

SANTALUCIA

T R A T T O R I A

@ salotto

ENTREE

CALAMARE RIPENE

Oven baked Squid tubes filled with a breadcrumb, capsicum, capers and garlic stuffing, topped with a spicy tomato sauce. 17.50

MAINS

OSSOBUCCO ALLA MILANESE

Slow braised veal shank in tomato, wine and herbs, served on a bed of risotto 31.50

TORTELLINI BOSCAIOLA

Veal filled Tortellini pasta finished with a creamy pancetta and mushroom sauce 26.50

FISH OF THE DAY

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

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

PANNA COTTA

Vanilla panna cotta served with a coulis of mixed berries 14.50