

SANTA LUCIA

WEST END

CELEBRATION MENU

2 courses £26.90 • 3 courses £32.90

Starters

CROCCHETTE DI BACCALA'

Deep fried cod croquettes, tartare sauce.(1, 5, 8, 11)

ZUPPA DEL GIORNO (V)

Homemade soup of the day, served with a slice of sourdough bread.
(Varies - confirm allergens with staff.)

BRUSCHETTA AL POMODORO

Chargrilled sourdough bread, cherry tomatoes, EVO, garlic and Basil.(1)

MORTADELLA ALLA GRIGLIA

Chargrilled mortadella slices with smoked stracciatella and pistachios crumble.(8,6)

MELANZANA AL FUNGHETTO

Slow cooked aubergines, with piennolo tomatoes, garlic, basil

BURRATA E POMODORINI

Burrata from Puglia resting on a bed of twin of piennolo red tomato and ercolano yellow tomatoes purees, garlic, EVO and basil, finished with tarallo crumble. (1,8))

LASAGNA FRITTA

Deep fried pork and beef lasagna bites, Napoli sauce, basil. (1, 2, 4, 8)

TONNO E MELANZANA (£2 SUPPLEMENT)

Chargrilled tuna steak, aubergines, stracciatella, basil and rocket salad topped with black olive powder. (5,8,11,14)

COZZE ALLA SALICORNIA

Shetland mussels, confit garlic, chillies, white wine samphire. served with a slice of toasted sourdough bread.(1, 11, 12)

Mains

NAPOLI

PACCHERI AL RAGU NAPOLETANO

Handmade tube shaped pasta with slow cooked tomato, Italian sausages, pork and beef ribs ragout.(1,4)

SORRENTO

MAFALDE AL POMODORO, BASILICO E BURRATA

Handmade ribbon shaped pasta in a Napoli sauce, cherry tomatoes topped with stracciatella cheese, dressed in EVO.(1, 4, 8)

POLLO RIPIENO

Corn fed chicken breast, stuffed with mushrooms and provola cheese affumicata, pecorino fondue (8)

OSTUNI

PACCHERO COZZE E FAGIOLI

Tube shaped pasta, garlic, chillies, Shetland mussels, cannellini beans, piennolo tomatoes.(1,5,11,12)

SANT'AGATA (£4 SUPPLEMENT)

LINGUINE GAMBERI E BARBABIETOLA

Linguine pasta, red king prawns tartare, beetroots, EVO and shellfish sauce, finished off with pecorino sauce.(1, 4, 3, 8)

MERLUZZO ALL'ACQUA SANTA

Pan fried cod fillet, grilled pak choi, tomato and EVOO broth, tapioca craker.

IMOLA

RAVIOLONE RICOTTA, SPINACI E TUORLO

Giant raviolo, stuffed with ricotta, spinach, parmesan and runny egg yolk, in a butter and sage sauce, finished with parmesan shavings.(1,4,8)

REGGIO CALABRIA

LINGUINE ARRABBIATA.

Confit, garlic, chillies, Napoli sauce.(1,4)

MELANZANA AL FORNO E PROVOLA AFFUMICATA (V)

Breaded aubergines, cooked in butter, topped with piennolo tomatoes, garlic, basil, aubergines, smoked provola. (1,8)

CIVITAVECCHIA

MAFALDINE , PECORINO, PANCETTA E UOVO

Ribbon shaped pasta, pecorino sauce, crispy pancetta, finished with egg yolk.(1, 4, 8)

VIBO VALENTIA

PACCHERI SALSICCIA E STRACCIATELLA

Homemade tube shaped pasta, garlic ,chillies, Italian sausages, Napoli sauce, stracciatella.(1, 4, 8)

Dolci

TIRAMISU CLASSICO

Coffee soaked savoiardi, mascarpone mousse.(1,4,8)

GELATO

Choose between vainilla, chocolate, strawberries, stracciatella. (8)

CAPRESE CAKE

Almond and chocolate cake, rich chocolate sauce, vainilla ice cream (6, 8)

List of allergens

1. Gluten,	3. Crustaceans	5. Fish	7. Soy	9. mustard	11. Sulphites	13. Peanuts
2. Celery	4. Eggs	6. Nuts	8. Dairy	10. Sesame	12. Molluscs	14. Lupin



SANTA LUCIA

WEST END

