Trattoria
“Della Santa”

La Santa, since 1916, offers traditional Bolognese dishes and those who have visited us know it.
However, not everyone knows the reason for this name.

Often the most curious people peek into our kitchen trying to find Mrs. Santa, but with no success because the name of our restaurant is dedicated to a precious relic that is located a few steps away from us: Santa Caterina de' Vigri, the second patron saint of Bologna and abbess of the Poor Clares who lived in the 15th century.

She was a cultured and literary woman, but it was after her death that the cult of the Saint grew. It happened that, according to the stories handed down, after a couple of weeks following her death the sisters of the cult exhumed Caterina's body and found it intact, with her face still white. It is said that she radiated a scent of flowers.
It was therefore decided to preserve her body, placed sitting on a bench. They say that her nails and hair would grow for months.

Today, tourists and churchgoers can admire her body, sitting inside a shrine, in the Corpus Domini church, or church of the Saint, in Via Tagliapietre a few steps from our restaurant.

STARTERS

Mixed cold cuts with traditional fried bread and Squacquerone cheese ..... 14,00 €
Fresh salad with artichokes, puntarelle, valeriana and anchovies topped with percorino cheese ..... 12,00 €
Eggplant parmigiana ..... 11,00 €
Vegetable soufflé with parmesan fondue ..... 10,00 €
Fried Mortadella and Mozzarella Cheese Skewers on Friggione Sauce ..... 10,00 €

FIRST COURSES

Tortellini in broth ..... 13,00 €
Passatelli in broth ..... 10,00 €

Bolognese lasagna ..... 12,00 €
"Gramigna" pasta with sausage sauce ..... 10,00 €
"Sedanini" pasta with white ragù, baked ricotta and balsamic sauce .. 13,00 €
"Agnolotti" pasta filled with veal on it's reduction ..... 13,00 €
Tortellini with heavy cream ..... 13,00 €
"Balanzoni" pasta with parmesan cream ..... 13,00 €
Tortelloni with butter and sage ..... 11,00 €
Tortelloni with gorgonzola cheese and walnuts ..... 11,00 €
Tagliatelle pasta with Bolognese sauce ..... 11,00 €
Tagliatelle pasta with porcini and chanterelles mushrooms .... 13,00 €
Strette pasta "alla romagnola" with ham and butter and lemon zest ..... 10,00 €
Pumpkin Gnocchi with collonnata lard, thyme and rosemary .. 12,00 €
Risotto with zafferano and veal bonemarrow ..... 22,00 €
Taste 2 choices (min. 2 people) ..... (p.p.) 13,00 €

* Gluten free tagliatelle

MAIN COURSES

Bolognese-style cutlet (topped with ham and Parmesan cheese)	16,00 €
Milanese-style cutlet	14,00 €
Big Bolognese-style cutlet (topped with ham and Parmesan cheese)	28,00 €
Braised beef cheek with mashed potatoes	20,00 €
Braised veal cheek with artichokes	20,00 €
Escalopes with (lemon / white wine)	12,00 €
Escalopes with porcini and chanterelles mushrooms	14,00 €
Calf knot with butter and sage	17,00 €
Beef fillet topped with creamy green pepper sauce / Voronoff style /with balsamic vinegar	26,00 €
Beef fillet with porcini and chanterelles mushrooms	28,00 €
"Bollito misto", mixed cuts of meat boiled in bone broth served with different sauces (from December through February)	20,00 €
Veal bone marrow with mashed potatoes	23,00 €

FROM THE GRILL

Grilled beef fillet	25,00 €
Steak strips with salt and rosemary	18,00 €
"Secreto"cut fine Iberic suckling pig	20,00 €
Grilled calf knot	17,00 €
Lamb chops with roast potatoes	20,00 €

SIDES

Roast potatoes	5,00 €
Friggione (slow cooked onions in tomato sauce)	5,00 €
Mashed potatoes	5,00 €
Fried porcini mushrooms	8,00 €
Mixed salad	5,00 €
Roasted mixed vegetables	8,00 €
Sautéed cicory	6,00 €

Service and cover charge 2,50 €

DESSERTS

Zuppa inglese	5,00 €
Mascarpone cheese with chocolate shavings	5,00 €
Tiramisu	5,00 €
"Tenerina", dark chocolate cake with mascarpone cheese on the side	7,00 €
Cremè brûlèe tarte topped with fresh berries	7,00 €
Fresh fruit	5,00 €
"Fabbri" Lemon sorbet	5,00 €
Vanilla ice cream	5,00 €
Vanilla ice cream with amarene "Fabbri"	7,00 €

* Some of the produce may be sourced frozen depending on their seasonal nature, or may have been blast chilled in our kitchen.
* Kindly ask our restaurant staff for the allergens list.

BEVERAGES

Still / sparkling water	3,00 €
Beer Icnusa Non Filtrata 50 cl	6,00 €
Beer Beck's 33 cl	3,50 €
Beer Beck's 0° 33 cl	4,50 €
Coca Cola / Coca Cola zero	3,00 €
Fanta	3,00 €

FROM THE BAR

Espresso	1,50 €
Spiked espresso	2,50 €
Decaft coffee	2,00 €
Barley coffee	2,00 €
Cappuccino	3,50 €
Spirits	5,00 € / 6,00 €
Grappa / Grappa barrique	4,00 € / 5,00 €
Whisky / Rum	7,00 € /10,00 €

WINES TO DESSERT

Passito di Pantelleria Pellegrino..... 5,00 €

DISTILLATES

Grappa Bianca Tradizione Nonino Italia ..... 4,00 €
Grappa Barrique Tradizione Nonino Italia..... 5,00 €
Rum Zacapa 23 Guatemala ..... 8,00 €
Rum Single Estate Whorty Park Giamaica ..... 8,00 €
Rhum Agricole Ambre l'Or 3 Ans Pere Labat Marie Galante... 8,00 €
Whisky Old N7 Jack Daniels America ..... 7,00 €
Chivas Regal Blended Scotch Whisky Scozia..... 8,00 €
Whisky Single Malt 14 Anni Oban Highlands Scozia ..... 10,00 €
Whisky Single Malt 10 Anni Laphroaig Islay Scozia..... 10,00 €
Whiskey Dunville 1808 Single Malt Echlinville Irlanda..... 8,00 €

Taste our simply and flavourful home-made cooking

Sunday closed. Reservation recommended

SPIRITS

Limoncello di Capri	5,00 €
Molinari Extra	5,00 €
Varnelli	5,00 €
Baileys	5,00 €
Cynar	5,00 €
Borghetti	5,00 €
Jagermeister	5,00 €
Lucano	5,00 €
Montenegro	5,00 €
Petrus	5,00 €
Amaro del Capo	5,00 €
Averna	5,00 €
Braulio	5,00 €
San Simone	5,00 €
Unicum	5,00 €
Fernet Branca	5,00 €
Branca Menta	5,00 €
Ebo Lebo Amaro alpino al genepy e zafferano	5,00 €
Lumia Amaro ai Limoni dell'Etna Opificio Mangiantosa	5,00 €
Quintessentia Nonino	5,00 €
Quintessentia Riserva Nonino	6,00 €
Amaro 16 botaniche e cortecce Fred Jerbaris	6,00 €
Liquirizia Distilleria Elettrico	6,00 €
Amaro del Capo al Peperoncino	6,00 €
Amaro Amara alle arance rosse di Sicilia	6,00 €
Amaro Clandestino (assenzio, rabarbaro, ginepro, salvia)	6,00 €
Jefferson	6,00 €