



Santa Rita
Autentica cucina italiana

— *English* —



ALLERGENS

DESCRIPTION OF SYMBOLS



GLUTEN



CRUSTACEANS



FISH



SOY



MILK AND
DERIVATIVES



PEANUTS AND
DERIVATIVES



EGGS AND
DERIVATIVES



FRUITS OF
PEEL



CELERY



LIPINS



MOLLUSCS



MUSTARD



SESAME



DIOXIDE SULFUR
AND SULPHITES

STUZZICHINI

Starters



Formaggio fuso con salame

Melted cheese with spicy salami

12,50



Cozze al limone

Steamed mussels with lemon

12,50



Parmigiana di melanzane

Eggplant, tomato and cheese baked

12,50



Patate al tartufo

Potatoes with cream and truffle sauce

12,50



Polpette fatte in casa con pomodoro

Homemade meatballs with tomato sauce and pine nuts



14,00



Mozzarella alla romana

Buffalo, mozzarella wrapped into a mini calzone served with mortadella

14,00



Vitello tonnato

Roast beef with tuna sauce

16,50



Carpaccio di carne

Beef, parmesan cheese and rocket salad

16,50



Carpaccio di polipo

Marinated octopus with lumpfish roe

16,50



Affettati tagliere

Italian cured meat

16,50

STUZZICHINI

Starters



Formaggi tagliere

Cheeseboard

16,50



Burrata

Creamy italian cheese, truffle sauce with sun dried tomatoes

16,80



Carpaccio di bresaola di Wagyu Giapponese Premium

Smoked Japanese Wagyu premium beef

19,00



Carpaccio di entrecotte

60 days marinated beef entrecotte

19,50



Anchoas San Filippo

Anchovy Fillets in Olive Oil

23,00



Affettati e formaggi tagliere

Assortment of cured meats and italian cheeses

26,00



Carpaccio di bresaola di Kobe qualità H1 Giapponese Super Premium

Smoked Japanese Kobe H1 quality premium beef

42,00

FOCACCE

Pizza Bread



Focaccia rosmarino

Pizza bread with oil and rosemary

8,50



Focaccia con pomodori, rucola e aglio

Pizza bread with tomatoes, rocket salad and garlic

11,00



Focaccia con olive nere, origano e pomodoro

Pizza bread with cherry tomatoes, black olives and oregan

12,50



Focaccia con provolone e origano

Pizza bread with provolone and oregan

12,50



Focaccia con pancetta e mozzarella

Pizza bread with bacon and mozzarella cheese

12,50



Focaccia Sora Lella

Pizza bread with mozzarella cheese and mortadella

13,00



Focaccia taleggio e salame

Pizza bread with mozzarella, taleggio cheese and spicy salami

13,00



Focaccia al tartufo

Pizza bread with mozzarella, Moliterno I.G.T. cheese to the truffle

13,00



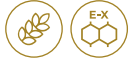
Focaccia San Tommaso

Burrata, olives, cherry tomatoes, anchovies, red onion, basil and pesto sauce

18,50

INSALATE

Salads



Carpaccio di zucchini

Zucchini, rocket salad, mushrooms, parmesan and dried tomatoes

11,50



Giulio Cesare

Iceberg lettuce, chicken, bacon, croutons, anchovies, Cesare sauce Parmesan

15,50



Caprese

Valencian tomatoes, Buffalo D.O.P. mozzarella, basil, pesto sauce

13,00



Spinaci

Spinach, cherry tomatoes, walnuts, raisins, Buffalo mozzarella, pancetta, honey-mustard vinaigrette

14,50



Amalfitana

Endive, smoked salmon, mozzarella, tomato and pink sauce

15,50

RISOTTI

Rice



Risotto ai porcini

*Risotto with fresh italian mushrooms, herbs,
white wine, parmesan*

17,50



Risotto alla pescatora

Risotto with daily fresh seafood

24,00

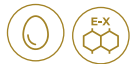
GRATINATI

Gratin



Lasagna di verdure

Lasagna with bechamel, seasonal vegetables and parmesan



16,50



Lasagna alla bolognese

Tomato sauce, cheese and homemade bolognese sauce







17,50

PASTE RIPIENE

Fresh Filled Pasta



    **Gnocchi ripieni di formaggi**
Potato pasta filled with cheese and guanciale
17,50

    **Tortello Verde**
Pasta filled with spinach and blue cheese with parigina sauce
19,50





    **Tortello friarielli e salsiccia**
Pasta filled with friarielli and sausage with butter and sage
19,50

    **Tortello di melanzane**
Pasta filled with eggplant
19,50

   **Tortello alla carbonara tartufata**
Pasta filled with carbonara sauce and truffle
  22,50

    **Tortello al Moliterno**
Pasta filled with truffle cheese Moliterno with butter and sage
24,50

    **Tortello ai funghi porcini**
Paste filled with fresh italian mushrooms
24,50

    **Tortello di manzo brasato**
Pasta filled with braised beef with cheek velouté
26,00

PASTE SECICHE

Dry pasta

Tipo di pasta a scelta • Pasta to choose:

