



SANTA LUCIA
RISTORANTE





Cocktails

Dark Mojito £9.95

Havana 7, sugar syrup, lime juice, mint, soda water, angostura bitter. Garnished with fresh mint and dry lime

Porn Star Martini £9.95

Vanilla vodka, passoa, pineapple juice, vanilla sugar syrup, passion fruit puree. Served with small glass of prosecco on the side

French Martini £9.95

Vodka, Chambord, pineapple juice

Espresso Martini £9.95

Amaro Averna, Tia Maria, espresso, sugar syrup

Cosmopolitan £9.95

Citrus vodka, Cointreau, lime juice, cranberry juice

Bramble £9.95

Gin, lemon juice, sugar syrup, crème de mûre

Negroni £9.95

Plymouth gin, Campari, Vermouth

Paloma £9.95

Tequila, lime juice, agave syrup, topped with soda blood orange

El Fuego £9.95

Tequila, Mezcal, lime juice, homemade ginger syrup, agave syrup and homemade chilli bitter. Garnished with rim glass salt and chilli

Bloody Mary £9.95

Vodka, tomato juice, lemon juice, tabasco, black pepper, worcestershire sauce. Garnished with celery and a slice of tomato

Caramel White Russian £9.95

Vodka, Tia Maria, caramel sugar syrup, cream and milk.

Old Fashion £9.95

Maker's Mark or Diplomatico rum, granulated sugar, angostura bitter

Jam Daiquiri £9.95

Strawberry jam, Bacardi, strawberry liqueur, cranberry juice, lemon juice and bitter foam. Garnished with fresh strawberry

White Forest £9.95

Vodka, Creme De Cassis, milk, cream, sugar syrup

Aperol Sour £9.95

Aperol, lemon juice, vanilla syrup

Midori Illusion £9.95

Midori, vodka, pineapple juice, lime juice, lemon juice, sugar syrup, soda water

Spritz

Sorrento £9.95

Limuncello, prosecco, soda water

Campari £9.95


Campari, prosecco, soda water

Aperol £9.95

Aperol, prosecco, soda water

Hugo £9.95

Elderflower liquor, fresh lime, fresh mint, prosecco, soda water





Frozen Daiquiris

Strawberry £9.95

Fresh strawberries, white rum, lime juice, sugar syrup

Passion Fruit £9.95

Passion fruit puree, white rum, lime juice, sugar syrup

Piña Colada £9.95

White rum, pineapple juice, dark rum, Malibu, coconut milk, lemon juice.

Soft Drinks

Bottles and Cans:

