

SANTA LUCIA PΛSTΛ

LUNCH

MONDAY TO FRIDAY 11:30 TO 4 PM

1 COURSE £8.90 2 COURSES £12.90 3 COURSES £16.90

SATURDAY & SUNDAY 11:30 TO 3 PM

2 COURSES £14.90 3 COURSES £17.90

PER INIZIARE

ZUPPA DEL GIORNO Chef's soup of the day

MORTADELLA DI BOLOGNA

thinly sliced cured pork, traditionally flavoured with pistachio

COZZE (£2 SUPPLEMENT)

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

BRUSCHETTA AL POMODORO (VG)

Chargrilled sourdough bread, cherry tomatoes, evoo and basil

LASAGNA FRITTA

Our signature dish, deep fried lasagna bites, Napoli dip

CAPONATA (VG)

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

ARANCINE CAPRINO E PEPERONI

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

FRESH PASTA

Vegan and gluten free options available

SALERNO

LINGUINE AGLIO OLIO E PEPERONCINO (V) Linguine pasta with garlic, EVO and chilli

REGGIO CALABRIA

CASARECCE ARRABIATA ALLA FONDUTA DI FORMAGGIO (V) Short twisted pasta, garlic confit, chilly confit, Napoli sauce, parmesan fondue

PALERMO (£3 SUPPLEMENT)

LINGUINE AI GAMBERI E LIMONI

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

ROMA (£2 SUPPLEMENT)

BUCATINI ALLA CARBONARA

Thick spaghetti with allow centre, egg yolk, crispy pancetta, pecorino cheese, black pepper, parmesan crisps

BIELLA (£2 SUPPLEMENT)

RAVIOLI DI CARNE

Parcel pasta, stuffed with, veal and ham shanks, spinach, escarole, parmesan, butter and sage sauce

GENOVA

CASARECCE AL PESTO (V)

Short twist pasta, basil pesto, roasted pine kernels

BOLOGNA

LASAGNA

Santa Lucia's slow cooked beef shin ragout lasagna

AMATRICE

BUCATINI ALL'AMATRICIANA

Thick spaghetti with a hollow centre, crispy pancetta, chillies and Napoli sauce.

SORRENTO

BUCATINI POMODORO, BASILICO, BURRATA AND PESTO Thick spaghetti with allow centre, Napoli sauce, cherry tomatoes, burrata, finished with pesto

ORISTANO

LINGUINE COZZE

Linguine pasta, garlic, chillies and Shetland mussels

FOGGIA

BUCATINI VERDURE

Thick spaghetti with hollow centre, Julienne of courgette, aubergines, peppers and carrots, confit garlic, fresh basil, oregano and EVO

DOLCE DESSERT OF THE DAY

- 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 discretional service charge may be added to the final bill.















