



Trattoria “Della Santa”



STARTERS

Mixed cold cuts with traditional fried bread and Squacquerone cheese.....	14,00 €
"Fresella" bread with burrata cheese, sundried tomatoes, red Tropea onion and fresh basil	12,00 €
Eggplant parmigiana	11,00 €
Cod patty with parmiggiano cheese fondue.....	12,00 €

FIRST COURSES

Tortellini in broth.....	13,00 €
Passatelli in broth	11,00 €
Bolognese green Lasagna	13,00 €
"Gramigna" pasta with sausage	10,00 €
"Sedanini alla crudaiola" pasta with tomatoes, pecorino cheese, fresh garlic and basil and lemon	12,00 €
Ravioli filled with pumpkin blossoms, bufala cheese and anchovies with lemon butter	13,00 €
Tortellini with heavy cream	13,00 €
"Balanzoni" pasta with parmesan cream and poppy seeds.....	13,00 €
Tortelloni pasta with Butter and Sage	12,00 €
Tortelloni with gorgonzola cheese and walnuts	13,00 €
Tagliatelle pasta with Bolognese sauce	11,00 €
Tagliatelle pasta with porcini and chanterelles mushrooms	13,00 €
Strette pasta "alla romagnola" with ham, butter and lemon zest	11,00 €
Potato gnocchi with prawns	14,00 €
Taste two choices (min. two people)	(p.p.) 13,00 €

* Tagliatelle pasta gluten free

MAIN COURSES

Bolognese-style cutlet (with ham and Parmesan cheese).....	16,00 €
Milanese-style cutlet.....	14,00 €
Big Bolognese-style cutlet (with ham and Parmesan cheese)	28,00 €
Roast-beef.....	16,00 €
Veal with tuna sauce.....	15,00 €
Escalopes with (lemon / white wine).....	12,00 €
Escalopes with porcini and chanterelles mushrooms	14,00 €
Veal steak with butter and sage.....	17,00 €
Beef fillet (with creamy green pepper sauce / Voronoff style / with balsamic vinegar).....	26,00 €
Beef fillet with porcini and chanterelles mushrooms	28,00 €
Baby octopus's in tomato sauce with crispy bread	18,00 €

FROM THE GRILL

Beef fillet	25,00 €
Patanegra fillet	19,00 €
Steak strips with salt and rosemary	18,00 €
"Secreto" cut fine Iberic suckling pig with roast potatoes	20,00 €
Veal steak	17,00 €
Lamb chops with roast potatoes	20,00 €

SIDES

Roast potatoes.....	5,00 €
Fried porcini mushrooms.....	8,00 €
Mixed salad.....	5,00 €
Roasted mixed vegetables	8,00 €
Sautéed chicory/spinach	6,00 €

Service and cover charge 2,50 €

Minimum one plate per person

DESSERTS

Fruit salad	5,00 €
Fruit salad with vanilla ice cream	7,50 €
Zuppa inglese	5,00 €
Tiramisu	5,00 €
"Tenerina" dark chocolate cake with mascarpone cheese on the side ..	7,00 €
Coffee Semifreddo.....	7,00 €
"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 50 cl	6,00 €
Beer beck's 33 cl	3,50 €
Birra Beck's 33 0° cl	4,50 €
Coca Cola / Coca Cola zero	3,00 €
Fanta	3,00 €

FROM THE BAR

Espresso	1,50 €
Spiked espresso	2,50 €
Decaf 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 €

