



SANTA LUCIA PASTA

APPETIZER

SOURDOUGH BREAD 3.50

FOCACCIA 3.90

MIXED OLIVES 3.90

ARANCINE ALLA NORMA (V) 5.90

Deep fried Sicilian rice balls stuffed with roasted aubergines, mozzarella, tomatoes, Napoli dip and grated ricotta salata.

BURRATA E PERE (V) 7.90

Burrata from Puglia, pear jam, evo, Maldon salt.

LASAGNA FRITTA 7.90

Signature dish, deep fried lasagna bites, Napoli dip.

ARANCINE ALLA CARBONARA 6.90

Deep fried Sicilian rice balls stuffed with pecorino, egg yolk crispy guanciale and black pepper. Pecorino fondue dip.

TRIO DI SALAME 6.90

Wild boar salami, Finocchiona and Ventricina, served with rosemary focaccia.

CAPONATA (VG) 5.90

Slow cooked sweet and sour aubergines, celery, olives, capers and tomatoes.

BRUSCHETTA ALLE ACCIUGHE 5.90

Chargrilled sourdough bread, garlic, chilli. parmesan shavings, anchovies.

BRUSCHETTA AL POMODORO (VG) 5.90

Chargrilled sourdough bread, cherry tomatoes, evo and basil.


CROCCHETTE DI BACCALÀ 8.90

Deep fried creamed cod croquettes, tartare sauce.

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 - we cannot guarantee there is no cross contamination.





SANTA LUCIA PASTA

FRESH PASTA

SORRENTO

SPAGHETTI AL POMODORO E BASILICO (VG) 7.90

Square spaghetti with Napoli sauce, cherry tomatoes, basil and evo.

ROMA

SPAGHETTI CARBONARA 10.90

Egg yolk, Pecorino, black pepper and crispy Guanciale.

ALGHERO

SPAGHETTI AL NERO DI SEPIA 12.90

Black ink spaghetti, Shetland mussels, Bottarga di Muggine, garlic, chillies, evo.

BARI

CASARECCE AL CAVOLO VERDE (V) 9.90

Short twist of pasta, kale pesto, roasted almond.

MODENA

MAFALDINE ALLA CODA ALLA VACCINARA 11.90

Ribbon shaped pasta, slow cooked ox tail ragout.

NAPOLI

LINGUINE ALLA PUTTANESCA 10.90

Linguine pasta, capers, olives, chillies, Napoli sauce.

TORINO

AGNOLOTTI DEL PLIN 13.90

Pasta parcels stuffed with roasted Capocollo pork, pork sausage, veal shank, escarole, baby spinach and parmesan butter, sage and veal jus sauce.

PALERMO

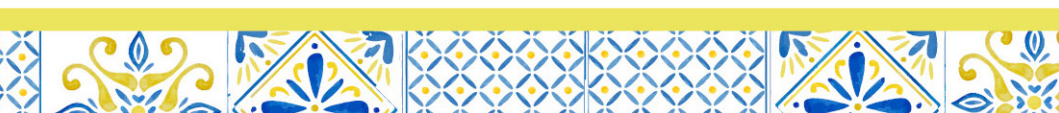
LINGUINE AI GAMBERI E LIMONI 12.90

Linguine pasta, king prawns, chillies, garlic, cherry tomato sauce, lemon zest and black olive powder.

REGGIO CALABRIA

CASARECCE ARRABBIATA (VG) 8.90

Short twist pasta, confit garlic, confit chillies, Napoli sauce.





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VENEZIA

RAVIOLI DI CAPESANTE E GAMBERI 14.90

Sun shaped pasta parcels stuffed with king scallops, king prawns, scallop roe sauce.

ALBA

TAGLIATELLE FUNGHI E TARTUFO (V) 12.90

Tagliatelle with wild mushrooms, butter and black truffles.

ISERNIA

TAGLIATELLE AL RAGOUT DI AGNELLO 11.90

Tagliatelle with slow cooked lamb shoulder ragout, pine kernels, pecorino.

PESCARA

PACCHERI CON ALGHE E SGOMBRO 12.90

Tube shaped pasta, seaweed butter, mackerel fillets.

BOLOGNA

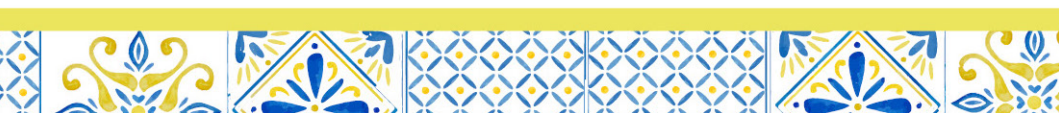
LASAGNA BOLOGNESE 10.90

Traditional slow cooked ox tail lasagna.

CAPRI

RAVIOLI VERDI CON RICOTTA E BURRATA (V) 11.90

Green ravioli stuffed with ricotta, burrata, lemon zest and basil, in cherry tomatoes.





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SIDES

GARLIC BREAD 3.50

GARLIC BREAD WITH CHEESE 3.90

CHUNKY CHIPS 3.50

CHUNKY CHIPS, TRUFFLE, PARMESAN 4.90

ROCKET AND PARMESAN SALAD WITH BALSAMIC DRESSING 4.50

MIXED SALAD 3.90

DESSERTS

TIRAMISU AL PISTACCHIO 5.90

Milk soaked finger biscuits, mascarpone and pistachio mousse, pistachio crumble.

CANNOLO SICILIANO 5.50

Tube pastry stuffed with sheep ricotta, chocolate drops and pistachio crumble.

LEMON TARTE MERENGUE 6.50

Lemon curd tarte, Italian meringue.

TORTA CAPRESE 6.90

Almonds and chocolate cake.

AFFOGATO 4.90

Two scoops of vanilla ice cream, 1 shot of coffee.

RUM BABA NAPOLETANO 5.90

Rum soaked sponge, whipped cream.

GELATO 4.90

Choose between vanilla, chocolate, strawberry, hazelnut or pistachio.

