

SANTALUCIA

T R A T T O R I A

@ salotto

ENTREE

CALAMARI RIPIENI

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

MAINS

JOHN DORY FILLETS

Pan fried then finished in the oven with cherry tomatoes, thyme, capers with a dash of white wine and lemon juice served with roast potatoes and a side salad 29.50

FETTUCINI ALLA MARCO

Fettuccini with a homemade pesto, olives, pancetta cream sauce 23.50

ANITRA ALLA SANTA LUCIA

Confit duck finished with a Grand Marnier orange sauce served on a bed of mash potatoes and roasted vegetables 31.50

BISTECCA

350gm sirloin sous vide to medium, then pan seared and served with a homemade creamy pepper sauce served on mash potatoes with a side salad 35.50

DESSERT

CRÈME BRULÉE

14.50