

SANTALUCIA

T R A T T O R I A

@ salotto

ENTREE

GAMBERI CON PROSCIUTTO

Prawns lightly pan fried with prosciutto finished in a creamy pesto sauce served on a bed of rice
18.50

FUNGHI RIPIENE

Flat mushrooms filled with capsicum, capers, olives, fresh mixed herbs and bread crumbs 14.50

MAINS

FUSILLI AL BIONDO TEVERE

Spiral pasta with diced veal, prosciutto with a creamy nutmeg infused sauce 24.50

JOHN DORY CON POMODORE

John dory fillets with roasted tomatoes, garlic and thyme finished in a white wine sauce 29.50

AGNELLO ALLA SANTA LUCIA

Lamb shanks slow cooked in a tomato and wine sauce infused with bay leaves and other herbs 32

BISTECCA

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

DESSERT

PANNA COTTA FRUTTI DI BOSCA

Vanilla baked cream topped with a berry coulis 14.50