

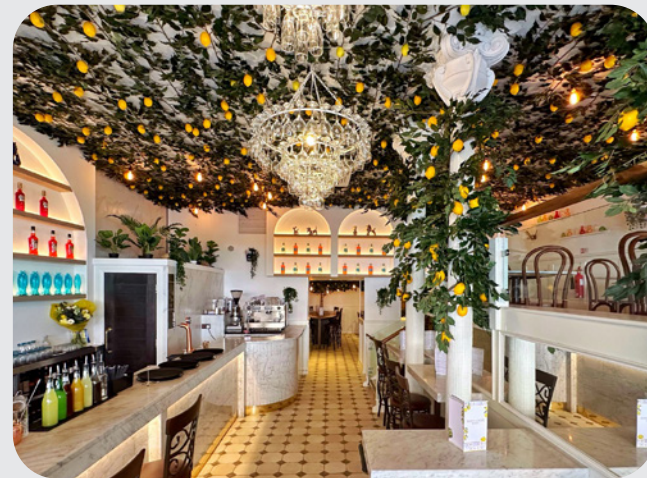


VISIT OUR RESTAURANT IN THE
HEART OF GLASGOW'S WEST END

4-6 Byres Road, Glasgow G11 5JY
0141 611 5858

f santaluciapastaglasgow
@santalucia_pasta
info@santaluciapasta.com

SANTA LUCIA
PASTA



181 Byres Road, Glasgow

f Santa Lucia Deli
@santaluciadeli
westend@santaluciadeli.com

A PIECE OF ITALY
IN THE HEART OF THE WEST END



SANTA LUCIA
DELI



BRUNCH

POACHED EGGS CARBONARA

£8.90

Toasted focaccia muffin with soft poached eggs, crispy pancetta, with a creamy cacio and black pepper sauce

EGGS BENEDICT WITH BACON

£8.90

A classic Benedict with perfectly poached eggs, crispy bacon, and a silky hollandaise sauce on toasted focaccia muffins

EGGS ROYALE £8.90

Our take on the Royale, featuring smoked salmon, poached eggs, and hollandaise over toasted focaccia muffins.

SOURDOUGH TOAST WITH SMOKED SALMON AND AVOCADO £9.90

Sourdough toast, smoked salmon, poached eggs, creamy avocado, and a sprinkle of herbs.

SALAD OF THE DAY £5.90

A seasonal, chef-inspired salad featuring the freshest ingredients of the day.

CREATE YOUR OWN ROLL (£2)

Then choose from the toppings below....

PANCETTA £2.5	AVOCADO £2
HOLLANDAISE SAUCE £1.5	BACON £2
EGGS (POACHED, FRIED OR SCRAMBLED) £1.5	CACIO E PEPE £2
SALMON £3	BASIL PESTO £1.5
ITALIAN SAUSAGE £3	SUNDRIED TOMATO PASTE £1.5

TRUFFLE CROQUE MADAME

£9.90

A unique spin on the traditional Croque Madame, with a luxurious truffle hollandaise sauce, pecorino shavings, and a comforting blend of melted cheese and ham, topped with a fried egg.

BRUSCHETTA MARMELLATA DI POMODORO (V) £7.90

A Mediterranean-inspired bruschetta with tomato jam, creamy stracciatella, and a rich basil reduction on a toasted sourdough bread.

VEGAN MEATBALLS IN NAPOLI SAUCE (VG) £7.90

Hearty vegan meatballs made with lentils, served in a rich tomato sauce for a plant-based comfort dish and sourdough bread.

SOUP OF THE DAY WITH BREAD £5.90

A warm, comforting soup made fresh every day, served with sourdough bread.

PANINI £7.90

CHOOSE BETWEEN: FOCACCIA, SOURDOUGH BREAD –

GLUTEN FREE BREAD AVAILABLE

1. **SICILIA (V):** Roasted aubergine, rocket salad and sundried tomato paste
2. **CAPRI (V):** Mozzarella, vine tomatoes, basil oil
3. **GENOVA (V):** Sundried tomato paste, basil pesto, rocket salad and stracciatella
4. **BERGAMO:** Sundried tomato paste, basil pesto, stracciatella and pastrami
5. **ROMA:** Pancetta, cacio pepe sauce
6. **BOLOGNA:** Mortadella, cream of stracciatella and rocket salad
7. **TOSCANA:** Truffle mayo, ham and cheese creating a perfect blend of savoury and sweet flavours

DESSERTS

TIRAMISÙ CLASSICO £4.90

Coffee soaked sponge fingers layered with sweet mascarpone and cacao

TIRAMISÙ PISTACCHIO £4.90

Milk soaked sponge fingers layered with sweet mascarpone and pistachio cream

CARAMEL SHORTCAKE £3.90

BISCOFF CARAMEL SHORTCAKE £3.90

WHITE CHOCOLATE AND RASPBERRY CARAMEL SHORTCAKE £3.90

CARROT CAKE £4.90

TORTA DELLA NONNA £4.90

KINDER BUENO BROWNIE £3.90

MUFFIN (BLUEBERRY OR CHOCOLATE) £3.50

CAPRESE £4.90

COFFEE

All our coffee is made with Borbone coffee: Italian selection of premium coffee blends. Full-bodied coffee, strong and creamy taste - 80% robusta 20% arabica

Americano	£3.25	Hot Chocolate	£3.95
Flat White	£3.65	Chai Latte	£3.95
Cappuccino	£3.65	Iced latte	£3.95
Latte	£3.55	Iced mocha	£4.75
Mocha	£4.25	Iced coffee	£3.80
Espresso	£1.95	Alternative Milk - Oat, Soy milk	£0.50
Double espresso	£2.95	Add syrups to coffee - caramel, vanilla, hazelnut	£0.50
Macchiato	£2.65	Extra shot	£0.50
Double Macchiato	£3.25		

SELECTION OF TEA £3.45

English Breakfast Tea	Green Tea
Earl Grey Tea	Fruit Tea
Peppermint Tea	

DRINKS (ALL £2.50)

San Pellegrino Aranciata	Pineapple Juice
San Pellegrino Limonata	Coke
San Pellegrino Blood Orange	Coke Zero
Orange Juice	San Pellegrino Sparkling Water
Apple Juice	Acqua Panna Still Water

- 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 bread 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.