CHEESE 4.90

CHUNKY CHIPS 3.90

CHUNKY CHIPS, TRUFFLE, PARMESAN 4.90

SAUTEED RAINBOW CHARD 5.90

ROCKET AND PARMESAN SALAD WITH

BALSAMIC DRESSING 4.90

MIXED SALAD 4.50

TRIO OF BREAD 4.90

FOCACCIA 4.90

MIXED OLIVES 4.50

FRESH PASTA

GENOVA (V)

PACCHERI AL PESTO £6.90

Handmade Tube shaped pasta, Basil pesto, roasted pine kernels

RIMINI

LASAGNA ROMAGNOLA £7.90

Hand made Santa Lucia slow cooked beef and Pork Ragout lasagna.

NAPOLI

PACCHERI O' RRAU NAPOLETANO £7.90

Handmade Tube shaped pasta with Slow cooked Tomato,Sausages, Pork Ribs and Beef

RIB RAGOUT.

REGGIO CALABRIA

MAFALDINE ARRABIATA £6.90 (V)

Handmade Ribbon shaped Pasta, confti garlic and chillies, Napoli sauce, Parmesan fondue.

OLBIA

LINGUINE COZZE E SALICORNIA £8.90

Durum Wheat Linguine pasta,garlic, chillies , Shetland Mussels, Samphire.

VIBO VALENTIA

PACCHERI SALSICCIA AND NDUJA £7.90

Handmade tube shaped pasta , Italian sausages , Nduja di spilinga, Napoli Sauce and fresh burrata

SORRENTO (V)

MAFALDE AL POMODORO E BASILICO,

BURRATA E PESTO £6.90

handmade Ribbon shaped Pasta ,Napoli sauce, cherry tomatoes, Basil Pesto, burrata and Evo.

DESSERTS

CAPRESE CAKE £4.90

Chocolate and almond cake, one scoop of vanilla ice cream and chocolate sauce.

TIRAMISU' CLASSICO £4.90

Coffee soaked Savoiardi, mascarpone mousse.

CANNOLO SICILIANO £4.90

Tube pastry stuffed with sheep ricotta, chocolate drops and pistachio crumble.

- If you have any food allergies can you please inform your server, Unfortunately we cannot guarantee that our kitchen will be free of peanut or nut traces.
- Please note that some of our cheeses are unpasteurised and some of our desserts are made with raw egg

