SANTA LUCIA XMAS EVENING MENU

SUNDAY TO WEDNESDAY 4PM - UNTIL LATE
2 Courses - £33.00 / 3 Courses - £38.00

THURSDAY TO SATURDAY 3PM - UNTIL LATE
2 Courses - £35.00 / 3 Courses - £40.00

Antipasti

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

ARANCINE SALSICCIA E N'DUJA
Crispy saffron rice ball filled with Italian sausage & 'nduja, served with a spicy parmesan fondue. (1,4,8)

COZZE AL POMODORO GIALLO E SALICORNIA
Shetland mussels with yellow tomato sauce, garlic, chilli & samphire, served with garlic bread. (1,8,12)

LASAGNA FRITTA
Deep-fried ox cheek lasagna bites. (1,4,8,11)

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

BURRATA
Creamy burrata with smooth red pepper cream & toasted almonds. (8,6)

BRUSCHETTA AL SALMONE
Toasted sourdough bread with smoked salmon and stracchino cream. (1,5,9,11)

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

Sides

SOURDOUGH BREAD - £5.00 (1)

KOFFMANN SKIN ON FRIES - £5.00 (1)

FOCACCIA ROSMARINO - £7.50 (1)

MIXED SALAD - £6.00

MIXED OLIVES - £6.50

GARLIC BREAD - £5.00 (1,8)

GARLIC BREAD AND CHEESE - £6.50 (1,8)

Mains

TACCHINO DI NATALE
Turkey paupiettes served with a spring onion purée, fondant potatoes, honey-glazed Chantenay carrots, chipolatas and gravy. (1,2,4,6,9,11)

CERNIA ALL'ACQUA PAZZA
Stone bass fillet with a classic cherry tomato sauce, black olives & capers. (5)

SIRLOIN STEAK
Sirloin steak served with sautéed mushrooms and a rich beef and veal jus. (8,2,11)

RISOTTO MILANESE CON GUANCIA DI BUE
Saffron Milanese risotto with tender slow-cooked beef cheek. (8,11)

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

SPAGHETTI AI GAMBERI
Spaghetti with prawns, cherry tomato and crab bisque sauce, finished with chilli and fresh lemon zest. (1,3,11)

MEZZE MANICHE AMATRICIANA
Classic Amatriciana with guanciale, tomato & spicy cheese fondue. (1,8)

MEZZE MANICHE AL PESTO ROSSO
Mezze maniche with a sun-dried tomato, almond & Parmesan pesto. (1,6)

PIZZA FUNGHI E PROSCIUTTO COTTO
Red tomato base, ham, mushrooms and fior di latte. (1,2,8,11)

PIZZA VEGETARIANA
Tomato base, fior di latte, mixed grilled peppers and mushrooms. (1,8)

PIZZA NATALIZIA
White base, guanciale, cranberry sauce and stracchino cream. (1,8,11)

Desserts

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

TIRAMISU
Neapolitan coffee-dipped ladyfingers coated with a creamy mascarpone and fresh egg yolk mousse. (1,4,8)

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

Please let us know when booking if you suffer from any food allergies. Unfortunately we cannot guarantee that our kitchen will be free of peanut or nut traces.
Please ask your server for information on dishes that can be made gluten free.
There is a discretionary service charge of 10% for all tables.

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

Tag us on Instagram