Btl of Coca-Cola (33cl) £3.60

Btl of Coca-Cola 0% (33cl) £3.60

Btl of Diet Coca-Cola (33cl) £3.60

Btl ginger ale (22cl) £3.20

Btl Fever-Tree tonic water £2.90

Btl Fever-Tree slimline tonic £2.90

Btl Appletiser £2.90

Fresh juice £2.90

Orange juice, Pineapple juice, Cranberry juice, Apple juice, Tomato juice

Btl soda blood orange £2.90

Can Irn Bru £2.90

Can Diet Irn Bru £2.90

Btl Coca Cola (20cl) £2.50

Btl Diet Coca Cola (20cl) £2.50

Can San Pellegrino Orange £2.90

Can San Pellegrino Lemon £2.90

Ginger Beer £2.90

Panna still water (50cl) £2.90

San Pellegrino sparkling water (50cl) £2.90

Panna still water (75cl) £4.50

San Pellegrino sparkling water (75cl) £4.50

Draught

Coca-Cola £2.90

Diet Coca-Cola £2.90

Lemonade £2.90

Soda £2.50





Gin

Bombay Sapphire £4.20

Hendricks £4.90

Puerto de Indias

Strawberry Gin £4.90

Malfy Lemon £4.90

Malfy Orange £4.90

Malfy Grapefruit £4.90

Roku £4.50

Edinburgh Rhubarb
and Ginger Gin £4.50

Monkey 47 £5.50

Plymouth £4.50

Brockmans £4.50

Vodka

Absolut £4.00

Absolut Vanilla £4.00

Grey Goose £5.00

Belvedere £5.00

Ciroc Red Berry £5.00

Grey Goose Orange £5.50

Rum

Bacardi £4.00

Havana 7 £4.50

Capitan Morgan £4.00

Diplomatico Rum £5.50

Don Papa £4.90

Kraken £4.50

Brandy

/ Cognac

Vecchia Romagna £4.90

Courvoisier £4.50

Whisky

Glenmorangie (10yrs) £5.00

Laphroaig (12yrs) £5.00

Jameson £4.00

Jack Daniels £4.30

Johnny Walker Black
Label £5.00

The Famous Grouse £4.00

Talisker 10yrs £4.90

Glenfiddich 15yrs £5.50

Liqueurs

Chamboard £4.00

Cointreau £4.00

Disaronno £4.20

Sambuca £4.00

Baileys (50ml) £5.00

Drambuie £4.00

Amaro Montenegro £5.00

Tia Maria £4.00

Limoncello £4.00

Frangelico £4.00

Strega £4.20

Jose Cuervo Tequila £4.00

Campari £4.20

Cherry Maraschino £5.00

Grappa £5.00

Martini Rosso (50ml) £4.00

Martini Bianco (50ml) £4.00

Martini Dry (50ml) £4.00

Amaro Averna £4.00

Aperol £4.00

Grand Marnier £4.00

Fernet Branca £4.00

Amaro Lucano £4.00

Tequila Rose £4.00

Black Sambuca £4.20

Glayva £4.00

Malibu £4.20

Beers

Draught:

Peroni £5.90

Peroni 1/2 £4.50

Bottles:

Peroni £4.90

Peroni Red £4.90

Peroni 0% £4.50

Mela Rossa Italian Cider £4.00

Moretti £4.90





Light & Fruity Red Wines

Bardolino Doc, Da Castello

BTL £22.95 250ml £7.9 175ml £6

Veneto. Ruby red, this fresh wine has an immediate bouquet that recalls the grapes of origin and small strawberries from the forest. The palate is very soft and balanced, presenting a good drinkability structure.

Negroamaro, Arluse

BTL £24.95 250ml £8.5 175ml £6.5

Puglia. Deep ruby red with violet reflections; intense aroma, with notes of plum and cherry, spicy, with rosemary and vanilla scents. A mid-bodied wine, soft and balanced, easy to drink.

Merlot Igp, Solum

BTL £25.95

Veneto. A relaxed, enticing nose, with crushed black fruit, plum and hints of wet earth and sandalwood. light-bodied, with fine, fruit-coated tannins. Clean and long on the finish, with fruit and minerals.

Nero d'Avola Doc, Da Castello

BTL £25.95

Sicilia. The nose is delighted with ripe cherries, plums, and blackberry scents. On the palate, it has an unrivalled body and freshness. It unfolds soft and enchanting at first, leaving a very agreeable trace of a balanced tannin content. It boasts a highly commended flavour.

Vibrant & Spicy Red Wines

Valpolicella Doc, Petruccio

BTL £28.95

Veneto. With a brilliant ruby-red tint and good transparency, this wine gives immediate evidence of its character, simple and forthright, with fragrant notes in which a pleasantly balsamic touch refreshes marasca cherries and red currants. It is direct and agile on the palate, with a satisfying return of fruity notes and a decidedly savoury, cleansing finish that prepares the mouth for another sip.

Montepulciano d'AbruzzoDoc, Libero Arbitrio

BTL £27.95

Abruzzo. The deep ruby red colour with purple hues prepares what comes intensely to the nose: black cherry in spirit, jam, leather and almond. The taste is warm, full, tannic and fruity.

Organic Sangiovese, Sinarra, Fattoria Magliano

BTL £41.95

Toscana. The nose is intense and fruity, with notes of red fruits and flowers like violets. The palate is flavoursome, with a broad and persistent mid-palate full of flavours reminiscent of red fruits. A great velvety Tuscan wine.

Primitivo Puglia Igp, Forteen, Le Clive

BTL £26.95

Puglia. It's an intense garnet red. The ripped red fruit aroma explicitly references cherries and plums under the spirit. The dense and concentrated flavour of jam, rich and beautiful length, and well-balanced tannins complete the picture.

Chianti Docg, l'Angiolé

BTL £28.95 250ml £9.9 175ml £7.5

Toscana. This enticing red offers floral, strawberry, raspberry, and mineral aromas and flavours. Elegant and harmonious, it shows no shortage of structure. It has fine complexity and a lingering aftertaste of berry and mineral.

Aglianico Celebration, San Paolo

BTL £33.95

Campania. A ripe, full-bodied red sporting pure black cherry coulis, macerated blackberry, underbrush, and tar notes framed by full tannins. This heady wine boasts a long aftertaste of fruit and liquorice.





