



SANTA LUCIA

A LA CARTE



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

At Santa Lucia,

we are dedicated to bringing the heart and soul of Italian cuisine to Glasgow. Our menu is crafted with passion, using only the finest ingredients available to ensure authenticity in every dish. We take pride in our homemade recipes, blending the rich traditions of Italian cuisine with a modern touch, while staying true to the time-honored techniques of Italy.

We believe that great food starts with great ingredients, which is why we carefully source the best seasonal produce from local suppliers who share our commitment to quality. This allows us to maintain the freshness and authenticity of our dishes while supporting our community.

Buon Appetito!

ANTIPASTI

ZUPPA DEL GIORNO (V) £6.90
Homemade soup of the day, prepared with fresh seasonal ingredients. Served with a slice of rustic sourdough bread. (ask your server for allergens)

COZZE AL LIMONE £9.90
Fresh Shetland mussels sautéed with garlic, chillies, lemon and white wine sauce. Served with toasted garlic sourdough. (1, 8, 12, 11)

LASAGNA FRITTA £8.90
Golden-fried lasagna bites with a crispy crust, served with a side of slow-cooked Napoli sauce and fresh basil. (2, 1, 4, 8)

BURRATA ZUCCA E TARALLI £10.90
Creamy burrata from Puglia served with a velvety butternut squash and Disaronno reduction, finished with crumbled taralli and a dusting of black olive powder. (1, 8, 11)

ARANCINETTE SALSICCIA £8.90
Crispy deep-fried rice balls stuffed with Italian pork sausage and melted mozzarella, served with a rich Gorgonzola fondue. (1, 8)

CAPONATA (V) £7.90
Traditional Sicilian sweet and sour aubergine stew with celery, capers, olives, and tomatoes, slow-cooked to perfection. (1, 2, 11)

CAPELANTE CAROTE E CAPOCOLLO £14.90
Pan-seared king scallops on a silky carrot and honey purée, topped with crispy capocollo and fresh samphire. (12)

PANCIA DI MAIALE £10.90
Tender slow-cooked pork belly, glazed with a rich jus reduction, served with homemade pear chutney. (1, 2, 8)

BRUSCHETTA CLASSICA DI TROPEA (V) £7.90
Chargrilled sourdough topped with a vibrant mix of cherry tomatoes, sweet Tropea onion cream, fresh basil, and extra virgin olive oil. (1, 11)

FOCACCIA AL POMODORO (V) £8.90
Stone-baked pizza base drizzled with extra virgin olive oil, topped with cherry tomatoes, Grana Padano shavings, and fresh basil. (1, 8)

OMBRINA ALL'ARANCIA £11.90
Cured stone bass tartare, elegantly presented on a saffron coral crisp with pomegranate, fresh orange segments, black caviar, and a delicate orange-infused mayo. (4, 5)

List of allergens

1. Gluten
2. Celery
3. Crustaceans
4. Eggs

5. Fish
6. Nuts
7. Soy
8. Dairy

9. Mustard
10. Sesame
11. Sulphites
12. Molluscs

13. Peanuts
14. Lupin





PASTE

MEZZE MANICHE ARRABBIATA (V) £11.90
Wide-ridged tube pasta tossed with garlic, fresh chilies, and Napoli sauce. (1)

MEZZE MANICHE SALSICCIA E NDUJA CON BURRATA £14.90
Wide-ridged tube pasta with Italian sausage, Nduja from Spilinga, and Napoli sauce, finished with creamy burrata from Puglia. (1, 8)

LINGUINE GAMBERI E LIMONE £16.90
Linguine pasta with king prawns, garlic, chilies, lemon zest, and black olive powder. (1, 3, 11)

LINGUINE CODA DI ROSPO SALICORNIA E COZZE £17.90
Linguine pasta with monkfish, mussels, garlic, chilies, and samphire. (1, 5, 12, 11)

PAPPARDELLE AL RAGÙ NAPOLETANO £14.90
Egg pasta with slow-cooked Italian sausage, pork ribs, and beef ribs in a rich Napoli-style ragù. (1, 4, 11)

PAPPARDELLE AI FUNGHI E TARTUFO (V) £14.90
Egg pasta with a sauce of mixed wild mushrooms, truffle, butter, and sage. (1, 4, 8, 9)

RISOTTO GORGONZOLA, NOCI E PERE (V) £15.90
Creamy Carnaroli rice with Gorgonzola, walnuts, and pear chutney. (8, 6)

LASAGNA £13.90
Traditional oven-baked beef lasagna layered with slow-cooked ragù and béchamel sauce. (2, 1, 4, 8, 9, 7, 11)

RAVIOLI DELLO CHEF £
Homemade egg pasta parcels with a daily changing filling. Ask your server for today's selection. (Ask the server)

