SANTA LUCIA

A La Carte

Welcome to Santa Lucia

Authentic Italian Cuisine in the Heart of Glasgow

At Santa Lucia, our Rosette award-winning chefs are passionate about bringing the heart and soul of Italian cooking to Glasgow. Each dish on our menu is crafted with care and tradition, using only the finest seasonal ingredients to ensure authentic flavours in every bite.

We take pride in our homemade recipes, blending the rich heritage of Italian cuisine with a modern touch - while staying true to the time-honoured techniques passed down through generations.

Great food begins with great ingredients. That's why we carefully source the best local produce from trusted suppliers who share our commitment to quality. This not only guarantees freshness and flavour, but also supports our local community. Buon Appetito!

APERITIVO *(while you wait)*

APEROL 12
Aperol, prosecco, soda water

NEGRONI 12
Plymouth gin, Campari, Vermouth, Angostura orange bitters

SORRENTO 12
Limoncello, Prosecco, soda water

OLIVES 6.5
FOCACCIA ROSMARINO 7.5

SOURDOUGH BREAD 5
FOCACCIA POMODORINI 9.5

ANTIPASTI

BRUSCHETTA CLASSICA (V) 8
Toasted sourdough bread with roasted cherry tomatoes, caramelised onion gel, basil & pecorino crumble. (1,8)

ARANCINA SALSICCIA N'DUJA 8.5
Crispy saffron arancina filled with Italian sausage & 'nduja, served with a spicy parmesan fondue. (1,4,8)

COZZE AL POMODORINO GIALLO E SALICORNIA 11
Mussels cooked in a rich yellow tomato sauce, garlic and chilli, finished with samphire and served with garlic bread. (1,8,12)

ZUPPA (V) 7
Please ask your server for today's soup.

BURRATA E PEPERONI (V) 10.5
Creamy burrata with piquillo red pepper cream, grilled mixed peppers & toasted almonds. (8,6)

FRITTURA DI PESCE 14
Crispy fried seafood with grilled polenta stick & rich crab bisque. (1,3)

POLIPETTI ALLA LUCIANA 13
Slow-cooked baby octopus in a rich tomato sauce with black olives, capers, garlic & chilli. (5,12)

ZUCCA ARROSTO E STRACCHINO (V) 8
Roasted butternut squash with stracchino cream & toasted pine nuts. (8,6)

PASTE

SPAGHETTI ARRABBIATA 2.0 (V) 15
Spaghetto Quadrato in a rich yellow tomato sauce, finished with fresh chilli gel and basil oil (1)

MEZZE MANICHE ALL'AMATRICIANA 16
Mezze Maniche pasta with a rich tomato sauce and crispy guanciale, finished with spicy Parmesan fondue. (1,8)

MEZZE MANICHE AL PESTO ROSSO (V) 15
Mezze Maniche pasta tossed in a creamy sun-dried tomato, toasted almond and parmesan pesto. (1,6)

SPAGHETTI COZZE, AGLIO, OLIO & PEPERONCINO 18
Spaghetto Quadrato with garlic, chilli and olive oil, served with mussels and finished with crispy lime breadcrumbs. (1,12)

SPAGHETTI GAMBERI E LIMONE 19
Spaghetto Quadrato with prawns in a rich cherry tomato and crab bisque sauce, finished with chilli and fresh lemon zest. (1,3,11)

OX CHEEK LASAGNE 17
Layers of pasta, béchamel & slow-braised ox cheek ragù with red wine and aromatic spices. (1,4,8,11)

PASTE SPECIALI

GNOCCHI CULURGIONES (V) 18
Handmade Sardinian potato gnocchi made with Pecorino & garlic-infused olive oil, served with slow-cooked Napoli sauce & a basil and pecorino crumble. (1,8)

RAVIOLI CASONCELLI 17
Handmade ravioli filled with slow-braised beef shin, finished with butter, sage & crispy guanciale. (1,4,2,11)

RISOTTO MILANESE 22
Creamy saffron risotto served with tender slow-cooked beef cheek. (8,11)

Please note: All pasta except ravioli and lasagna can be made gluten free.

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

Should you suffer from 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 upon request.

