



# Cicchetti

CICCHETTI ARE SMALL PLATES WHICH YOU CAN ENJOY YOURSELF OR SHARE WITH FRIENDS. WE RECOMMEND 2/3 PER PERSON. AS ALL DISHES ARE FRESHLY PREPARED, SOME PLATES MAY ARRIVE BEFORE OTHERS.

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## FOCACCIA (V) £3.90

Stone baked pizza base, olive oil, rosemary, rock salt

## PANE E OLIVE (V) £3.90

Sourdough bread and olives from Cerignola

## CAPONATA £4.50

Slow cooked aubergines, onions, celery, tomatoes and olives, served with toasted bread

## ZUPPA £4.50

Soup of the day – please ask your server for details

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## SALMONE VIOLA £9

Cured beetroot salmon, goats cheese mousse, tomato cone, EVOO ice cream

## BURRATA FICHI £8.50

Burrata from Puglia, San Daniele ham, caramelized figs

## VERDURE E PANNELLE (V) £6

Chickpea fritters, lentils, mixed sautéed vegetables

## ARANCINE N'DUJA £6.50

Sicilian rice balls, mozzarella, Italian sausage, n'duja, parmesan fondue

## COLLO DI AGNELLO £7.50

Neck of lamb, pea puree and baby vegetables

## CARPACCIO HALIBUT £11

Thinly sliced Halibut, lemon juice, pink peppercorn, fresh raspberries, EVOO

## CAPRESE (V) £8

Buffalo mozzarella, cherry tomatoes, basil, EVOO

## BRUSCHETTA SANTA LUCIA £7.50

Black ink bread, king prawns, mango, rocket and lime

## SPAGHETTI VONGOLE £9

Spaghetti, cherry tomatoes, fresh clams

## POLLO RIPIENO £10

Corn fed chicken, goats cheese, red peppers, plain yoghurt, parmesan fondue, fried artichoke

## GNOCCHI VONGOLE E FAGIOLI £10

Potato dumplings, cream of cannellini beans, fresh clams

## TAGLIATELLE TARTUFO £8

Fresh tagliatelle, mixed wild mushrooms, cream of truffle

## CAPESANTE £12

King scallops, Stornoway black pudding, buttery roe sauce

## SCIALLATIELLI AL PECORINO (V) £8

Homemade Neapolitan pasta, buffalo mozzarella, pesto, cherry tomatoes and pecorino

## PACCHERI RAGU £7

Wide tube Neapolitan pasta, oxtail ragout

## FRITTURA GAMBERI E CALAMARI £9

Fried prawns and squid, tartare sauce

## GNOCCHI GORGONZOLA E PISTACCHIO £7

Homemade potato dumplings, creamy blue cheese sauce and crushed pistachios

## BRANZINO £10

Sea bass, parmesan breadcrumbs, raisins, cannellini bean puree, mixed baby vegetables

## FILETTO £17

Scotch beef fillet medallions, foie gras, pan brioche, madeira sauce and truffle cream

## RISOTTO FUNGHI (V) £8

Carnaroli rice, garlic, mixed wild mushrooms, creamy mascarpone cheese, butter and parmesan

## PACCHERI FRUTTI DI MARE £13.50

Wide tubed Neapolitan pasta, squid, king prawns, king scallops, mussels, clams, shellfish sauce

## SPAGHETTI CARBONARA £6.50

Spaghetti, fresh egg yolk, guanciale, pecorino

## TRILOGIA AGNELLO £15

Oven baked rack of lamb, neck of lamb and lamb shoulder croquettes, Barolo jus

## RAVIOLI RICOTTA (V) £6.50

Spinach and ricotta cheese stuffed pasta parcels, Napoli sauce, basil

## PICCIONE £14

Wood Pigeon, wild mushrooms, lardons, caramelised shallots, Chianti jus

## HALIBUT £18

Fillet of Halibut, pork belly, langoustine, and cream of clams

## RISOTTO DI MARE £13

Carnaroli rice, garlic, chillies, mussels, scallops, squid, king prawns, shellfish sauce

## RAVIOLI GAMBERI £12

King prawn

# SANTA LUCIA





# Pizzeria 9"

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## PIZZA PROSCIUTTO & TARTUFO £7.5

Fior di latte, creamy truffle, porcini mushrooms, ham

## PIZZA SAN DANIELE BURRATA & FICHI £8.5

Fior di latte, burrata, San Daniele ham and figs

## PIZZA MARGHERITA (V) £5

Tomato base, fior di latte, basil, EVOO

## PIZZA N'DUJA & SPINATA £7

Tomatoe base, fior di latte, n'duja, spicy spianata

## PIZZA ORTOLANA (V) £6

Tomato base, fior di latte, baby vegetables

## PIZZA D.O.C. (V) £7

Tomato base, buffalo mozzarella, basil, EVOO

## PIZZA ALLA NORMA £7.50

Tomato base, fior di latte, aubergines, ham, parmesan

## PIZZA MARE £9

Tomato base, cherry tomatoes, king prawns, clams, squid, EVOO

# SANTA LUCIA





# Sides

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**INSALATA MISTA (V) £3**

Mixed salad

**RUCOLA E PARMIGIANO £4**

Rocket and parmesan shavings

**BORLOTTI (V) £3.50**

Borlotti beans, chillies, EVOO

**SAUTÈ POTATOES £3.50**

Sauteed potatoes

**PATATINE FRITTE (V) £3.50**

Chunky chips

**VERDURE (V) £3.50**

Sauteed vegetables

SANTA LUCIA





# Dolci

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## TORTINA AL CIOCCOLATO FONDENTE CON GELATO ALLA PERA £7.50

Dark chocolate fondant, homemade pear ice cream,  
brandy snap, white chocolate snow

## CANNOLO SICILIANO £6.50

Tube shaped pastry, sheep sweet ricotta, pistachio crumble

## CROSTATA ALLA FRUTTA £6.50

Sweet pastry, Sabayon custard, mixed berries,  
chestnut foam

## TIRAMISU £6

Savoiardi, coffee, Mascarpone mousse, cocoa, honeycomb

## SGROPPINO £8

Lemon sorbet, prosecco, fresh strawberries

## TORTA CAPRESE £6

Dark chocolate cake, vanilla ice cream, orange and chilli

## BAVARESE AI FRUTTI DI BOSCO £7

Mixed berry Bavaroise, lemon and white chocolate, pistachio  
sponge, pumpkin and orange crumble, hazelnut cremeaux.

# SANTA LUCIA

