

# SANTALUCIA

T R A T T O R I A

@ salotto

## ENTREE

### INSALATA DI PRIMAVERA

Mixed Italian salad with onion, tomatoes, capsicum, baby bocconcini cheese, radish, mango and shaved prosciutto finished with an extra virgin olive oil dressing and lavender seeds 18.0

## MAINS

### PAPPARDELLE ALLA MORANDI

Pappardelle pasta tossed in with scampi, mushrooms, shallots and shaved prosciutto finished with a lemon, garlic white wine sauce 33.5

### FISH OF THE DAY

Fish fillet oven baked in a parcel, with pepperonata, prawns, fresh thyme, lime, olive oil and leek served with a Italian salad and roasted potatoes 35.00

### INVOLTINI DI VITELLO

Rolled veal filled with spinach, pine nuts and raisins braised in a Napolitana sauce served on a bed of mash potato and topped with shaved parmesan and pesto 31.50

## DESSERT

### MOUSSE AL CIOCCOLATO

Dark chocolate mousse infused with a hazelnut liqueur and mint  
Topped with roasted almond shavings 10.00