-   • SPAGHETTI • MEZZE MANICHE • TROFIE •
- FETTUCCINE • PAPARDELLE •

SALSE



Sauce

-   • **Pomodoro fatto in casa** (Tomatoe, cherry tomatoe, garlic, basil)
13,00
-   • **Aglio e olio** (Oil, garlic, zucchini, chili pepper)
13,50
-    • **Amatriciana** (Guanciale, tomato, pecorino and pepper)
14,50
-    • **Parigina** (Cream, spinach, gorgonzola and parmesan)
15,00
-    • **Nerano** (Zucchini, provolone del monaco cheese, garlic, parmesan)
15,00
-    • **Puttanesca** (Tomato, capers, anchovies, black olives and oregan)
15,50
-     • **Pesto casero** (Basil sauce, garlic, pine nuts, curd, oil and parmesan)
15,50
-    • **Ai formaggi** (Home made blue cheese sauce)
15,50
-    • **Bolognese** (Tomato, beef minced meat, celery, carrots, onions)
15,80
-     • **Vesuvio** (Tomato sauce, homemade pesto, capers, black olives)
16,50
-    • **Guanciale e gorgonzola** (Bacon and blue cheese)
16,50
-     • **Porcini** (Fresh italian mushrooms, garlic, parsley, parmesan)
17,00

VAT included • Minimum order one dish per person, desserts not included • For each diner,
1.60 € will be charged for bread and olives • extras from + 0,50 € • Maximum staying at table 2 hours

SALSE

Sauces

-  • **Salmone** (Salmon, tomato, garlic, cream, wine)
17,00
-  • **Cacio e pepe** (Black pepper, pecorino riserva cheese creamed at the table)
17,00
-  • **Genovese** (Prawns, pine nuts, pesto, cream)
18,50
-  • **Carbonara** (Egg, bacon, black pepper, pecorino cheese creamed at the table)
19,50
-  • **Carrillera** (Braised cheek pork and red wine sauce)
22,50
-  • **Frutti di mare** (Tomato and seafood)
24,50
-  • **Vongole e bottarga** (Oil, garlic, clams, roe)
27,00

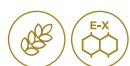
SPECIALITÀ

Specialties

-  • **Pappardelle al burro tartufato**
Butter, truffle and parmesan
19,50 (Extra fresh grated truffle + 8,50)
-  • **Spaghetti all'astice**
Spaghetti with lobster and sea-scented tomato sauce
27,50
-  • **Spaghetti Santa Rita**
Spaguetti with blue Mediterranean lobster
and sea scented tomatoe sauce
38,50

PIZZE

Pizza



Marinara

Tomato, garlic and oregan

11,00



Margherita

Tomato and mozzarella cheese

12,00



Prosciutto

Tomato, mozzarella cheese and sweet ham

13,00



Napoli

Tomato, mozzarella cheese, olives and anchovies

14,00



Michele

Buffalo mozzarella cheese, basil and tomato

14,00



Siciliana con gorgonzola

Tomato, mozzarella, parmesan, gorgonzola and eggplant

14,00



Rustica

Tomato, mozzarella cheese, bacon, rocket salad, parmesan slices and green chilli peppers

