# Santa lucia <br> P $\Lambda$ STA 

## 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

## 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

GENOVA
CASARECCE AL PESTO (V)
Short twist pasta, basil pesto, roasted pine kernels

## 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.


