

# SANTALUCIA

T R A T T O R I A

@ salotto

## ENTREE

### **GAMBERI AL COGNAC**

Prawns finished in a creamy cognac sauce served on a bed of risotto 21.00

## MAINS

### **SALMONE CON CAPERI**

Salmon fillet served with a buttery lemon, garlic and caper sauce 29.50

### **POLLO AL SENAPE**

Chicken scaloppine pan fried and finished in a creamy seeded mustard sauce served on a bed of mash potatoes and roasted vegetables 28.50

### **FETTUCINE CON POLLO**

Fettucine pasta tossed in a chicken, sundried tomato, pesto and cream sauce 25.50