SANTA LUCIA

XMAS LUNCH MENU

SUNDAY TO WEDNESDAY 12-4PM
2 Courses - £25.00 / 3 Courses - £30.00

THURSDAY TO SATURDAY 12-3PM
2 Courses - £28.00 / 3 Courses - £33.00

Antipasti

ZUPPA
Lentil soup.

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)

SALMONE AFFUMICATO
Smoked salmon with honey mustard dressing and salad leaves. (5,9,11)

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

INSALATA ZUCCA E MANDORLE
Rocket, parmesan shavings, toasted almonds & roasted butternut squash salad. (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)

FILETTO DI SALMONE
Salmon fillet with a silky potato & saffron cream, finished with crispy spring onion. (5,8)

SPAGHETTI ARRABBIATA 2.0
Al dente spaghetto quadrato with yellow tomato sauce, chilli gel & basil oil. (1)

SPAGHETTI COZZE E PANGRATTATO
Spaghetti tossed in garlic, extra virgin olive oil, chilli and mussels, finished with toasted lime breadcrumbs. (1,12)

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

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

LASAGNA ALLA GUANCIA DI BUE
Layers of pasta with slow-braised beef cheek ragù, béchamel and fior di latte cheese. (1,4,8,11)

PIZZA DIAVOLINA
Yellow tomato base, fior di latte, spicy ventricina salami and honey. (1,8,11)

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

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

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

TORTA DI CAROTE
Homemade carrot cake with walnuts. (6)

Tag us on Instagram

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