Herbaceous & Fresh Red Wines

Nebbiolo di Valtellina Docg, Marsetti

BTL £44.95

Lombardia. This delightful red wine is relatively light, showing some orange hues along the edges due to its complex ageing, with bright ruby highlights. Initially, the aroma is fresh and floral, with hints of violets and roses, but then develops into more complex earthy and iron-like notes. It has a medium body and is quite pleasing on the palate, with some lingering power of Nebbiolo in the background. This delicious red wine is fermented in stainless steel.

Cabernet Sauvignon, Vigneti di Riva

BTL £28.95

Veneto. Deep red, the wine's dominant aroma is soft red and black berry fruits with herbal notes and hints of spice. It is dynamic on the palate, revealing freshness and savouriness that ride on smooth tannins and a long-lasting aromatic finish.

Organic, Malbec, Terra Musa

BTL £38.95

Veneto. It is intense to light ruby-red in colour, with a pleasingly vinous, intense aroma that takes on a fruity bouquet. It has a dry, vivaciously grassy flavour with the right amount of tannin.

Intense & Rich Red Wines

Ripasso di Valpolicella Doc, Semonte, Venturini

BTL £39.95 250ml £13.5 175ml £10

Piemonte. It has a bouquet of intense red fruit notes such as currant, strawberry, and black cherry. On the palate, it's full-bodied but with a surprisingly enveloping mature berry flavour, with hints of dried figs, coffee notes, and cocoa powder.

Biodynamic, Carignano Doc, Masone Mannu

BTL £43.95

Sardegna. An elegant perfume of cherry, forest fruits and crunchy blueberry granita. Smooth and rounded with delicate floral lift, sun-drenched currants and island herbs. From guyot trained estate vineyards in Gallura worked to biodynamic principles. Wild yeast fermented and aged in stainless steel.

Anima di Negroamaro Doc, Claudio Quarta

BTL £39.95

Puglia. This silky red is well-balanced and lightly juicy. Its palate has dark fruit notes of crushed black currant and black raspberry, along with flavours of star anise, fresh earth, and a hint of mocha. Supple tannins show on the finish.

Prestige Red Wines Selection

Wines in this section are subject to market availability

Primitivo di Manduria, Oro, Claudio Quarta

BTL £54.95

Piemonte. Small ripe red berries on the nose, with floral nuances of violet and dog rose. The sip is vigorous, warm and pulpy. Present and well-managed tannic texture, with a nuance of sweet spice on the finish. It is truly a masterpiece of Puglia's finest wines.

Amarone della Valpolicella Docg, Cantina Venturini

BTL £89.95

Veneto. Multi-awarded wine. Extraordinarily powerful, intense wine of 15-16% alcohol with a concentrated black cherry jam fruit. Dense and super ripe, yet still well-mannered and harmonious, the Amarone finishes rich and dry with firm tannins, allowing lengthy bottle development.

Amarone della Valpolicella Docg, Le Clive

BTL £59.95

Veneto. Intense red with garnet hues on maturation. Strong notes of cherry jam are combined with the typical notes of dried fruit to create a large and complex bouquet enriched with sweet, spicy notes such as liquorice and vanilla. A wine with remarkable structure while maintaining an excellent balance between the tannins and softness.





Barolo Docg, Bordá

BTL £69.95

Piemonte. It reveals a luminous garnet colour. Compared to other wines, Barolo takes a little longer to open up and express itself. However, it does unfold to dark cherry, redcurrant, grilled herb, iron ore, and candied orange peel.

Brunello di Montalcino, Musico

BTL £89.95

Toscana. This is a very complex and balanced wine. It features earthy notes and a full aroma intensity of dark berries and cherry on the nose. On the palate, there's a harmony of spicy notes, liquorice, light pepper, smoke, and chocolate. The wine has a full body with gentle tannins.

Light & Fruity White Wines

Trebbiano d'Abruzzo Doc, Tratturo, Spinelli

BTL £22.95 250ml £7.90 175ml £6.00

Abruzzo. Light, bright, straw-yellow colour. On the nose, it reveals delicate yet distinct aromas of white-fleshed fruits, such as apple and pear, accompanied by floral nuances and a light touch of aromatic herbs that add complexity and depth to the overall aroma.

