## S^NTA LUCI^

## GLUTEN FREE MENU

## Antipasti

ZUPPA DEL GIORNO £5.90
Homemade soup of the day
COZZE AL POMODORO £8.90
Mussels in garlic, chillies and tomato sauce

## BURRATA TRICOLORE $£ 8.90$

Burrata from Puglia, cream of peas, beetroot and salted almonds

POLIPETTI ALLA LUCIANA £ 10.90
Slow cooked baby octopus, garlic, chillies, tomato sauce, capers, olives

CARPACCIO ALLE NOCCIOLE £ 12.90
Beef fillet carpaccio, cream of hazelnut and lemon ricotta
CAPESANTE CAVOLO NERO $£ 13.90$
Pan seared king scallops, black cabbage pure, crispy guanciale

## Paste

ARRABIATA $£ 10.90$
Gluten free pasta ,Garlic, chillies, parsley, Napoli sauce
CARBONARA $£ 12.90$
Gluten free pasta, Crispy pancetta, black pepper, egg yolk, parmesan sauce

GAMBERI E LIMONE $£ 16.90$
Gluten free pasta, Prawns, lemon zest, garlic, chillies, cherry tomato sauce and dried black olives

RAGU DI MANZO $£ 13.90$
Gluten free pasta, beef shin ragu
FUNGHI £16.90
Gluten free pasta, Wild mushrooms, butter and sage sauce
ALLO SGOMBRO $£ 14.90$
Gluten free pasta, Mackerel, butter, garlic, chillies, cherry tomato sauce, seaweed

## PESTO SICILIANO £ 13.90

Gluten free pasta, sundried tomatoes, basil, garlic, ricotta, almonds and parmesan pesto
RISOTTO SALSICCIA E GORGONZOLA £ 14.90
Carnaroli Rice, Italian Sausages and gorgonzola

## Carne

FILETTO DI MANZO AL NEGROAMARO £3 1.90
Scotch beef fillet, Negroamaro reduction served with mixed salad

FILETTO DI MAIALE ALL'ARANCIA £ 18.90
Pork fillet, red wine and blood oranges reduction, saute lettuce

## Pesce

BRANZINO ALLA MEDITERRANEA £19.90
Pan fried fillet of seabass, cherry tomatoes, black olives, mussels and bisque reduction

## SGOMBRO AL VERDE $£ 17.90$

Fresh fillet of Mackerel, rainbow chard, sultana, pinenuts, garlic, chillies and salsa verde
SPIEDINI DI GAMBERONI GRIGLIATI $£ 15.90$
Grilled skewers of Argentinian prawns served with lemon butter and mixed salad

## Sides

MIXED OLIVES $£ 4.50$
MIXED SALAD £3.90
SAUTÉ RAINBOW CHARD WITH SULTANA AND
PINENUTS £5.90

## Dessert

FORREST FRUIT PANNACOTTA $£ 7.90$
Traditional pannacotta with forest fruits sauce and sweet almond biscuit.

GELATO 5.90
Three scoop of ice cream.
TORTA DI CAROTE E NOCI 6.90
Carrot cake with walnuts
AFFOGATO AL CAFFÈ 6.50
Vanilla ice cream with a shot of espresso.
ricotta, basil, garlic, almonds and parmesan pesto

## S $\Lambda$ NT^ LUCI^

## VEGAN MENU

## Antipasti

ZUPPA DEL GIORNO £5.90
Homemade soup of the day
BRUSCHETTA CLASSICA DI TROPEA £6.90
Chargrilled sourdough Italian bread, cherry tomatoes, cream of Tropea red onions, basil, evoo.

BRUSCHETTA MIMMOSA £7.90
Chargrilled sourdough Italian bread, roasted mixed wild mushrooms

FOCACCIA AL POMODORO £8.90
Stone baked pizza base with olive oil, cherry tomatoes and basil.

## Paste

PACCHERI ARRABIATA £10.90
Garlic, chillies, parsley, Napoli sauce
PAPPARDELLE FUNGHI E TARTUFO $£ 16.90$
Fresh pappardelle with wild mushrooms, truffle paste and sage sauce

RISOTTO MILANESE E FUNGHI £ 14.90
Carnaroli rice, saffron and wild mushrooms
SPAGHETTI SANTA LUCIA £ 13.90
Spaghetti with cherry tomato sauce, lemon zest

Pizza<br>MARINARA $£ 11.90$<br>Tomato, oregano, garlic, evoo, basil

GARPEZ $£ 11.90$
Tomato, black olives, capers, fresh basil, garlic
DELICATEZZA £ 10.90
Cherry tomatoes, fresh basil

## Sides

FOCACCIA ROSMARINO £6.90
MIXED OLIVES $£ 4.50$
MIXED SALAD $£ 3.90$
CHUNKY CHIPS $£ 3.90$
CHUNKY CHIPS UITH TRUFFLE $£ 5.90$
SAUTÉ RAINBOW CHARD UITH SULTANA AND PINENUTS £5.90

SOURDOUGH BREAD £3.90

## Dessert

TORTA DI CAROTE E NOCI £6.90
Carrot cake with walnuts

If you have any food allergies can you please inform your server. Unfortunately we cannot guarantee that our kitchen will be free of nut traces.
Gluten free pasta is available - we cannot guarantee there is no cross contamination

