



SANTA LUCIA

AT HOME

Why not bring a taste of Italy to home and make a night of cooking your own dinner?
Each dish is prepared and boxed, ready to be finished at home with cooking instructions to follow!

AVAILABLE ON FRIDAY AND SATURDAY ONLY - PRE ORDER BY THURSDAY
0141 334 3333 / CONTACT@SANTALUCIAGLASGOW.COM / COLLECTION ONLY



Menu Carne - £50 for 2

COLLO D'AGNELLO

Neck of lamb, pea puree and baby vegetables

PACCHERI RAGU

Wide tubes Neapolitan pasta, oxtail ragout

POLLO RIPIENO

Cornfed chicken stuffed with red peppers and goats cheese

CANNOLO SICILIANO

Tube shaped pastry, sheeps sweet ricotta, pistachio crumble

BARBERA D'ASTI

A beautiful, full bodied red wine

SAN PELLEGRINO SPARKLING WATER

LAMB

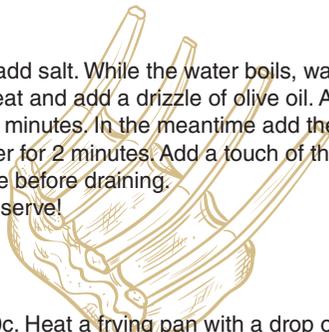
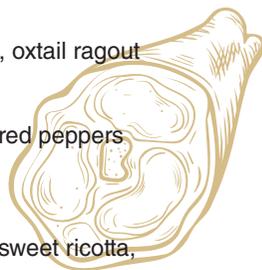
Preheat oven to 220c and prepare veg in a dish. Heat a non stick pan and add a little olive oil. Seal the lamb on both sides for one minute each then add with vegetables and cook for 4 minutes in the oven. Heat the peas and sauce separately, for 15 seconds each and enjoy!

PASTA

Boil a pot of water and add salt. While the water boils, warm a frying pan on a low heat and add a drizzle of olive oil. Add the sauce and mix for 3 minutes. In the meantime add the pasta to the boiling water for 2 minutes. Add a touch of the pasta water to the sauce before draining. Add the pasta, mix and serve!

CHICKEN

Preheat the oven to 220c. Heat a frying pan with a drop of olive oil and heat the chicken on both sides for 2 minutes each. Finish the chicken off in the oven for 6 minutes. Heat the sauce in the microwave for 15 seconds, plate and serve!



Menu Pesce - £55 for 2

CARPACCIO TONNO

Thinly sliced tuna carpaccio

RAVIOLI CAPESANTE

Homemade filled pasta parcels, king prawns, scallops, creamy shellfish sauce

BRANZINO

Seabass, parmesan breadcrumbs, raisins, cannellini bean puree, mixed baby vegetables

CROSTATA

Sweet pastry, sabayon custard, mixed berries, chestnut foam

ORVIETO

A fresh, crisp white wine

SAN PELLEGRINO SPARKLING WATER

TUNA

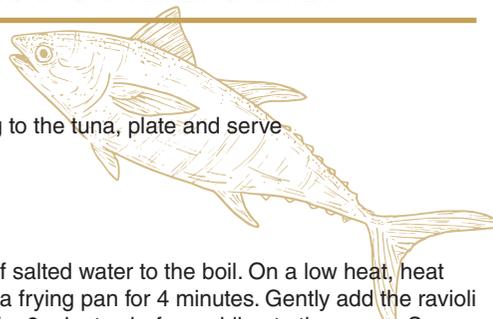
Add dressing to the tuna, plate and serve

RAVIOLI

Bring a pot of salted water to the boil. On a low heat, heat the sauce in a frying pan for 4 minutes. Gently add the ravioli to the water for 2 minutes before adding to the sauce. Serve and enjoy!

SEABASS

Preheat the oven to 220c. Add the dressing to the fish before putting it in a baking tray with the vegetables and cook for 4 minutes. Heat the sauce for 10 seconds before plating.



Menu Veg - £45 for 2

ZUPPA

Cream of Jerusalem artichoke soup, crispy beetroot

CAPRESE FICHI

Tomato and mozzarella salad with figs

RAVIOLI RICOTTA

Homemade ravioli filled with ricotta and spinach in a Napoli sauce

CAPRESE

Dark chocolate cake vanilla ice cream, orange and chilli

PRIMITIVO

A deep coloured and intense red wine

SAN PELLEGRINO SPARKLING WATER

SOUP

On a low heat, warm the soup in a pot while toasting the bread

RAVIOLI

Bring a pot of salted water to the boil. On a low heat, heat the sauce in a frying pan for 3 minutes. Gently add the ravioli to the water for 2 minutes before adding to the sauce. Serve and enjoy!

CAPRESE

Plate the tomatoes and mozzarella before dressing.