Chardonnay Igt, Solum

BTL £23.95

Veneto. Pale straw yellow, while the nose features distinct fresh white flowers and zesty citrus aromas. Its structure is well-kept, and it has a nice creaminess that is typical of a good Chardonnay from the Venice area.

Pinot grigio Doc Vicenza, Mandi's

BTL £24.95 250ml £8.50 175ml £6.50

Veneto. Straw yellow, the nose is true to the variety and pleasing. In the mouth, it is dry and nicely orchestrated. Light and refreshing.

Cortese Doc, Cantine Rasore

BTL £26.95

Piemonte. Zesty dry white. Fresh, primary fruit aromas of green apples, grapefruit and ripe citrus fruit on the nose with lightly honeyed, lemony notes on the palate. The finish is fresh and crisp with citrus flavours and a hint of almond and mineral touches.

Complexed & Mineraly White Wines

Verdicchio dei Castelli di Jesi, Vindemia

BTL £25.95

Marche. Straw yellow colour with greenish highlights. Delicate scents of fresh flowers and white orchard fruit. The taste is fresh, dry with delicate orchard fruit and hints of almond and peach. Good intensity and medium balance, with the characteristic lightly bitter almond-skin finish typical of this great grape variety.

Gavi di Gavi, Sori della Monaca

BTL £33.95 250ml £11.5 175ml £8.5

Piemonte. Pale yellow with golden hints. On the nose, it has refined and delicate floral notes, ripe apples, aromatic herbs, and a hint of honey. The freshness balances the mineral, which expands the palate and the long almond finish.

Greco di Tufo Docg, Claudio Quarta

BTL £36.95

Campania. It is multilayered on the nose and palate, evoking lemon rind, apple, and pineapple. It is medium—to full-bodied, with good banana and light caramel flavours. It is very long and flavourful.





Mild & Aromatic White Wines

Sauvignon Doc Friuli, Mandi's

BTL £26.95

Friuli. It is golden yellow with green hints. It has an intense and fresh aroma with hints of sage, pepper, and elderberry. In the mouth, the wine shows a pleasant acidity that enhances its freshness and sapidity. It is balanced and well-structured.

Pecorino Superiore, Cantine Spinelli

BTL £28.95 **250ml £9.9** **175ml £7.5**

Abruzzo. Intense straw-yellow colour. On the nose, the bouquet is complex and intriguing, dominated by floral aromas of hawthorn and acacia, followed by fruity notes of peach and citrus and slight hints of aromatic herbs that add a layer of depth. On the palate, it reveals a balanced structure and excellent minerality. Its well-integrated acidity makes it lively and persistent, with a finish that leaves a pleasant feeling of freshness.

Falanghina Igp, Cantina San Paolo

BTL £29.95

Campania. Straw yellow in colour with golden reflections. Delicate aromas of mature white fruit pulp. The flavour is fresh, round, and elegant.

Fiano Celebration, Claudio Quarta

BTL £29.95

Campania. Light to medium-bodied, this supple, lip-smacking white offers a subtle palate of star fruit, slivered almond, chalk, and kiwifruit. It provides a light, fresh, spiced finish.

Rose Wines

Bardolino Chiaretto, Le Clive

BTL £25.95

Veneto. There are delicate aromas of redcurrant and citrus notes. This wine is crisp with an evident savoury flavour. The palate is fresh and zesty, with berry and pomegranate fruit balanced by crisp acidity and an appetisingly dry, sour cherry finish.

Pinot Grigio Rosé, Vigneti di Riva, Cá Vescovado

BTL £26.95 **250ml £9** **175ml £6.5**

Veneto. Pale Pink in colour, a delicate fruity fragrance and crisp apple flavours with a hint of almond. A light wine of fantastic freshness.

Sparkling Wines

Prosecco Doc, Cá Vescovado

BTL £29.95 **175ml £6.95**

Veneto. Grape blend of Glera & Pinot Bianco. Fine and elegant bouquet for a balanced & rich Prosecco.

Prosecco Doc Rosé, Cá Vescovado

BTL £29.95

Veneto. The fruity scent of pears and apples with overtones of blackberries. A good balance between the natural acidity and sugars in the Glera and Pinot Noir grapes makes this sparkling wine both delicate in colour and intense in flavour.

Champagne

Laurent Perrier Rosé **£110.00**

Moët & Chandon **£69.00**

Bollinger **£79.00**

Veuve Clicquot **£79.00**

