



SANTA LUCIA

GROUP MENU

£26.90 - 8 people and above

Starters

ZUPPA DEL GIORNO (V)

Homemade soup of the day, prepared with fresh seasonal ingredients. Served with a slice of rustic sourdough bread. (ask your server)

COZZE AL LIMONE

Fresh Shetland mussels sautéed with garlic, chillies, and lemon. Served with toasted garlic sourdough. (1, 8, 12, 11)

ARANCINETTE SALSICCIA

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

BURRATA ZUCCA E TARALLI (V)

Creamy burrata from Puglia served with warm butternut squash and Disaronno cream, finished with crumbled taralli and black olive powder. (1, 8, 11)

BRUSCHETTA GORGO E FUNGHI (V)

Chargrilled sourdough bread topped with roasted mixed wild mushrooms and melted Gorgonzola. (1, 8, 11)

PANCIA DI MAIALE

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

CAPELANTE CAROTE E CAPOCOLLO (£5 SUPP)

Pan-seared king scallops on a silky carrot and honey purée, topped with crispy capocollo and fresh samphire. (12)

OMBRINA ALL'ARANCIA

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)

Main

LINGUINE GAMBERI E LIMONE

Linguine pasta with king prawns, garlic, chillies, lemon zest, and black olive powder. (1, 3, 11)

PAPPARDELLE RAGÙ NAPOLETANO

Fresh egg pasta with slow-cooked Italian sausage, pork ribs, and beef ribs in a rich Napoli-style ragù. (1, 4, 11)

RISOTTO GORGONZOLA, NOCI E PERE (V)

Creamy Carnaroli rice with Gorgonzola, walnuts, and pear chutney. (6, 8)

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)

Hand-rolled twisted pasta tossed in black kale pesto with Parmesan, garlic, basil, and pine nuts. (1, 6, 8, 9, 10)

TAGLIATA DI MANZO AI FUNGHI SELVATICI (£10 SUPP)

Sliced Scotch beef fillet, served with a Nebbiolo jus reduction, mixed wild mushrooms, and handcrafted potato fondant. (1, 2, 8, 11)

POLLO ALLA MILANESE

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

CODA DI ROSPO ALLO ZAFFERANO (£5 SUPP)

Pan-fried monkfish served on a velvety cream of cauliflower and saffron, accompanied by tricolor baby carrots and crispy kale. (5)

PIZZA

MARINARA CON BURRATA (V)

Tomato, oregano, garlic, extra virgin olive oil, fresh basil, and burrata from Puglia. (1,8)

RADICCHIO GORGO E NOCI (V)

Fior di Latte mozzarella, red radicchio, Gorgonzola, and walnuts. (1,8)

CAVOLACCIO

Fior di Latte mozzarella, provolone cheese, cured capocollo, crumbled taralli, finished with cavolo nero pesto. (1, 6, 8, 11)

Should you suffer from 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 upon request.

List of allergens

- | | | | | |
|----------------|---------|------------|---------------|-------------|
| 1. Gluten | 4. Eggs | 7. Soy | 10. Sesame | 13. Peanuts |
| 2. Celery | 5. Fish | 8. Dairy | 11. Sulphites | 14. Lupin |
| 3. Crustaceans | 6. Nuts | 9. Mustard | 12. Molluscs | |