APERITIFS

Spritz Aperol/Campari 7,00 €

SPARKLING & SPUMANTI

Le Grand Pignol Pignoletto La Battagliola 16,00 €

Colle Belvedere Pignoletto Cesari 1/2 bottiglia 9,00 €

Prosecco Asolo Superiore extra dry Martignago 20,00 €

Franciacorta brut Muratori 35,00 €

Franciacorta Saten brut Muratori 38,00 €

Champagne Pol Roger brut reserve 75,00 €

WHITE WINES

Raif Sauvignon Sud Tirol Castelfeder 28,00 €

Lahn Kerner Sud Tirol Castelfeder 30,00 €

Vom Lehm Gewurztraminer Sud Tirol Castelfeder 32,00 €

Ribolla Gialla Colli orientali del Friuli Perusini 25,00 €

Chardonnay Colli orientali del Friuli Perusini 25,00 €

Pinot Grigio Colli orientali del Friuli Perusini 25,00 €

Litorale Vermentino Maremma Val delle Rose 20,00 €

Marcantino Pecorino Colli Ripani 18,00 €

Lajella Passerina Colli Ripani 16,00 €

Campo della Luna Falanghina Passo delle Tortore 20,00 €

Le Arcaie Greco di Tufo Passo delle Tortore 30,00 €

Leone Catarratto-Pinot Bianco-Traminer Tasca d'Almerita .. 25,00 €

ROSÈ WINES

Regaleali Le Rose Nerello Mascalese Tasca d'Almerita 18,00 €

HOUSE WINE

Pignoletto 1L 12,50 €

Pignoletto 1/2 L 6,50 €

Pignoletto 1/4 L 4,00 €

RED WINES

I Mandorli Sangiovese superiore Nicolucci	16,00 €
Campo di Mezzo Sangiovese superiore Tre Monti	18,00 €
Ca Grande Sangiovese superiore Cesari	18,00 €
Ca Grande Sangiovese superiore Cesari 1/2 bottiglia	10,00 €
Laurento Sangiovese Riserva Cesari	25,00 €
Liano Sangiovese-Cabernet Sauvignon Cesari	38,00 €
Lambrusco Grasparossa La Battagliola	16,00 €
Otellino Nero di Lambrusco Ceci 1/2 bottiglia	10,00 €
Rosina Barbera d'Alba Tenuta Garretto	20,00 €
Dabatiè Nebbiolo Gianni Gagliardo	28,00 €
Barbaresco Tenuta Ghercina	45,00 €
Barolo Gianni Gagliardo	55,00 €
Rieder Lagrein Sud Tirol Castelfeder	28,00 €
Buchholz Pinot Nero Sud Tirol Castelfeder	30,00 €
Valpolicella Ripasso Corte Volponi	28,00 €
Amarone della Valpolicella Corte Volponi	55,00 €
Cabernet Sauvignon Colli orientali del Friuli Perusini	26,00 €
Merlot Colli orientali del Friuli Perusini	28,00 €
Rosamante Morellino di Scansano Val delle Rose	20,00 €
Primo Colle Chianti Classico Villa Cerna	24,00 €
Rosso di Montalcino San Lorenzo	35,00 €
Brunello di Montalcino San Lorenzo	70,00 €
Montefalco Arnaldo Caprai	21,00 €
Castellano Montepulciano-Sangiovese Colli Ripani	18,00 €
Sasso Serra Aglianico Passo delle Tortore	30,00 €
Cygnus Nero d'Avola-Cabernet Sauvignon Tasca d'Almerita ..	25,00 €
Ghiaia Nera Etna Rosso Tascante	38,00 €

HOUSE WINE

Barbera 1 L	12,50 €
Barbera 1/2 L	6,50 €
Barbera 1/4 L	4,00 €

DESSERT WINE

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

SPIRITS

Limoncello di Capri	5,00 €
Sambuca Molinari Extra	5,00 €
Varnelli	5,00 €
Baileys.....	5,00 €
Cynar	5,00 €
Borghetti	5,00 €
Jägermeister	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 €
Liquirizia Distilleria Elettrico	5,00 €
Quintessentia Nonino	5,00 €
Quintessentia Riserva Nonino.....	6,00 €
Amaro 16 botaniche e cortecce Fred Jerbaris	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 €
Amaro Bologna	6,00 €
Amaro Sette e mezzo	6,00 €

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.

An illustration of a cityscape, likely Bologna, featuring a prominent church with a tall, slender tower and a cross on its roof. The buildings are rendered in warm, earthy tones of orange, yellow, and brown. The sky is a light blue. The text is overlaid on the right side of the illustration.

*Taste our simple
and flavourful
home-made cooking*

Sunday closed. Reservation recommended