



# 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 FOR 7 DAYS WITH 24H NOTICE

0141 334 3333 / [CONTACT@SANTALUCIAGLASGOW.COM](mailto:CONTACT@SANTALUCIAGLASGOW.COM) / COLLECTION ONLY

## ANTIPASTO ITALIANO

Mixed cured meat, cheeses and olives.

Plate everything and drizzle some olive oil.

## CAPONATA

Slow cooked sweet and sour aubergines with capers, olives, tomatoes, onions and celery.

Heat it up for 20 seconds in the microwave.

## PACCHERI AL RAGU DI CONIGLIO

Fresh egg pasta with wild rabbit ragout.

Bring a pot of salted water to the boil. Cook the pasta for 2 mins while heating the sauce either in the microwave or in a pot on a low heat. Drain the pasta, keeping a little of the water to add into the sauce.

Mix the pasta in the sauce and finish with some grated Parmesan.

## TACCHINO RIPIENO

Oven baked turkey breast stuffed with sausages, chestnuts and cranberries. Served with chipolata, gravy and veggies.

Preheat oven to 220c before placing the turkey, stuffing and veg on a tray. Pour half the gravy over the veg and cook in oven for 6-8 mins.

Heat gravy thoroughly and pour over the turkey once plated.

## BAVARESE AI FRUTTI DI BOSCO E CIOCCOLATO BIANCO CON CREMOSO ALLA NOCCIOLA E CRUMBLE DI ZUCCA

Plate the Bavarese along with sauce and sides, serve and enjoy.

Please let us know if you have any allergies or an intolerance | Gluten free pasta is available upon request