



SANTA LUCIA

WEST END

A LA CARTE



Ugo Mascolo (1948) - Napoli - Gradini del Pallonetto a Santa Lucia

As I sit in the heart of my city, I close my eyes and take everything in for a moment. The atmosphere, the commotion, the sound of happy people passing and of course the food. Growing up in Naples I learned to appreciate the value of simple, wonderful food being shared with family and friends. Here at Santa Lucia we aim to bring a taste of Southern Italy to Glasgow, with style and service being equally as important as our primary passion, authentic and honest food.

ANTIPASTI

ZUPPA DEL GIORNO. (V) £6.90
Homemade soup of the day, served with a slice of bread.

ARANCINA A' CARNE £7.90
Deep fried Sicilian rice ball stuffed with beef and pork ragout, peas, cacio e pepe sauce.

BURRATA CREMA DI PANE E POMODORI SECCHI (V) £9.90
Burrata from Puglia, bread sauce, EVOO, garlic, sun dried tomatoes and Maldon salt, guttiau crispy bread.

LASAGNA FRITTA £8.90
Signature dish, deep fried lasagna bites, Napoli sauce.

CAPONATA (V) £6.90
Slow cooked sweet and sour aubergines, celery, olives, capers and tomatoes.

BRUSCHETTA AL POMODORO E CAPPERI (V) £7.90
Chargrilled sourdough bread, tricolour cherry tomatoes, capers powder, basil, EVO.

COLLO D'AGNELLO £11.90
Indulge in the rich and comforting flavours of collo d'agnello, a traditional Italian dish that showcases the tender, flavourful meat of lamb neck terrine, peas puree, carrot puree, lamb jus.

SALMONE ALLA BARBABIETOLA £11.90
Thinly sliced lightly smoked salmon cured with beetroot, extra virgin olive oil ice cream and mini homemade brioche bun.

COZZE AI POMODORINI £9.90
Shetland mussels, garlic, chillies, cherry tomatoes, fresh parsley and garlic bread.

- 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.
- Gluten free pasta is available - we cannot guarantee there is no cross contamination.
- Please note that some of our cheeses are unpasteurised and some of our desserts are made with raw egg.
- For parties of 5 or more a discretionary service charge may be added to the final bill.





PASTE

- LATINA (V)** £10.90
BUCATINI CACIO E PEPE
Handmade spaghetti with a hollow centre, rich pecorino and parmesan sauce.
- NAPOLI** £13.90
PACCHERI O' RRAU NAPOLETANO
Handmade tube shaped pasta with slow cooked tomato, sausages, pork ribs and beef ragout.
- SORRENTO (V)** £10.90
MAFALDE AL POMODORO E BASILICO, BURRATA E PESTO
Handmade ribbon shaped pasta, Napoli sauce, cherry tomatoes, basil pesto, burrata and EVOO.
- RIMINI** £12.90
LASAGNA ROMAGNOLA
Handmade Santa Lucia's slow cooked beef and pork ragout lasagna.
- REGGIO CALABRIA (V)** £10.90
MAFALDINE ARRABIATA
Handmade ribbon shaped pasta, confit garlic and chillies, Napoli sauce, cacio e pepe sauce.
- OLBIA** £14.90
LINGUINE COZZE E SALICORNIA
Durum wheat linguine pasta, garlic, chillies, shetland mussels, samphire.
- CAGLIARI** £15.90
RAVIOLI DI PESCE
Handmade sun shaped pasta parcels stuffed with seabass and dill, with a black olive and cherry tomato sauce.
- CAPRI (CHEF FAVOURITE) (V)** £14.90
RAVIOLONE VERDE CON RICOTTA E BURRATA
Handmade giant green raviolo stuffed with burrata, ricotta, basil lemon zest and parmesan, basil tomato and butter sauce.
- VIBO VALENTIA** £14.90
PACCHERI SALSICCIA AND NDUJA
Handmade tube shaped pasta, Italian sausages, nduja di spilinga, Napoli sauce and fresh burrata.
- REGGIO EMILIA** £14.90
TORTELLONI CON RICOTTA E SPINACI
Handmade stuffed pasta parcels with ricotta, spinach, parmesan, served on a bed of pork and beef ragout sauce.
- PALERMO** £16.90
LINGUINE AI GAMBERI E LIMONE
Durum wheat linguine pasta, king prawns, garlic, chillies, cherry tomatoes sauce, lemon zest and olives powder.

Please note: All pasta except lasagna and ravioli can be gluten free.

CARNE

POLLO ALLA MILANESE

£17.90

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.

FILETTO DI MANZO ALL' AMARONE

£31.90

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.

TRIO D'AGNELLO (TRULY AN EXPERIENCE)

£31.90

This dish offers three distinct preparations: a succulent chargrilled lamb cutlet, slow-cooked lamb shoulder croquettes and pan-seared lamb neck. Served with salsa verde and one side order of your choice.

PESCE

FRITTURA DI PARANZA

£23.90

This classic Italian dish features an irresistible assortment of deep-fried treasures from the sea: succulent king prawns, tender calamari, flaky sea bass and delicate whitebait accompanied by a zesty tartare sauce.

BRANZINO AL PANGRATTATO E BIETOLE

£19.90

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.

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

£4.90

WITH BALSAMIC DRESSING

MIXED SALAD

£4.50

TRIO OF BREAD

£4.90

FOCACCIA

£4.90

GREEN OLIVES FROM CERIGNOLA

£4.50

