

SANTINI

MENU A

£40 per person

CRISPLY FRIED CALAMARI, HERB AIOLI

BRESAOLA, RUCOLA, PARMIGIANO

TRICOLORE

Mozzarella di Bufala DOP, heirloom tomatoes, avocado, rucola, basil, tapenade

BRANZINO SANTINI

Poached sea bass, lentils, mixed herb balsamic dressing

VITELLO TONNATO

Veal, tuna mayo, capers

RISOTTO ASPARAGI E PISELLI

Creamy risotto, asparagus, peas

TIRAMISU CLASSICO

LEMON, BASIL, MARTINI SORBET SWIRL

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

MINI UMAMI PLATTER

Cured meats, cheeses, olives, house umami paste, marinated mushrooms, truffled anchovies, crispy Carasau bread

HEIRLOOM TOMATO CARPACCIO

Thinly sliced heirloom tomatoes, Pecorino shavings, ricotta salata, black olive tapenade, basil, olive oil

POLPO PAZZO

Crispy octopus, chickpea mash, sweet cherry tomatoes

SLOW ROASTED PECORINO LAMB

Slow cooked lamb shoulder, potatoes, tomatoes, onions, herbs, Pecorino, lemon

GNOCHETTI SARDI PICCANTI

Sardinian pasta shells, spicy fresh tomato sauce, roasted aubergine, ricotta salata

SANTINI SIGNATURE CHEESECAKE

AMALFI LEMON CREMA

FRUTTINI ASSORTITI

SANTINI

MENU C

£65 per person

STUZZICHINO
Seasonal teaser

ANTIPASTI MISTI FOR THE TABLE

Umami Platter, Heirloom Tomato Carpaccio, Crispy Calamari Herb Aioli, Classic Beef Carpaccio, Mixed Crostini, Mango & Prawn Cocktail, Asparagus Salad

RISOTTO ASPARAGI E PISELLI
Creamy risotto, asparagus, peas

FUSILLI AL RAGOUT DI VITELLO
SANTINI signature dish of short pasta curls, white veal ragout

RAVIOLI CAPRA E LIMONE
Goat's cheese ravioli, lemon, basil

ROASTED COD
Roasted cod fillet, asparagus, fennel, capers, mint

AGNELLO LECCA DITA
Chargrilled lamb chops, butter beans, 'chermoula' pesto

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 FIG & BALSAMIC JAM