

SANTALUCIA

T R A T T O R I A

@ salotto

ENTREE

INSALTA GAMBERI E PROSCIUTTO

Prawn and prosciutto Roquette salad finished with a sweet lemon dressing 16.50

POLENTA ALLA SANTA LUCIA

Fried polenta squares topped with buffalo mozzarella, sundried tomato and pesto
14.50

MAINS

AGNELLO ALLA SANTA LUCIA

Lamb shanks slow cooked in a tomato and wine sauce infused with bay leaves and
other herbs 32

PASQUALE'S PASTA SALSICCE

Penne pasta with homemade Italian pork sausages, eggplant, zucchini, capsicum
and mushroom finished in a traditional tomato sauce 26.50

SNAPPER AL CARTOCCIO

Whole baby snapper stuffed with fennel and lemon and oven baked in a bag with
white wine and lemon 29.50

DESSERT

FRAGOLE E GRAND MARNIER

Fresh strawberries soaked in grand marnier and topped with mascarpone cream
14.50