

SANTINI

MENU A

£40 per person

CRISPLY FRIED CALAMARI, HERB AIOLI

BRESAOLA, RUCOLA, PARMIGIANO

BUFFALO MOZZARELLA SALAD

BRANZINO SANTINI

Poached sea bass, lentils, mixed herb balsamic dressing

POLLO AL MELOGRANO

Roast chicken breast, pomegranate, pancetta, brandy cream sauce

RISOTTO AL RADICCHIO

Creamy risotto, radicchio, Barolo wine, Taleggio Tesa cheese

TIRAMISU CLASSICO

LEMON SORBET

AFFOGATO AL CAFÉ

Vanilla ice cream, espresso coffee, hot chocolate sauce

SANTINI

MENU B

£50 per person

STUZZICHINO
Seasonal teaser

MANGO, PRAWN & AVOCADO COCKTAIL, CHILLI LIME VINAIGRETTE

PROSCIUTTO & BUFFALO MOZZARELLA PLATTER, HOMEMADE FOCACCIA

INSALATA AUTUNNO

Roasted butternut squash, radicchio, chestnuts, ricotta salata, apple dressing

AGNELLO REGINA CON POLENTA

Slow cooked lamb shank, red onion, grapes, balsamic, rosemary, creamy polenta

POLPO PAZZO

Crispy octopus, spicy chickpeas, sweet cherry tomatoes

RISOTTO AI FUNGHI E TARTUFO NERO

Wild mushrooms risotto, black truffle

SANTINI SIGNATURE CHEESECAKE

AMALFI LEMON CREMA

FRUTTINI ASSORTITI

SANTINI

MENU C

£65 per person

STUZZICHINO

Seasonal teaser

ANTIPASTI MISTI FOR THE TABLE

Umami Platter, Caesar Wedge, Crispy Calamari Herb Aioli, Classic Beef Carpaccio, Butter Bean Hummus, Mango & Prawn Cocktail

RISOTTO DI MARE

FUSILLI AL RAGOUT DI VITELLO

SANTINI signature dish of short pasta curls, white veal ragout

RAVIOLI DI ZUCCA

Pumpkin ravioli, sage infused butter

HALIBUT CON PUNTARELLE

Roast halibut fillet with Puntarelle and salsa verde

BRASATO AL BAROLO CON POLENTA CONCIA

Beef brisket slow cooked in Barolo wine, creamy Parmesan polenta

MELANZANE ALLA PARMIGIANA

Slow baked aubergine layers, Sicilian tomato sauce, mozzarella, ricotta, bitter chocolate

CHOCOLATE PUDDING

FRUTTINI (SELECTION OF FRUIT SORBETS)

TESTUN AL BAROLO CHEESE WITH FIGS & BALSAMIC JAM