14,00



Calabrese

Tomato, mozzarella, black olives, red peppers and spicy salami

14,00



Paesana

Tomato, mozzarella cheese, sausage, bacon and gorgonzola

14,50



4 Formaggi

Tomato, mozzarella cheese, gorgonzola, taleggio and ricotta

14,50

PIZZE

Pizza

-    **Zucchine e prosciutto**
Tomato, mozzarella, sweet ham, zucchini, mascarpone and parmesan
14,50
-    **Inferno**
Tomato, mozzarella, spicy salami, red onion and chilli
14,50
-    **Lombarda**
Mozzarella, taleggio cheese, bacon and black pepper
15,00
-    **4 Stagioni**
Tomato, mozzarella, sweet ham, mushrooms, olives and artichokes
15,50
-    **Santa Rosa**
Tomato, mozzarella cheese, bacon, salami, mushrooms and truffle
15,50
-   
  **Gamberoni e pistacchio**
Mozzarella, shrimps, pistachio and rocket salad
15,50
-    **Prosciutto con jamón ibérico**
Tomato, mozzarella, iberian ham cooked
15,50
-    **Lazio**
Tomato, mozzarella, sausage, dry cherry tomatoes, oregan, basil
15,50
-    **Taleggina**
Tomato, taleggio cheese, iberian ham cooked
15,50

PIZZE

Pizza



Carciofina

Mozzarella, artichokes, black olives, italian bacon, basil

15,50



Porcini

Tomato, mozzarella, italian mushrooms, sausage, rocket salad

16,50



Calzone

Tomato, mozzarella, ricotta cheese, sweet ham and salami

17,00



Salmone

Buffalo mozzarella, rocket salad, smoked salmon, lemon oil

17,50



Bianca 4 formaggi con jamón ibérico

4 cheeses with iberian ham

17,50



Estate

Buffalo mozzarella, cherry tomato, garlic, Iberian ham, arugula, parmesan and oregano

18,00



Delicata

Mozzarella, mortadella, pistach and burrata

20,50



Montagnola

Tomatoe, buffalo mozzarella, smoked beef bresaola, truffle cheese Moliterno, mushrooms, basil

21,50



San Tommaso

Tomato, fresh burrata, basil and Iberian ham


21,50

CARNI



Meat



   **Guancia di maiale iberico**
Iberian pork cheek with truffled mashed potatoes
22,50



 **Filetto di manzo**
Tenderloin
27,50

 **Tagliata di manzo**
Beef steak 60 days maturation
28,50

EXTRA SAUCE FOR THE MEAT:



  • **Porcini** (*Fresh italian mushrooms*)
4,50

  • **Pepe verde** (*Green Pepper, cream, Worchester sauce, mustarde*)
4,50

  • **Formaggi** (*Italian Cheese sauce*)
4,50

PESCE

Fish

  **Trancio di pesce fresco del giorno**
Fish of the day
(Daily price)

DOLCI

Dessert

All home made

☒ > DRINK RECOMMENDATION



Gelato

Handmade ice cream. 2 balls to choose (vanilla, amarena, chocolate, lemon)

5,50

☒ > Drink recommendation ask the waiter



Pannacotta

Pannacotta with chocolate or red fruits

6,50

☒ > PX TORO ALBALA 1990 | Cup: 4,5 | Bottle: 36,00



Semifreddo al pistacchio

Pistachio semifreddo



7,00



Tiramisú

Homemade mascarpone cream savoiardi, cocoa and coffee

7,50

☒ > PORTO DOW`S 10 AÑOS | Cup: 4,8 | Bottle: 36,00



Tiramisú di limone

Crema de mascarpone, savoiardi, licor limón y lima



7,50



Torta di formaggio alle nocciole

Cheesecake with hazelnuts



8,50



Carpaccio di melone con gelato al limone

Melon carpaccio with lemon ice cream

8,50

☒ > VIN SANTO SANTA CRISTINA | Cup:: 4,8 | Bottle: 36,00

DOLCI

Dessert

All home made

☒ > DRINK RECOMMENDATION



Carpaccio d'ananas con gelato di amarena

Pineapple carpaccio with cherry ice cream

8,50

☒ > FIORATO RECIOTO VALPOLICELLA > Cup: 5,90 | Bottle: 24,00



Torta al cioccolato

Homemade chocolate cake

8,50

☒ > ROYAL TOKAJI LAST HARVEST | Cup: 3,80 | Bottle: 25,00



Torta di formaggio

Cheesecake with blueberries (for 2 persons)

8,50

☒ > SAUTERNES VIOLETTE LAMOTE | Cup: 4,90 | Bottle: 21,00



Sorbetto di Capri

Lemon artisan ice cream sorbet with Ferrari

8,50



Prugne all'oporto con gelato di vaniglia

Port prunes with vanilla ice cream

9,50



Pizza di nutella

(For 2 persons)

10,00

☒ > PORTO TAWNY NOVAL | Cup: 3,50 | Bottle: 24,00



Tagliere di formaggi

Cheeseboard

16,50

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www.gruposantommaso.es