

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 8
Umami mayonnaise

ANTIPASTI

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

INSALATA DI CARCIOFINI 15
Raw baby artichokes, Pecorino, lemon herb vinaigrette

BRESAOLA 13
Thinly sliced cured beef, celery heart, Parmigiano

CARCIOFO 'SANTINI' 17
Slow cooked globe artichoke

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

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

CHESTNUT MUSHROOM CARPACCIO 12
Thinly sliced chestnut mushrooms, Brussels sprouts shavings, Pecorino shavings, truffle 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

PUNTARELLE SALAD 21
Roman 'chicory' salad, lemon, anchovy, capers

INSALATE

INSALATA AUTUNNO 13/16
Roasted butternut squash, radicchio, chestnuts, ricotta salata, apple dressing

'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

'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 AUTUMN STYLE 24
Thinly sliced slow roasted veal, light tuna mayonnaise

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

PASTE* E RISOTTI

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*

RAVIOLI DI ZUCCA 14/18
Pumpkin ravioli, sage infused butter, amaretti biscuits

TAGLIATELLE FUNGHI E TARTUFO 25
Homemade tagliatelle, speck ham, wild mushrooms, black truffle *
**Vegetarian option available*

GNOCCHETTI SARDI 'SPICY' 13/18
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

FUSILLI AL RAGÙ DI VITELLO BIANCO 22
Short pasta curls, white veal ragù

SPAGHETTI ALL'ARAGOSTA 30
Whole lobster spaghetti, fresh tomato

RISOTTO DI MARE 23
Seafood risotto (20 mins)

RISOTTO AL RADICCHIO 20
Creamy risotto, radicchio, Barolo wine, (20 mins)
** Gluten-free pasta available on request*

SANTINI

SECONDI

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

HALIBUT CON PUNTARELLE 36
Roast halibut fillet, celeriac, puntarelle salad, salsa verde

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

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, butter beans, 'chermoula' pesto

QUAGLIE CON POLENTA 28
Boneless oven roasted quail, pancetta, creamy polenta, Cognac soaked prunes

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, 'Santini' chimichurri salsa

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 6
Creamy mashed potatoes, mascarpone, Parmigiano

TRUFFLED HOUSE MASH 11
Creamy mashed potatoes, mascarpone, Parmigiano, black truffle

SWEET POTATO FRIES 7
Sun-dried tomato, thyme

QUINOA 7
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