

SANTA LUCIA PASTA

GROUP MENU

8 PEOPLE AND ABOVE

2 COURSES £22.90

STARTER

CAPONATA (VG)

Slow cooked sweet and sour aubergine, celery, olives, capers and tomatoes

ARANCINE PEPERONI E CAPRINO(V)

Deep fried sicilian rice balls stuffed with roasted peppers and goats cheese, served with parmesan cheese fondue dip

BURRATA E POMODORO (V) (£2 SUPPLEMENT)

Burrata from Puglia, home made Napoli sauce, bread croutons, EVO, Maldon salt

LASAGNA FRITTA

Our signature dish, deep fried lasagna bites, Napoli dip

CAPELANTE AL BRANDY (£5 SUPPLEMENT)

Pan fried king scallops, brandy and prawns emulsion and paprika crisp

BRUSCHETTA AL POMODORO (V)

Chargrilled sourdough bread, cherry tomatoes, EVO and basil

CARPACCIO DI MANZO E TARTUFO (£3 SUPPLEMENT)

Beef fillet carpaccio, truffled ricotta cheese, walnut, EVO, lemon juice, parmesan crisps

COZZE SANTA LUCIA

Shetland mussels, garlic, chilli, white wine and lemon sauce

FRESH PASTA

Vegan and gluten free options available

ROMA

BUCATINI ALLA CARBONARA

Thick spaghetti pasta with hollow centre, crispy pancetta, black pepper, egg yolk and pecorino.

VIBO VALENTIA

BUCATINI SALSICCIA NDUJA

Thick Spaghetti with hollow centre, Italian sausage, creamy Nduja di Spilinga and Napoli sauce. Finished with Burrata di Puglia.

SORRENTO

BUCATINI POMODORO, BASILICO, BURRATA AND PESTO (VG)

Thick spaghetti with hollow centre, Napoli sauce, cherry tomatoes burrata, finished with pesto

CEFALÙ

MEZZE LUNE ALLA MELANZANA (V)

Half mooned shaped parcels, stuffed with aubergine, olives, capers, tomatoes with a basil butter sauce, finished with seasoned breadcrumbs

TAORMINA

LINGUINE TONNO E OLIVE

Linguine pasta, Atlantic red tuna, black olives, capers, anchovies, garlic chillies and Napoli sauce

ISERNIA

PACCHERI AL RAGOUT D'AGNELLO

Classic napolitan tube shaped pasta, slow cooked lamb shoulder ragout

REGGIO CALABRIA

CASARECCE ARRABIATA ALLA FONDUTA DI FORMAGGIO (V)

Short twisted pasta, garlic confit, chilly confit, Napoli sauce, parmesan fondue

PALERMO (£5 SUPPLEMENT)

LINGUINE AI GAMBERI E LIMONI

Linguine pasta, king prawns, chillies, garlic, cherry tomato sauce, lemon zest and black olive powder.

- If you have 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 - we cannot guarantee there is no cross contamination.
- Please note that some of our cheeses are unpasteurised and some of our desserts are made with raw egg.
- For parties of 5 or more a discretionary service charge may be added to the final bill.



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