



Osteria Santa Lucia

CUCINA GENUINA

MENÙ





STARTERS

ANTIPASTO SANTA LUCIA Five courses inspired by traditional Murgia cuisine, based on seasonality and availability	€ 25 for 2 people
LOCAL CURED MEATS & CHEESE BOARD	€ 25 for 2 people
BUFFALO MOZZARELLA & PROSCIUTTO CRUDO	€ 12,5
BUFFALO MOZZARELLA CAPRESE	€ 10
FRIED MOZZARELLA & SPECK "IN CARROZZA" - 2 PCS	€ 7
WHITE FOCACCIA WITH PATANEGRA LARD & BALSAMIC VINEGAR	€ 7
FRIED EGG WITH BLACK TRUFFLE & CRUMBLLED PORK	€ 10
BEEF CARPACCIO WITH ROCKET, GRANA CHEESE & CRUMBLLED TARALLO	€ 12
BLACK PORK CARPACCIO WITH ROCKET, CHERRY TOMATOES, STRACCIATELLA, LEMON & CRACKED PEPPER	€ 15
"CIALLEDDA" (APULIAN BREAD SALAD)	€ 8
FAVA BEAN PURÉE WITH CARDONCELLI MUSHROOMS & CRISPY DRIED PEPPER	€ 9
FAVA BEAN PURÉE WITH CHICORY	€ 7
GRANDMA'S FRIED BREAD MEATBALLS - 3 PCS	€ 7
CLASSIC BRUSCHETTA - 4 PCS	€ 6
BRUSCHETTA WITH BUFFALO MOZZARELLA, CHERRY TOMATOES & PARMA HAM - 2 PCS	€ 10
BRUSCHETTA WITH APULIAN CAPONATA & PECORINO CHEESE - 2 PCS	€ 6

PASTA & LEGUME SOUPS

(minimum 2 people)

CAVATELLINI PASTA WITH PORK CRUMBLE, 'NDUJA FROM SPILINGA & GORGONZOLA	€ 9
CAVATELLI PASTA WITH MUSHROOMS, SAUSAGE & PECORINO CHEESE	€ 9
ORECCHIETTE PASTA WITH TURNIP GREENS, CRISPY DRIED PEPPER & FRIED BREADCRUMBS	€ 9
CALAMARATA PASTA WITH RADICCHIO, SPECK, YELLOW DATTERINO TOMATOES & CACIORICOTTA CHEESE	€ 9
ORECCHIETTE PASTA WITH SLOW-COOKED BEEF RAGÙ & PECORINO CHEESE	€ 9
TAGLIOLINI PASTA WITH PORCINI MUSHROOMS & TRUFFLE	€ 17
LEGUME SOUP WITH CROUTONS	€ 8
LEGUME SOUP WITH HAND-CUT SAUSAGE	€ 9
CICERCHIA SOUP WITH SPICY PORK CRUMBLE & CRISPY DRIED PEPPER	€ 9

TASTING MENUS

CHEF'S TASTING MENU	€ 35
CAMMINO MATERANO MENU Ask our staff	



MAIN COURSES

GRANDMA'S BREAD MEATBALLS IN TOMATO SAUCE	€ 7
ROASTED BLACK PORK SAUSAGE WITH ROASTED POTATOES	€ 8
SLOW-COOKED BEEF STEW IN TOMATO SAUCE	€ 9
SPICY HORSE MEAT STEW	€ 9
GRILLED BEEF TAGLIATA WITH CHERRY TOMATOES, ROCKET & GRANA CHEESE	€ 18
OVEN-ROASTED CHICKEN WITH POTATOES	€ 10
BEEF "BRACIOLE" IN TOMATO SAUCE	€ 12

SIDES

MIXED SALAD	€ 4
ROASTED POTATOES	€ 4
SEASONAL VEGETABLES	€ 10
CHEF'S LARGE MIXED SALAD	€ 10

DESSERTS

HOMEMADE DESSERT OF THE DAY	€ 5
-----------------------------	-----

DRINKS

HOUSE WINE (DRY OR SEMI-SWEET)	0.5 L € 6 glass € 3.5
STILL / SPARKLING WATER	1 L € 2.5 0.5 L € 1.5
SOFT DRINKS	€ 2.5
BEER	€ 3

SPIRITS & COFFEE

LIMONCELLO	€ 3
HERBAL LIQUEUR	€ 3
ESPRESSO COFFEE	€ 1.5

Events

Fresh fish dishes, traditional lamb and kid goat recipes, and takeaway options are available.

For details or reservations, just ask our staff or call +39 327 252 7947.

ALLERGIES & INTOLERANCES

Please note that our food and drinks may contain allergens.
If you have any allergies or intolerances, please let us know when ordering.



GLUTINE



SEDANO



FRUTTA
A GUSCIO



PESCE



SOIA



SEMI
DI SESAMO



ARACHIDI



CROSTACEI



UOVA



MOLLUSCHI



LATTE



SENAPE



ANIDIRIDE
SOLFOROSA
E SOLFITI



LUPINI

FOLLOW US ON



Osteria Santa Lucia



@santaluciasanteramo



osteriasantalucia.net

CONTATTI



080 2376428



Via Roma, 130
Santeramo in Colle (BA)