

SANTALUCIA

T R A T T O R I A

@ salotto

ENTREE

ZUPPA DI POMMODORE

Tomato soup with basil, spinach and a touch of cream topped with shaved parmesan 14.50

ARANCINI CON FUNGHI

Lightly crumbed then fried risotto balls filled with mushroom and mozzarella served with a creamy gorgonzola sauce 17.50

MAINS

SPAGHETTI CON GAMBERI

Spaghetti in a spicy tomato sauce with prawns and rocket 28.00

FISH OF THE DAY

Whole grilled finished with an olive oil, lemon, garlic and chilli dressing 31.00

OSSOBUCCO ALLA MILANESE

Slow braised veal shank in tomato, wine and herbs served on a bed of risotto 29.50

POLLO ALLA CAMPAGNOLA

Chicken breast scaloppine pan fried and finished in a garlic infused tomato sauce topped with fiori di latte cheese then finished in the oven 30.00

DESSERT

FRITTELLE DI RICOTTA 14.50

Sweet ricotta fritters served with an orange sauce and ice-cream