



SANTA LUCIA

HAPPY Mother's DAY

3 Courses £34.95

2 Courses £29.95

Starters

SOUP OF THE DAY (V)

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 POMODORO

Fresh Shetland mussels sautéed with garlic, chillies, and a touch of Napoli sauce. Served with toasted garlic sourdough. (1, 8, 12, 11)

ARANCINETTI 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

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)

BRUSCHETTA CLASSICA DI TROPEA (V)

Chargrilled sourdough topped with a vibrant mix of cherry tomatoes, sweet Tropea onion cream, fresh basil, and extra virgin olive oil. (1, 11)

CAPELANTE CAROTE E CAPOCOLLO (£5)

Chargrilled sourdough topped with a vibrant mix of cherry tomatoes, sweet Tropea onion cream, fresh basil, and extra virgin olive oil. (12)

PANCIA DI MAIALE

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

LASAGNA FRITTA

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

Desserts

TIRAMISÙ AL PISTACCHIO

Milk-soaked ladyfingers layered with pistachio and mascarpone cream. (4, 6, 8)

TORTA DI CAROTE

Classic walnut and carrot cake. (6)

TORTINO AL LIMONE

Lemon and orange shortcrust pastry filled with lemon custard, topped with Italian meringue. (1, 4, 8)

Mains

MEZZE MANICHE ARRABBIATA (V)

Wide-ridged tube pasta tossed with garlic, fresh chillies, and Napoli sauce. (1)

PAPPARDELLE FUNGHI (V)

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

LINGUINE CON POLPETTE D'AGNELLO

Linguine pasta with homemade lamb meatballs in a rich Napoli sauce. (1, 4, 8)

LINGUINE GAMBERI E LIMONE

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

TROFIE AL PESTO DI CAVOLO NERO (V)

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

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)

TAGLIATA DI MANZO AI FUNGHI SECCHI (£10)

Sliced Scotch beef fillet, served with a Nebbiolo jus reduction, mixed wild mushrooms, and handcrafted potato fondant.

(1, 2, 8, 11)

BRANZINO IN CROSTA

Pan-seared sea bass fillet with a golden crust of lemon, garlic, and parsley breadcrumbs, served with sautéed black cabbage.

(1, 5, 8)

PIZZA CICCIA E GORGONZOLA

Fior di Latte mozzarella, Italian pork sausage, Gorgonzola, and red onions. (1, 8)

PIZZA MARINARA CON BURRATA (V)

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

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

