Santa Lucia west end

VEGAN MENU

STARTERS

BRUSCHETTA AL POMODORO E BASILICO £7.90

Chargrilled sourdough bread, cherry tomatoes, EVO, garlic, and basil. (1)

CAPONATA (V) £7.90

Slow-cooked sweet and sour aubergines, celery, Leccino olives, capers, and tomatoes. (served cold) (2, 11, 14)

INSALATA SPINACI E CECI £8.90

Baby spinach, chickpeas, hummus, pickled beetroot, lemon, and EVO dressing. (2,7,10,11)

PASTA

SORRENTO £11.90

Linguine pasta, Napoli sauce, cherry tomatoes, and EVO. (1)

ALBA £13.90

Linguine pasta, with mixed wild mushrooms, EVO, and truffle sauce. (1, 11 - confirm if truffle sauce contains sulphites.)

REGGIO CALABRIA £12.90

Linguine pasta with confit garlic, chilies, and Napoli sauce. (1)

AMALFI £12.90

Linguine pasta alla Puttanesca with capers, olives, chilies, and Napoli sauce. (1, 11, 14)

DOLCI

PANNA COTTA £7.90

Coconut and rhubarb sweetened cream with vegan meringue. (11)

GELATO ALLA VANIGLIA £6.90

Vegan vanilla gelato. (No allergens present)

AFFOGATO £6.90

Vegan vanilla gelato, served with a coffee shot inside.

List of allergens

1. Gluten, 5. Fish 2. Celery 6. Nuts 3. Crustaceans 7. Soy 4. Fggs 8. Dain

9. mustard 10. Sesame 11. Sulphites 12. Molluscs 13. Peanuts

Santa luci Λ **WEST END**

GLUTEN FREE

STARTERS

ZUPPA DEL GIORNO (V) £6.90

Homemade soup of the day. (Varies by ingredients, confirm allergens with staff.)

BURRATA E BARBABIETOLA £10.90

Burrata from Noci, beetroot puree, pickled beetroot, salted almonds, crispy peas. (6, 8)

CARPACCIO DI OMBRINA £11.90

Thinly sliced stone bass cured with lemon, orange, and dill, with white balsamic, honey dressing, and vegan chili mayo. (5, 9, 11)

COZZE AL DRAGONCELLO £8.90

Shetland mussels with confit garlic, tarragon, Sambuca, and pink peppercorns. (3, 11)

CAPONATA (V) £7.90

Slow-cooked aubergines, celery, Leccino olives, capers, and tomatoes. (served cold) (2, 11, 14)

PASTA

NAPOLI £14.90

Gluten-free pasta with slow-cooked tomato, Italian sausage, pork, and beef ribs ragout. (2, 8)

SORRENTO £11.90

Gluten-free pasta, Napoli sauce, cherry tomatoes, stracciatella, EVO. (8)

OLBIA £15.90

Gluten-free pasta with garlic, chilies, Shetland mussels, and samphires. (3, 5, 11)

VIBO VALENTIA £14.90

Gluten-free pasta with Italian sausage, Nduja, Napoli sauce, and stracciatella. (2, 8)

NETTUNO £17.90

Gluten-free pasta with red Argentinian king prawns, garlic, chilies, and Pecorino sauce. (3, 8)

MAINS

PANCIA DI MAIALE E FRIARIELLI £17.90

Slow-cooked pork belly, deep fried broccoli rabe, layered sweet potatoes with thyme, and pork jus reduction. (2, 8, 11)

FILETTO AI TRE PEPI £36.90

Pan-fried beef filet with three peppercorn sauce, served with Hoffmann's Fries.

(11 - check seasoning for additional allergens.)

SPIEDINI DI CODA DI ROSPO £25.90

Chargrilled monkfish tail skewers with crispy saffron risotto, roasted tomato and chilli sauce, and Venere rice popcorns. (5, 8, 11)

DOLCI

GELATO £6.90

Choose from vanilla, chocolate, or strawberry. (8)

PANNA COTTA E RABARBARO £6.90

Coconut and rhubarb cream with vegan meringue. (11)

SFERA DI CIOCCOLATO £10.90

Chocolate sphere with almond cake, Madagascar vanilla ice cream, honeycomb, and chocolate sauce. (4, 6, 8)

AFFOGATO £6.90

Vanilla classic, served with a coffee shot inside.

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.

For parties of 5 or more a discretional service charge may be added to the final bill.

List of allergens

2. Celery 3. Crustaceans

7. Soy 8. Dairy

9. mustard 10. Sesame

11. Sulphites

12. Molluscs 13. Peanuts