SANTA LUCIA

VEGAN MENU

ANTIPASTI

BRUSCHETTA CLASSICA 8
Toasted sourdough bread with roasted cherry tomatoes, caramelised onion gel (1)

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

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

PASTE

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

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

PASTA AL SUGO 14.5
Mezze Maniche tossed in a rich Napoli sauce (1)

SPAGHETTI AGLIO, OLIO & PEPERONCINO 15
Spaghetto Quadrato with garlic, chilli and olive oil, finished with crispy lime breadcrumbs. (1)

PIZZE

MARINARA 14.5
San Marzano base, oregano, garlic, fresh basil, extra virgin olive oil (1)

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

QUASI MARGHERITA 15
Yellow tomato base, fresh basil, roasted cherry tomato (1)

AUTUNNOISH 15
Yellow tomato base, roasted butternut squash, fresh rocket (1)

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

MIXED SALAD 6

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

DOLCI

AFFOGATO 7.5
Vegan vanilla ice cream paired with a classic Italian espresso

GELATO 6.5
Two scoops of vegan vanilla ice cream

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

SANTA LUCIA

GLUTEN FREE MENU

ANTIPASTI

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

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

PENNE ARRABBIATA 2.0 (V) 15
Gluten-free penne pasta in a rich yellow tomato sauce, finished with fresh chilli gel and basil oil

PENNE ALL'AMATRICIANA 16
Gluten-free penne pasta with a rich tomato sauce and crispy guanciale, finished with spicy Parmesan fondue. (8)

PENNE AL PESTO ROSSO (V) 15
Gluten-free penne pasta tossed in a creamy sun-dried tomato, toasted almond and parmesan pesto. (6)

PENNE COZZE, AGLIO, OLIO & PEPERONCINO 18
Gluten-free penne pasta with garlic, chilli and olive oil, served with mussels and finished with fresh lime. (12)

PENNE GAMBERI E LIMONE 19
Gluten-free penne pasta with prawns in a rich cherry tomato and crab bisque sauce, finished with chilli and fresh lemon zest. (3,11)

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

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 and our homemade rich jus reduction. (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

MIXED SALAD 6

MIXED OLIVES 6.5

PENNE AL POMODORO 7
Gluten-free penne pasta with a classic Napoli sauce.

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

DOLCI

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

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

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