A 10% discretionary service charge is automatically applied to all bills

SECONDI

CONTROFILETTO RECOMMENDED MEDIUM RARE 22
Scotch sirloin steak served with mixed mushrooms and our homemade rich red wine and jus reduction. (8,2,11)

COSTATA D'AGNELLO 24
Lamb chops served with basil-infused potatoes, chicory gratin and our homemade rich jus reduction. (1,8,11)

POLLO ARROSTO E PEPERONI 19
Slow-cooked roasted corn-fed chicken served with grilled mixed peppers and a smooth spring onion cream. (8,2,11)

CERNIA ALL'ACQUA PAZZA 22
Grilled stone bass fillet served in a rich cherry tomato, black olive & caper sauce. (5)

SALMONE 19
Fillet of Scotch salmon, served on a silky potato and saffron cream, finished with crispy spring onion nest. (5,8)

CONTORNI

ROSEMARY FOCACCIA 7.5
Freshly baked focaccia with rosemary. (1)

ROASTED CHERRY TOMATO FOCACCIA 9.5
Freshly baked focaccia with roasted cherry tomatoes. (1)

KOFFMANN SKIN ON FRIES 5

SOURDOUGH BREAD 5

MIXED OLIVES 6.5

LA RECCO (V) 12.5
Focaccia-style base topped with fresh stracchino cheese (1,8)

GARLIC BREAD (1,8) 5

CHEESY GARLIC BREAD (1,8) 6.5

MIXED SALAD 6

RUCOLA CON ZUCCA ARROSTO 8
Rocket, Grana Padano, toasted almonds & roasted butternut squash salad (8,6)

SPAGHETTI AL POMODORO 7
Spaghetti with a classic Napoli sauce. (1)

PIZZE

Hand-crafted pizza dough with 00 flour and wheat germ flour, slow fermented for a minimum of 48 hours for an exceptional flavour and light, airy crust.

ROSSE: (Red San Marzano tomato base)

MARGHERITA (V) 14
San Marzano base, parmesan cheese, fresh basil, fior di latte (1,8)

MARGHERITA RUSTICA (V) 13
Roasted cherry tomato base, fresh basil, fior di latte, parmesan shavings (1,8)

COSACCA 13.5
San Marzano base, oregano, garlic, basil, grated pecorino (1,8)

MARINARA CAPERI E ACCIUGHE 14.5
San Marzano base, fresh basil, capers, anchovies (1,5)

GIALLE: (Yellow tomato base)

DIAVOLINA 16
Yellow tomato base, spicy ventricina salami, smoked scamorza cheese, honey (1,8,11)

AUTUNNO 18
Yellow tomato base, roasted butternut squash, crispy guanciale and stracchino foam (1,8,11)

CICORIA E PEPERONI (V) 16
Yellow tomato base, grilled white chicory, mixed grilled peppers, chilli gel (1)

BIANCHE: (Premium cheese selection base)

Upgrade to San Marzano base for £1.50

PROSCIUTTO E FUNGHI 16
Fior di latte base, cotto ham, roasted mixed mushrooms, spicy parmesan fondue and beef jus (1,8,2,11)

RUCOLA E GRANA 15
Smoked scamorza base, fresh rocket, parmesan shavings, grated parmesan, basil oil (1,8)

ADD ONS: VEG £1.50 CHEESE £2.50 MEAT £2.50

DOLCI

CRANACHAN ALL'ITALIANA 10
Our take on cranachan made with an almond crumble, whisky and mascarpone cream and raspberry gel (1,8,6)

TIRAMISÙ 8.5
Classic Italian tiramisù with coffee-soaked savoiardi, mascarpone cream & cocoa. (1,4,8)

LEMON BRÛLÉE 9
Fresh, smooth lemon custard topped with torched caramelised sugar. (8)

AFFOGATO 7.5
Vanilla ice cream paired with a classic Italian espresso

CANNOLO SCOMPOSTO 7.5
Deconstructed cannolo with chocolate crumble, sweet ricotta and orange zest (1,4,8)

DELIZIA AL CAFFÈ 7.5
Silky coffee cream paired with white chocolate crumble and amaretto powder (4,8,6)

GELATO 6.5
Two scoops of vanilla ice cream