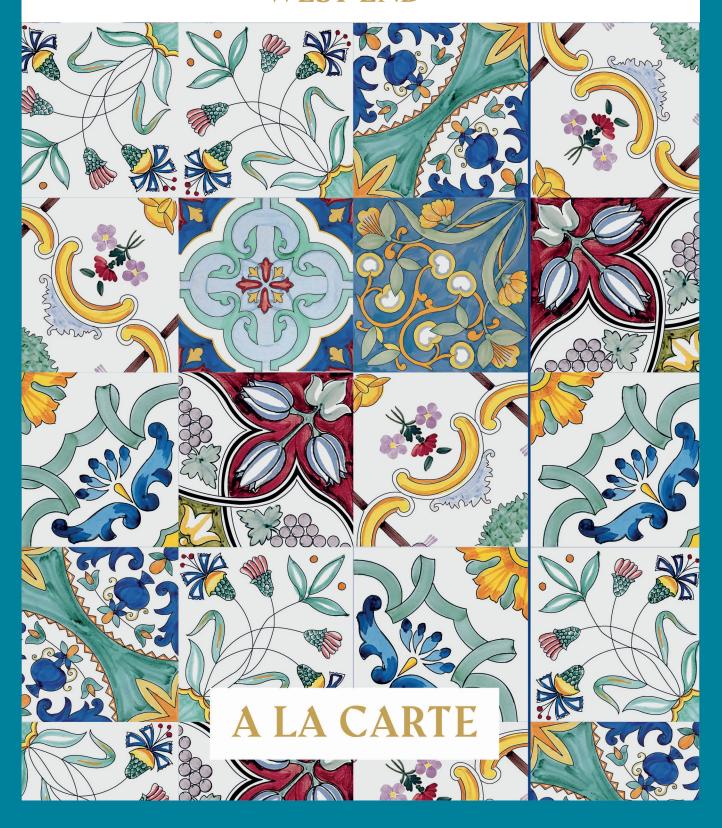


Santa Lucia

WEST END





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

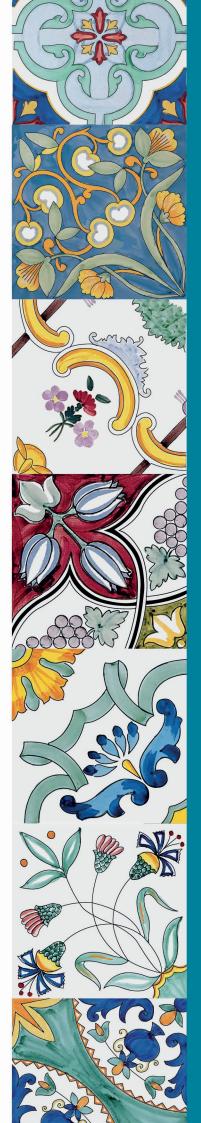
Thinly sliced lightly smoked salmon cured with beetroot, extra virgin olive oil ice cream and mini homemade brioche bun.

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 discretional 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

 $\label{eq:continuous} \mbox{Durum wheat linguine pasta, garlic, chillies, shetland mussels, samphire.}$

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

F23 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

