

# *Osteria Santa Lucia*

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## **CUCINA GENUINA**



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[www.osteriasantalucia.net](http://www.osteriasantalucia.net)



## Osteria Santa Lucia

### CUCINA GENUINA

#### STARTERS

<b>ANTIPASTO SANTA LUCIA</b> Cured meats, cheeses, vegetables, and house specialties.	€ 25,00 suggested for 2 people
<b>BUFALA CHEESE AND RAW HAM</b>	€ 10,00
<b>BEEF CARPACCIO</b>	€ 10,00
<b>BLACK PIG CARPACCIO WITH TRUFFLE BURRATA</b>	€ 12,50
<b>CAPRESE WITH BUFALA CHEESE</b>	€ 10,00
<b>APULIAN CIALLEDDA</b>	€ 5,50
<b>BROAD BEAN PUREE WITH SEASONAL VEGETABLES</b>	€ 6,00

#### FIRST COURSE

<b>ORECCHIETTE WITH TURNIP GREENS, 'CRUSCO' PEPPERS, AND FRIED BREADCRUMBS</b> Minimum 2 people	€ 6,00
<b>ORECCHIETTE WITH TURNIP GREENS, STRACCIATELLA, AND ANCHOVIES</b> Minimum 2 people	€ 6,00
<b>CAVATELLI WITH CARDONCELLI MUSHROOMS, KNIFE-CUT SAUSAGE, AND PECORINO CHEESE</b> Minimum 2 people	€ 6,00
<b>CAVATELLINO WITH 'NDUJA AND GORGONZOLA</b> Minimum 2 people	€ 6,00
<b>MACCHERONCINI WITH EGGPLANT, CRISPY PANCETTA AND STRACCIATELLA</b> Minimum 2 people	€ 6,00
<b>LENTIL SOUP WITH CROSTINI.</b> Min. 2 people - recommended with cavatellini	€ 6,00
<b>LENTIL SOUP WITH KNIFE-CUT SAUSAGE.</b> Min. 2 people - recommended with cavatellini	€ 6,00
<b>LENTIL SOUP WITH CRUMBLED SPICY PORK AND 'CRUSCO' PEPPERS</b> Minimum 2 people	€ 6,00

#### SECOND COURSE

<b>GRANDMA'S MEATBALLS IN TOMATO SAUCE</b>	€ 6,50
<b>BAKED BLACK PIG SAUSAGE</b> with a side of potatoes	€ 7,00
<b>STEW IN TOMATO SAUCE</b>	€ 8,00
<b>SPICY HORSE PEZZETTI</b>	€ 8,00
<b>ENTRECOTE STEAK</b> With tomatoes, arugula, and Grana cheese	€ 14,00
<b>TRIBE WITH MINT AND PECORINO CHEESE</b>	€ 8,00

#### SIDES

<b>BAKED POTATOES</b>	€ 3,50
<b>SALAD</b>	€ 3,50

#### FRUIT & DESSERTS

<b>SEASONAL FRUIT</b>	€ 4,00
<b>HOMEMADE DESSERT</b>	€ 6,00

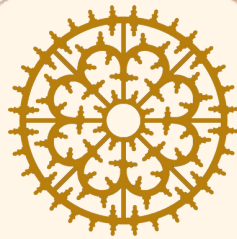
#### BEVERAGES

<b>HOMEMADE WINE RED, ROSÉ AND WHITE 0,5L</b> GLASS € 2,50	€ 4,00
<b>HOMEMADE SWEET PRIMITIVE WINE 0,5L</b> GLASS € 3,00	€ 5,00
<b>WATER STILL / SPARKLING</b>	€ 2,00
<b>COCA COLA / FANTA</b>	€ 2,00
<b>SODA</b>	€ 2,00
<b>ALMOND GRAN CRU 0.33</b>	€ 6,00
<b>ALMOND GRAN CRU 0,75</b>	€ 15,00
<b>ALMOND IRIE 0,75</b>	€ 15,00
<b>CASTELLO BEER</b>	€ 2,50
<b>ICHNUSA BEER</b>	€ 2,50

#### COFFEE & SPIRITS

<b>LIMONCELLO</b>	€ 3,00
<b>AMARO DEL COLLE</b>	€ 3,00
<b>AMARO ALLE ERBE</b>	€ 3,00
<b>COFFEE</b>	€ 1,50

If you have allergies or intolerances, please inform us when you place your order



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## OUR SELECTION OF EXCELLENT CURED MEATS

LARD WITH CITRUS FRUITS, ORANGE AND LEMONS FROM GARGANO

HERBED PANCETTA

PORK AND CRISPY PEPPER JAM WITH WILD FENNEL ON FRIED BREAD CROSTINI

COPPA WITH FIG VINCOTTO - 100% ORGANIC APULIAN BLACK PORK

HAND-SLICED SOUTHERN-STYLE SALAMI WITH CRISPY RED PEPPER

SWEET PAPRIKA PORK TENDERLOIN - 100% ORGANIC APULIAN BLACK PORK

CLASSIC NATURAL SOPPRESSATA WITH SWEET CHILI

NATURAL CLASSIC SOPPRESSATA WITH SARAWAK PEPPER

NATURAL CLASSIC SOPPRESSATA WITH GARLIC AND WILD FENNEL

NATURAL CLASSIC SOPPRESSATA WITH GARLIC AND CHILI

COOKED AND LIGHTLY SMOKED PANCETTA

SARAWAK PEPPER PORK CHEEK

TRUFFLE SALAMI

WILD BOAR SALAMI

DOLOMITES HIP TIP BEEF CARPACCIO

## CHEESES

SARDINIAN GOAT CHEESE

SARDINIAN PECORINO

PRIMO SALE NATURALE

BURRATA

CACIOCAVALLO DI GROTTA

BUFALA

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# *Osteria Santa Lucia*

## **CUCINA GENUINA**

It is notified to our valued customers that the food and beverages prepared and served in this restaurant may contain ingredients or additives considered allergenic. If you have allergies or intolerances, please let us know at the time of ordering

### **THE 14 FOOD ALLERGENS**



#### **MOLUSCS**

Including land snails, whelks and squid.



#### **EGGS**

Can be found in cakes, sauces and pastries.



#### **FISH**

Found in pizza, dressings and Worcestershire sauce.



#### **LUPIN**

Lupin can be found in bread, pastries and pasta.



#### **SOYA**

Various beans including edamame and tofu.



#### **MILK**

Butter, cheese, cream and milk powders contain milk.



#### **PEANUTS**

Can be found in cakes, biscuits and sauces.



#### **GLUTEN**

In food made with flour such as pasta and bread.



#### **CRUSTACEANS**

Such as crab, lobster, prawns, shrimp and scampi.



#### **MUSTARD**

Can be in liquid or powder form as well as seeds.



#### **NUTS**

Including cashews, almonds and hazelnuts.



#### **SESAME**

Found on burgers, bread sticks and salads.



#### **CELERY**

Including stalks, leaves, seeds and celeriac.



#### **SULPHITES**

Found in dried fruit like raisins and some drinks.