

SANTA LUCIA

TAKEAWAY

STARTERS

CAPONATA £4.90

ARANCINE PEPERONI E CAPERINO £5.90

BURRATA E POMODORO £7.90

LASAGNE FRITTA £6.90

BRUSCHETTA AL POMODORO £5.90

SIDES

GARLIC BREAD £3.90

GARLIC BREAD WITH CHEESE £4.50

SKIN ON FRIES £3.90

SKIN ON FRIES - TRUFFLE AND PARMESAN £4.90

ROCKET AND PARMESAN SALAD £4.90

MIXED SALAD £3.90

SOURDOUGH BREAD £3.90

FOCACCIA £3.90

Rosemary Genovese focaccia style

MIXED OLIVES £3.90

FRESH PASTA

AMATRICE £8.90

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

BIELLA £12.90

Parcel Pasta, stuffed with yeal and ham shank, spinach. escarole and parmesan butter and sage.

ALBA £10.90

Linguine pasta, wild mushrooms and truffle butter sauce.

VIBO VALENTIA £12.90

Classic Neapolitan tube shaped pasta, Italian sausage, creamy N'duja di Spilinga and Napoli sauce topped with burrata cheese.

SORRENTO £8.90

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

PALERMO £13.90

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

TAORMINA £12.90

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

AVELLINO £10.90

Short twist of pasta, red peppers, almond pesto and goat cheese sauce.

ISERNIA £10.90

Classic Neapolitan tube shaped pasta, slow cooked lamb shoulder ragout.

BOLOGNA £9.90

Santa Lucia's slow cooked beef shin ragout lasagna.

REGGIO CALABRIA £9.90

Short twisted pasta, garlic confit, chilli confit, Napoli sauce, parmesan fondue.

FOGGIA £10.90

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

DESSERTS

CANNOLO SICILIANO £4.90 TIRAMISU AL PISTACCHIO £4.90 TORTE DI CAROTE E NOCI £5.90 TORTA CAPRESE £5.90 BABA NAPOLETANO £5.90

- 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.
- Please note that some of our cheeses are unpasteurised and some of our desserts are made with raw egg.













