

SANTALUCIA

T R A T T O R I A

@ salotto

ENTREE

ZUPPA DI POMODORO

A puree of tomato and basil soup with baby spinach and topped with parmesan cheese 13.50

CALAMARI RIPIENI

Squid tubes stuffed with breadcrumbs, capsicum, capers and olives, then overbaked in a robust tomato sauce 17.50

MAINS

FETTUCINI CON POLLO

fettucine served with tender morsels of chicken thigh, sun-dried tomatoes, mushroom and pesto cream sauce 24.50

BISTECCA AL MARE E MONTI

angus rib eye with porcini mushroom and prawns in a red wine sauce. an Italian surf + turf served with mash potatoes and a side salad 36.50

FRITTO MISTO

A mix of lightly fried whole garfish, calamari, prawns, octopus seasoned with sea salt and pepper served with beer battered chip and salad 31.50

DESSERT

HOMEMADE BROWNIE

Homemade chocolate brownie served warm with a side on salted caramel gelato 14