

PIATTI PICCOLI

MARINATED OLIVES 4
UMAMI PLATTER 29
Cured meats, cheeses, olives, house umami paste, marinated mushrooms, truffled anchovies, crispy Carasau bread

ZUCCHINE FRITTE 8
Pecorino, umami pepper

MOZZARELLA DI BUFALA E STRACCIATELLA DI BURRATA 21
Mozzarella di Bufala DOP 250g, creamy Burrata, extra virgin olive oil, focaccia

PROSCIUTTO DI PARMA 16
Italian dry-cured ham, seasonal side

BUTTER BEAN HUMMUS 9
Butter beans, tahini, herbs, lemon, olive oil, crispy Carasau bread

TASTY TREAT 12
Parmigiano, truffled anchovies, celery, sourdough

SWEET POTATO FRIES, UMAMI MAYONNAISE 8

PASTA E FAGIOLI 10
Traditional bean soup, fresh pasta ribbons

CAESAR WEDGE 10
Lettuce wedge, umami Caesar dressing, mixed seeds

TRICOLORE 12
Mozzarella di Bufala DOP, cherry tomatoes, avocado

BURRATA 17
Creamy Burrata cheese, grilled sourdough, kale pesto

BRESAOLA 13
Thinly sliced cured beef, celery heart, Parmigiano

CARCIOFO 'SANTINI' 17
Slow cooked globe artichoke

ANTIPASTI

MANGO & PRAWN COCKTAIL 20
Mango, Mediterranean prawns, avocado, watercress, chilli, lime vinaigrette

CALAMARI FRITTI 15
Crisply fried calamari, umami dust, herb aioli

HEIRLOOM TOMATO CARPACCIO 12
Thinly sliced heirloom tomatoes, Pecorino shavings, ricotta salata, black olive tapenade, basil, olive oil

CARPACCIO DI TONNO 16
Smoked tuna carpaccio, pink grapefruit, rocket, caper vinaigrette

CLASSIC BEEF CARPACCIO 19
Thinly sliced Scottish beef, rocket, Parmigiano, cherry tomatoes, mustard dressing

FIORI DI ZUCCHINE RIPIENI 17
Lightly fried zucchini flowers, mozzarella herb stuffing

CAPELANTE GRATINATE 21/28
Grilled scallops, pumpkin seeds, parsley, Parmigiano

INSALATE

ASPARAGUS SALAD 16
Asparagus, baby fennel, green beans, pea shoots, ricotta, lemon, herbs, olive oil

'SANTINI' CHOPPED SALAD 14/17
Romaine lettuce, green apple, avocado, sweetcorn, chicken, blue cheese, crispy bacon, fresh herbs, mustard dressing

CRAB SALAD 25
Fresh crab, baby gem, pomegranate, mint, parsley, chilli, lemon dressing

LOBSTER COCKTAIL 39
Poached lobster, baby gem lettuce, asparagus spears, sweet melon, cucumber, mint, Marie Rose sauce

'BISTECCA' STEAK SALAD 30
Flash-cooked aged Scottish beef fillet umami-style, mixed leaves, asparagus, sun-dried tomatoes, Parmigiano

TUNA TARTARE 23
Sushi grade tuna tartare, avocado, Parmigiano crisp

VITELLO TONNATO 24
Veal, tuna mayo, capers

SMOKED SALMON SALAD 25
Romaine lettuce, smoked salmon, grapefruit, avocado, coriander, cherry tomato, citrus vinaigrette

PRIMI*

CAPELLINI POMODORO E BASILICO 13/15
Angel hair pasta, fresh tomato, basil

SPAGHETTI CARBONARA* 13/17
Spaghetti, pancetta, eggs, cream, Parmigiano
** Smoked salmon option available, without pancetta*

TAGLIOLINI AL LIMONE 15/18
Homemade tagliolini, lemon, basil, black pepper, crumbled goats cheese

PAPPARDELLE SALSA CRUDA 12/16
Homemade pasta ribbons, chopped tomatoes, olives, capers, fresh basil

GNOCCHETTI SARDI 'SPICY' 13/17
Sardinian pasta shells, spicy tomato sauce, aubergine, ricotta, basil

LINGUINE AL GRANCHIO 22
Linguine, hand-picked Cornish crab, garlic, lemon, parsley, chilli

SPAGHETTI ALLE VONGOLE 22
Spaghetti, fresh veraci clams

SPAGHETTI ALLA SICILIANA 16/21
Fresh tomato, sardine fillets, anchovies, chilli, olives, raisins, snipped herbs, pangrattato, pine nuts

FUSILLI AL RAGU DI VITELLO BIANCO 22
Short pasta curls, white veal ragu

RISOTTO DI MARE 23
Seafood risotto (20 mins)

SPAGHETTI ALL'ARAGOSTA 35
Whole lobster, spaghetti, fresh tomato,

RISOTTO ASPARAGI E PISELLI 22
Creamy risotto, asparagus, peas (20 mins)

** Gluten-free pasta available on request*

SANTINI

PIATTI UNICI

FRITTO MISTO MARE 35
Crisp fried calamari, scampi, scallops, whitebait, monkfish, vegetables, herb aioli

BRANZINO 'SANTINI' 26
Poached seabass, lentils, mixed herbs, balsamic dressing

SOGLIOLA ALLA GRIGLIA 45
Grilled Dover sole - 18 oz

ROASTED COD 28
Roasted cod fillet, asparagus, fennel, capers, mint

GALLETTO ALLA DIAVOLA 21
Grilled corn-fed baby chicken, devilled sauce

FEGATO ALLA FIORENTINA 22
Classic grilled calves liver, baby spinach, crispy pancetta

AGNELLO LECCA DITA 28
Chargrilled lamb chops, butterbeans, 'chermoula' pesto

COSTOLETTA ALLA MILANESE 'SANTINI' 36
Classic veal chop in breadcrumbs

'CHEF'S CUT' RIB EYE BONE-IN TAGLIATA 96
Chargrilled aged Scottish beef - 33oz, house rub, salsa verde

NODINO DI VITELLO ALLA BRACE 36
Chargrilled veal chop - 12oz, rosemary, lemon, olive oil

CONTORNI

HOUSE HERBED FRIES 5
Skin on fries, herbs, black pepper

HOUSE MASH 5
Creamy mashed potatoes, mascarpone, Parmigiano

SWEET POTATO FRIES 6
Sun-dried tomato, thyme

QUINOA 5
Tossed quinoa, garlic, chilli, lemon, herbs

ZUCCHINE FRITTE 6
Fried zucchini

INSALATA VERDE 6
Baby gem salad, fresh mint, lemon vinaigrette

INSALATA ROSSA 7
Tomatoes, red onion, basil

VERDURE AL VAPORE 5
Steamed green beans or tenderstem broccoli

VERDURE SALTATE 6
Sautéed spinach and kale

FUNGHI TRIFOLATI 6
Sautéed wild mushrooms

Please inform us of any food allergies at the time of order
Our dishes may contain traces of nuts

All prices include VAT
Discretionary service charge 12.5%
Cover charge 1.50