

SANTALUCIA

T R A T T O R I A

@ salotto

ENTREE

INSALATA DI POLPO

Octopus marinated with olive oil, lemon, garlic tossed with roquette, cherry tomatoes and olives dressed with a sweet balsamic dressing 14.50

BRUSCHETTA CON PROSCIUTTO

Grilled garlic Italian bread topped with San Danielle prosciutto buffalo mozzarella and roquette, dressed with a sweet balsamic reduction 13.50

MAINS

PAPPARDELLE CON RAGU D'ANATRA

A duck breast ragu slow cooked in a red wine, tomato sauce infused with star anise tossed in with pappardelle. 27.50

SALMONE

Marinated Salmon fillet oven baked topped with a pesto aioli 29.50

POLLO ALLA MARSALA

Pan fried chicken breast scaloppine finished with a creamy sweet fortified wine sauce. 28.00

BISTECCA

350gm sirloin sous vide to medium, then pan seared and served with a Diane sauce 35.50

DESSERT

RUM BABA

A brioche like cake soaked in a rum syrup served with a homemade vanilla custard 14.50