

SANTALUCIA

T R A T T O R I A

@ salotto

ENTREE

MINISTRONI

Seasonal vegetable soup with lentils and fresh basil 14.50

MELANZANE ALLA PARMAGIANA

Layers of grilled eggplant with mozzarella and parmesan cheese topped with napolitana sauce.
16.50

MAINS

TORTELLINI BOSCAIOLA

Tortellini filled with beef, finished in a mushroom, bacon and garlic cream sauce 24.50

PESCE GIACCA DI PELLE

Whole leather jacket oven baked and finished in a buttery lemon and cream sauce 27.50

OSSO BUCCO

Veal shanks braised in a tomato, wine and mixed herb sauce 29.50

BISTECCA

350gm sirloin sous vide to medium, topped with a robust tomato sauce and buffalo mozzarella then finished in oven 36.50

DESSERT

TORTA DI CAFÉ E FORMAGGIO

A homemade coffee cheesecake 14.50