

Ostería Santa Lucía Cucia Genula





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Ostería Santa Lucía

STARTERS		FIRST COURSE	
ANTIPASTO SANTA LUCIA Cured meats, cheeses, vegetables, and house specialties.	€ 25,00 min 2 people	CAVATELLINI WITH CRUMBLED BLACK PORK, NDUJA, AND GORGONZOLA min. 2 people	€ 8,00
CHARCUTERIE AND CHEESE BOARD	€ 20,00 min 2 people		
CHEESE BOARD	€ 15,00 min 2 people	MACCHERONCINI WITH GREEN BEANS, DATTERINI TOMATOES, AND CACIORICOTTA min. 2 people	€7,00
BUFALA CHEESE AND RAW HAM	€ 10,00		
BEEF CARPACCIO	€ 10,00	TROFIE WITH DATTERINI TOMATOES, CRISPY PANCETTA, AND STRACCIATELLA min. 2 people	€ 7,00
PIGLET CARPACCIO	€ 12,50		
CAPRESE WITH BUFFALO MOZZARELLA	€ 10,00	ORECCHIETTE WITH APULIAN CAPONATA AND PECORINO	€ 7,00
RAW HAM AND MELON	€ 10,00	min. 2 people	
CAPRESE WITH BUFALA CHEESE	€ 10,00	ORECCHIETTE WITH STEWED VEAL AND	
FOCACCIA TOPPED WITH PATANEGRA LARD AND BALSAMIC VINEGAR	€ 7,00	shavings of PECORINO CHEESE min. 2 people	€ 8,00
FAVA BEAN PURÉE WITH CHICORY	€ 6,00		
SUMMER CIALLEDDA	€ 6,50	TROFIE WITH SPECK AND ZUCCHINI min. 2 people	€ 7,00
BROAD BEAN PUREE WITH SEASONAL VEGETABLES	€ 6,00		

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

CAMMINO MATERANO MENÙ

€ 20,00



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SECOND COURSE		SIDES		
GRANDMA'S MEATBALLS IN TOMATO SAUCE	€ 6,50	GREEN OR MIXED SALAD	€ 3,50	
		BAKED POTATOES	€ 3,50	
BAKED BLACK PIG SAUSAGE with a side of vegetables or potatoes	€ 7,00	MIXED MARINATED VEGETABLES	€ 5,00	
TRIPE WITH MINT AND PECORINO CHEESE	€ 8,00	BIG SALAD cured meat, buffalo mozzarella, tomatoes, and olives	10,00	
VEAL STEW IN TOMATO SAUCE	€ 8,00			
SPICY HORSE MEAT PIECES	€ 8,00	FRUIT & DESSERTS		
		SEASONAL FRUIT / MACEDONIA	€ 4,00	
BRAZILIAN-STYLE CAPOCOLLO con contorno di patate	€ 10,00	HOMEMADE DESSERT	€ 6,00	
SLICED ENTRECOTE STEAK With tomatoes, arugula, and Grana	€ 14,00			

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cheese

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COFFEE & SPIRITS BEVERAGES HOMEMADE WINE RED, ROSÈ AND € 4,00 WHITE 0,5L GLASS € 2,50 LIMONCELLO € 3,00 HOMEMADE SWEET PRIMITIVE € 3,00 AMARO DEL COLLE € 5,00 WINE 0,5L GLASS € 3,00 AMARO ALLE ERBE € 3,00 WATER STILL / SPARKLING € 2,00 COCA COLA / FANTA € 2,00 COFFEE € 1,50 SODA € 2,00 ALMOND GRAN CRU 0.33 € 6,00 ALMOND GRAN CRU 0,75 € 15,00 ALMOND IRIE 0,75 € 15,00 **CASTELLO BEER** € 2,50 **ICHNUSA BEER** € 2,50

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

