



SANTA LUCIA

GROUP MENU

£25.90 - 8 people and above

Starters

ZUPPA DEL GIORNO (V)

Homemade soup of the day

COZZE AL POMODORO

Mussels in garlic, chillies and tomato sauce with garlic bread

POLIPETTI ALLA LUCIANA

With the following description: slow cooked baby octopus, garlic, chillies, tomato sauce, carasau bread, capers and olives;

CAPELANTE CAVOLO NERO (SUPP £4)

Pan seared king scallops, black cabbage pure, crispy guanciale

BURRATA TRICOLORE (V)

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

CARPACCIO ALLE NOCCIOLE

Beef fillet carpaccio, cream of hazelnut and lemon ricotta

BRUSCHETTA MIMMOSA

Chargrilled sourdough Italian bread, roasted mixed wild mushrooms, saffron ricotta

Main

SPAGHETTI SANTA LUCIA (V)

Spaghetti with cherry tomato sauce, lemon zest and burrata

SPAGHETTI GAMBERI E LIMONE

Prawns, lemon zest, garlic, chillies, cherry tomato sauce and dried black olives

PAPPARDELLE AL RAGU DI MANZO

Fresh pappardelle, beef shin ragu

TROFIE PESTO SICILIANO (V)

Homemade curled shaped pasta, sundried tomatoes, ricotta, basil, garlic, almonds and parmesan pesto

RISOTTO MILANESE(V)

Carnaroli rice, saffron and gorgonzola cheese

RAVIOLI DELLO CHEF

Ask your server for today's special

POLLO MILANESE

Panfried chicken breast served with spaghetti Napoli or chips

FILETTO DI MANZO AL NEGROAMARO (SUPP £7)

Scotch beef fillet, negroamaro reduction, served with truffle chips. Recommended medium rare

SGOMBRO AL VERDE

Fresh fillet of mackerel, rainbow chard, sultana, pinenuts, garlic, chillies and salsa verde

PIZZA TARTUFO (V)

Mozzarella, ricotta and truffle base, spinach, mixed wild mushrooms

PIZZA CRUDELIA

Tomato, Parma ham, burrata and rocket

Should you suffer from any food allergies can you please inform your server.
Unfortunately we cannot guarantee that our kitchen will be free of peanut or nut traces.
Gluten Free pasta is available upon request.

