

SANTA LUCIA XMAS EVENING MENU

Monday to Thursday: 4:00 PM to late
2 Courses - £29.95, 3 Courses - £32.95

Friday to Sunday: 3:00 PM to late
2 Courses - £32.95, 3 Courses - £35.95

ANTIPASTI

LENTIL SOUP (V) (GF)

Traditional homemade lentil soup

CAPELANTE NDUJA (GF)

Pan fried king scallops, celeriac puree, nduja cream and salted almonds

COTECHINO NATALIZIO

Emilian pork sausage made with lard and pork rind served with cream of lentil and parmesan crisp

BURRATA NAPOLI (V) (GF)

Burrata from Puglia, warm Napoli sauce, croutons, fresh basil, olive oil

INSALATA DI SANGUINACCIO (GF)

Baby leaf salad, goat cheese, black pudding and salted almonds

BRUSCHETTA SALMONE STRACCIATELLA E PISTACCHIO

Chargrilled Italian sourdough bread, slightly smoked salmon, stracciatella from Puglia and pistachio crumble

TARTARE VEGETARIANA (V) (GF)

Vegetarian tartare with beetroot, capers, shallots, chives, baby radish, pistachios and horseradish sauce

LASAGNA FRITTA

Deep fried lasagna

Desserts

STICKY TOFFEE PUDDING

Sticky toffee pudding with vanilla ice cream

TORTA DI CAROTE E NOCI (GF) (V)

Walnuts carrot cake

TIRAMISU CLASSICO

Coffee soaked lady finger with cacao and mascarpone cream

MAINS

MAFALDINE FUNGHI E SALSICCIA (GF)

Ribbon shaped pasta, Italian pork sausage, mix wild mushrooms and cream of truffle sauce

MAFALDINE AL RAGU NAPOLETANO (GF)

Ribbon shaped pasta with slow cooked tomato, sausages, pork ribs and beef ribs ragu

RAVIOLI DELLO CHEF (V)

Homemade pasta parcels.

Ask your server for today's filling

GNOCCHI SANTA LUCIA (V) (GF)

Potato dumplings, garlic, fresh basil, and cherry tomato sauce

PACCHERI SALMONE E PISTACCHIO (GF)

Tube shaped pasta, fresh salmon, garlic, chillies, tarragon, pistachios and cherry tomatoes sauce

BRANZINO ALLO ZENZERO (GF)

Pan fried fillet of seabass, crispy kale, pink peppercorn, butter and ginger sauce

FILETTO DI MANZO SELVATICO (£5 SUPP.) (GF)

Scotch beef fillet, Blueberry jus reduction served with crispy polenta and mix wild mushrooms. Recommended medium rare

TACCHINO DI NATALE

Turkey roulade served with cream of roasted carrots, chipolata sausage, roasted potatoes, chestnuts and jus reduction

PIZZA BABBO NATALE

Cranberry sauce, pancetta, mozzarella, chestnuts

PORCHETTA 2.0

Mozzarella, Porchetta romana, potato chips, apple gel

PIZZA MELANZANE E PECORINO (V)

Tomato, fried aubergine, fresh basil and Pecorino cheese

Please let us know when booking if you suffer from any food allergies.
Unfortunately we cannot guarantee that our kitchen will be free of peanut or nut traces.
All (GF) can be served gluten free upon request.
There is a discretionary service charge of 10% for tables of 5 or more.

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