



# SANTA LUCIA

## GLUTEN FREE MENU

### Antipasti

#### ZUPPA DEL GIORNO (V) £6.90

Homemade soup of the day, prepared with fresh seasonal ingredients. (ask the server)

#### COZZE AL LIMONE £9.90

Fresh Shetland mussels sautéed with garlic, chilies, lemon and white wine sauce. (8, 12, 11)

#### BURRATA ZUCCA £10.90

Creamy burrata from Puglia served with warm butternut squash and Disaronno cream, finished with black olive powder. (8, 11)

#### CAPELANTE CAROTE E CAPOCOLLO £14.90

Pan-seared king scallops on a silky carrot and honey purée, topped with crispy capocollo and fresh samphire. (12)

#### PANCIA DI MAIALE £10.90

Tender slow-cooked pork belly, glazed with a rich jus reduction, served with homemade pear chutney. (2, 8)

#### OMBRINA ALL'ARANCIA £11.90

Cured stone bass tartare, elegantly presented on a saffron coral crisp with pomegranate, fresh orange segments, black caviar, and a delicate orange-infused mayo. (4, 5)

### Carne

#### TAGLIATA DI MANZO AI FUNGHI SELVATICI £36.90

Sliced Scotch beef fillet, served with a Nebbiolo jus reduction, mixed wild mushrooms, and handcrafted potato fondant. (2, 8, 11)

#### PETTO D'ANATRA ALL'AMARENA £27.90

Pan-seared duck breast with a rich black cherry jus reduction, served alongside grilled red radicchio. (8, 11)

### Pesce

#### FILETTO DI BRANZINO £19.90

Pan-seared fillet of seabass, served with sautéed cavolo nero. (8, 5)

#### CODA DI ROSPO ALLO ZAFFERANO £25.90

Pan-fried monkfish served on a velvety cream of cauliflower and saffron, accompanied by tricolor baby carrots and crispy kale. (5)

### Paste

#### PENNE ARRABBIATA £11.90

Gluten-free penne pasta tossed with garlic, fresh chilies, parsley, and Napoli sauce.

#### PENNE SALSICCIA E NDUJA CON BURRATA £14.90

Gluten-free penne pasta with Italian sausage, Nduja from Spilinga, and Napoli sauce, finished with creamy burrata from Puglia. (8)

#### PENNE GAMBERI E LIMONE £16.90

Gluten-free penne pasta with king prawns, garlic, chilies, cherry tomato sauce, lemon zest, and black olive powder. (3, 8, 11)

#### PENNE CODA DI ROSPO SALICORNIA E COZZE £17.90

Gluten-free penne pasta with monkfish, mussels, garlic, chilies, and samphire. (5, 12, 11)

#### PENNE RAGU NAPOLETANO £14.90

Gluten-free penne pasta with slow-cooked Italian sausage, pork ribs, and beef ribs in a rich Napoli-style ragù. (4, 11)

#### PENNE FUNGHI £14.90

Gluten-free penne pasta with mixed wild mushrooms, butter, and sage sauce. (8, 9)

#### PENNE PESTO AL CAVOLO NERO £13.90

Gluten-free penne pasta tossed in black cabbage pesto with Parmesan, garlic, basil, and pine nuts. (8, 9, 6, 10)

#### RISOTTO GORGONZOLA, NOCI E PERE £15.90

Creamy Carnaroli rice with Gorgonzola, walnuts, and pear chutney. (8, 6)

### Sides

#### MIXED OLIVES £4.90 (11)

#### MIXED SALAD £4.90

#### SAUTÉED CAVOLO NERO £4.90

### Dessert

#### AFFOGATO £6.90

Two scoops of vanilla ice cream served with a shot of espresso. (8)


#### GELATO £6.90

Three scoops of ice cream. Choose from Vanilla, Chocolate, or Strawberry. (8)

#### TORTA DI CAROTE E NOCI £7.90

Classic walnut and carrot cake. (8)

Note: Our gluten-free dishes are prepared with care,  
but cross-contamination may occur.  
Please inform our staff of any severe allergies.





# SANTA LUCIA

## VEGAN MENU

### Antipasti

#### ZUPPA DEL GIORNO £6.90

Homemade soup of the day, prepared with fresh seasonal ingredients. (ask the server)

#### CAPONATA £7.90

Slow-cooked sweet and sour aubergine with celery, olives, capers, and tomatoes. (1, 2, 11)

#### BRUSCHETTA CLASSICA DI TROPEA £7.90

Chargrilled sourdough bread topped with cherry tomatoes, cream of Tropea red onion, and extra virgin olive oil. (1, 11)

#### FOCACCIA AL POMODORO £8.90

Stone-baked pizza base with cherry tomatoes, basil, and extra virgin olive oil. (1)

### Paste

#### MEZZE MANICHE ARRABBIATA £11.90

Wide-ridged tube pasta tossed with garlic, fresh chillies, and Napoli sauce. (1)

#### LINGUINE SANTA LUCIA £13.90

Linguine pasta with garlic, fresh basil, and cherry tomato sauce. (1)

#### RISOTTO FUNGHI £14.90

Creamy Carnaroli rice with mixed wild mushrooms.

### Pizza

#### MARINARA £11.90

Tomato, oregano, garlic, basil, and extra virgin olive oil. (1)

#### 4 STAGIONI £14.90

Tomato, mushrooms, artichokes, and olives. (1)

### Sides

#### FOCACCIA ROSMARINO (1) £7.90

#### MIXED OLIVES (11) £4.90

#### MIXED SALAD £4.90

#### CHUNKY CHIPS (1) £3.90

#### SOURDOUGH BREAD (1) £3.90

#### SAUTÉED CAVOLO NERO £4.90

### Dessert

#### AFFOGATO £6.90

Two scoops of vanilla ice cream served with a shot of espresso.

#### GELATO ALLA VANIGLIA £6.90

Three scoops of vegan vanilla ice cream.

#### TORTA DI CAROTE E NOCI £7.90

Classic walnut and carrot cake. (6)

#### List of allergens

1. Gluten
2. Celery
3. Crustaceans
4. Eggs

5. Fish
6. Nuts
7. Soy
8. Dairy

9. mustard
10. Sesame
11. Sulphites
12. Molluscs

13. Peanuts
  14. Lupin
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