

SANTALUCIA

T R A T T O R I A

@ salotto

ENTREE

ZUPPA DI CAVOLFIORE

Creamy cauliflower soup topped with crispy bacon and shaved parmesan 14.50

NENATO FRITTO

Lightly fried whitebait seasoned with salt, pepper and dried chilli flakes 15.50

MAINS

FETTUCCINE CON POLLO

Chicken thigh pan-fried with mushrooms, sundried tomatoes finished with a pesto cream sauce tossed in with fettuccine pasta 24.50

FISH OF THE DAY

Finished in a lemon, white wine, garlic and caper sauce 27.50

PANCETTA DI MAIALE

Pork belly braised in a red wine, tomato and balsamic sauce served on a bed of mash 28.50

BISTECCA

350gm sirloin sous vide to medium, finished with a prawns and porcini mushroom red wine sauce 36.50

DESSERT

PERA IN CAMICIA

Pear poached in red wine infused with cinnamon and orange 14.50