

The background is a dense, repeating pattern of tropical plants in various shades of green. It features large, deeply lobed monstera leaves, long, slender palm fronds, and clusters of small, five-petaled flowers. The overall aesthetic is fresh and summery.

SANTARSA

LUNCH

from 12:30 to 15:00

DISHES OF THE HOUSE

"Pici" pasta, black garlic cream, clams and chilli	13
Tagliolini pasta with yellow cherry tomato cream, 'nduja and crispy grilled cuttlefish	12
Gazpacho pudding, burrata cream and squid	12
Seared tuna steak with basil coulis and crunchy vegetables	14
Sea cous-cous, dried fruit and parsley sea water	13
Aubergine falafel, stracciatella, confit of pachino tomatoes	12
Club Sandwich and potato chips	14
Avocado toast, fried egg, sun-dried tomatoes and olives	12

SALADS

Santarosina mixed salad, apples, walnuts, dried tomatoes, mustard sauce, crispy bread	7
Caesar Salad, chicken, bacon, parmesan, crusty bread and caesar sauce	7
Marinella mixed salad, tuna fillets, hard-boiled egg, olives and tomatoes	7
Ravanella mixed salad, radishes, celery, mango, walnuts, Taggiasca olives and apple cider vinegar dressing	7
Fish Poke basmati rice, tuna, guacamole, sesame and soy sauce	10
Veggie Poke basmati, beetroot, tofu, corn, pumpkin seeds and soy sauce	8

DESSERT

Mascarpone cream, cantucci biscuits of Prato and sliced strawberries	6
Melon parfait in vodka scented cream	6
Macedonia	5

If it was not possible to find fresh products, the ingredients marked with an asterisk could be deep-frozen or coming from freezing using a blast chiller. (*)

TO START

Santarosa (seafood tasting platter)*	18
Fried flowers stuffed with burrata and cream of zucchini	12
Zucchini, stracciatella, anchovies and green sauce	12
Liquid cucumber, green tomatoes, feta and olives	12

TO CONTINUE

Tortelloni stuffed with burrata, datterini soup, mint and toasted pine nuts	13
Tagliolini with cuttlefish ink, clams cream and courgettes, smoked tuna	14
Fregola with yellow tomato sauce, saffron and marinated shrimp	14

TO LINGER

Tuna tataki, pineapple and curry cream, caramelized endive	16
Grilled squid, soy sauce and coriander and roasted snow peas	16
Braised lettuce, eggplant hummus, mashed potato and toasted almonds	12

DESSERT

Creamy chocolate with apricot and basil sauce	7
Peach and cocoa crumble with cheesecake cream	7
Tiramisu	6

Covecharge - Water and bread	2
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To consult the allergen book,
ask the staff in the room.

TAPAS

from 18:30 to 22:00

<i>Sandwiches filled with octopus and cuttlefish stew and green sauce</i>	7
<i>Crostone with burrata and Cantabria anchovies</i>	7
<i>Crostone with marinated salmon and tzatziki</i>	7
<i>Tuna tartare, horseradish and ponzu sauce</i>	7,50
<i>Octopus, yogurt, melon and mint</i>	7,50
<i>"Panzanella" salad with crispy bread</i>	6
<i>Potato tortilla with sour cream</i>	6
Cicchett <i>[minimum 3 pieces]</i>	5
*Small croutons to tease with your drink	

DRINK

from 18:30 to 22:30

<i>Sprit Veneziano</i>	5
Select, white wine, soda, olive	
<i>Santapunch</i>	7
Refreshing mix of citrus, sugar, spices, tea and spirits	
<i>Bellini del Santarosa</i>	8
Lambrusco from Sorbara rosè wine, peach nectar	
<i>Rosa dei Tropic</i>	8
Gin, raspberry nectar, mango syrup, lemon juice, soda, mint	
<i>Clandestino</i>	8
Rum mix, chilli liqueur, angostura, lime juice, lemonade, cardamom essence	
<i>Mare di scozia</i>	8
Whiskies, red vermouth, Darjeeling black tea, rhubarb juice, saline solution, sugar syrup, mint	
<i>Jamaican Beat</i>	8
Vodka, raspberry nectar, Jamaican bitter, lime juice, ginger beer	
<i>Linda</i>	8
Tequila, Select, lime juice, apple juice, saline solution	
<i>Mistery.b</i>	8
[???] You choose the base and we do the rest	

ANALCHOLIC

<i>Aldo</i>	6
Mango syrup, rhubarb juice, lemon juice, lemonade	
<i>Brend</i>	6
Raspberry nectar, apple juice, lemon juice, ginger beer	