TROFIE AL PESTO DI CAVOLO NERO (V) £13.90
Hand-rolled twisted pasta tossed in black cabbage pesto with Parmesan, garlic, basil, and pine nuts. (1, 8, 9, 6, 10)

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

List of allergens

1. Gluten
2. Celery
3. Crustaceans
4. Eggs

5. Fish
6. Nuts
7. Soy
8. Dairy

9. Mustard
10. Sesame
11. Sulphites
12. Molluscs

13. Peanuts
14. Lupin

CARNE

TAGLIATA DI MANZO AI FUNGHI SELVATICI £36.90
Sliced Scotch beef fillet, served with a Nebbiolo jus reduction, mixed wild mushrooms, and handcrafted potato fondant. (2, 1, 8, 11)

POLLO ALLA MILANESE £18.90
Crispy breaded chicken breast, pan-fried with garlic and rosemary, served with your choice of linguine Napoli or chips. (1, 4, 8)

PETTO D'ANATRA ALL'AMARENA £27.90
Pan-seared duck breast with a rich black cherry jus reduction, served alongside grilled red radicchio. (1, 8, 11)

PESCE

BRANZINO IN CROSTA £19.90
Pan-seared sea bass fillet with a golden crust of lemon, garlic, and parsley breadcrumbs, served with sautéed black cabbage. (1, 8, 5)

CODA DI ROSPO ALLO ZAFFERANO £25.90
Pan-fried monkfish served on a velvety cream of cauliflower and saffron, accompanied by tricolor baby carrots and crispy kale. (5)

List of allergens

1. Gluten
2. Celery
3. Crustaceans
4. Eggs

5. Fish
6. Nuts
7. Soy
8. Dairy

9. Mustard
10. Sesame
11. Sulphites
12. Molluscs

13. Peanuts
14. Lupin





PIZZA

Our pizzas are hand-stretched and topped with San Marzano tomatoes and Fior di Latte mozzarella, then baked in a stone oven at 450°C for 90 seconds to achieve the perfect balance of a crispy yet airy crust.

Our pizzaiolo crafts the dough 70% hydrated using BIGA, an Italian preferment with lower hydration than other starters, which enhances the dough's structure and develops a more complex and intense flavor. The result is a lighter, softer, and more flavorful pizza with exceptional texture.

ROSSA (Tomato base)

MARGHERITA (V) £11.90
Tomato, Fior di Latte mozzarella, fresh basil, extra virgin olive oil. (1, 8)

DIAVOLA £13.90
Tomato, Fior di Latte mozzarella, and spicy Spianata Calabrese. (1, 8)

PROSCIUTTO E FUNGHI £13.90
Tomato, Fior di Latte mozzarella, smoked cooked ham, and mushrooms. (1, 8)

MARINARA CON BURRATA (V) £13.90
Tomato, oregano, garlic, extra virgin olive oil, fresh basil, and burrata from Puglia. (1, 8)

4 STAGIONI £14.90
Tomato, Fior di Latte mozzarella, artichokes, olives, smoked cooked ham, and mushrooms. (1, 8)

PULCINELLA £16.90
Tomato, slow-cooked Neapolitan ragù, and provolone cheese. (1, 8)

BIANCHE (White base)

DELICATEZZA (V) £12.90
Fior di Latte mozzarella, cherry tomatoes, fresh basil. (1, 8)

CICCIA E NZOLA £14.90
Fior di Latte mozzarella, Italian pork sausage, Gorgonzola, and red onions. (1, 8)

RADICCHIO GORGO E NOCI (V) £13.90
Fior di Latte mozzarella, red radicchio, Gorgonzola, and walnuts. (1, 8, 6)

CAVOLACCIO £15.90
Fior di Latte mozzarella, provolone cheese, cured capocollo, crumbled taralli, finished with black cabbage pesto. (1, 8, 6, 11)

SIDES

FOCACCIA ROSMARINO (1)	£7.90
MIXED OLIVES (11)	£4.90
MIXED SALAD	£4.90
CHUNKY CHIPS (1)	£3.90
GARLIC BREAD (1, 8)	£3.90
GARLIC BREAD AND CHEESE (1, 8)	£4.90
SOURDOUGH BREAD (1)	£3.90
SAUTÉED CAVOLO NERO	£4.90

WWW.SANTALUCIAGLASGOW.COM

0141 552 6233

MERCHANTCITY@SANTALUCIAGLASGOW.COM



WHY NOT TRY SANTA LUCIA AT...

SANTA LUCIA
DELI

181 Byres Road, Glasgow
westend@santaluciadeli.com
0141 471 4115

SANTA LUCIA
PASTA

4-6 Byres Road, Glasgow
info@santaluciapasta.com
Restaurant: 0141 611 5858
Takeaway: 0141 611 6030