



**SANTINI**  
small·cosy·delicious

### piatti piccoli

- marinated olives 4
- umami platter, cured meats, cheeses, olives, umami paste, mushrooms, anchovies, bread 29
- zucchine fritte, pecorino, umami pepper 8
- mozzarella di bufala dop 250g e stracciatella di burrata, focaccia 21
- prosciutto di parma 16
- butter bean hummus 9
- parmigiano, anchovies, olives, celery tops, butter, sourdough 13
- sweet potato fries, umami mayo 8

### antipasti

- caesar wedge 10
- tricolore: mozzarella di bufala dop, cherry tomatoes, avocado 12
- bresaola, celery heart, parmesan 13
- carciofo santini: slow cooked globe artichoke 17
- mango prawn cocktail, avocado, chilli lime vinaigrette 20
- calamari fritti, umami dust, herb aioli 15
- carpaccio di tonno, smoked tuna, pink grapefruit, capers 16
- truffled beef carpaccio 23
- lightly fried zucchine flowers, mozzarella herb stuffing 17

### insalate

- house chopped salad 14/17
- crab salad, pomegranate, chilli lemon dressing 25
- tuna tartare, avocado, parmesan crisp 23

### zuppe e minestre

- tortellini in brodo, chicken broth, tortellini, kale 15
- pasta e fagioli 10
- seasonal vegetable soup of the day 9

### paste\* e risotti

- angel hair capellini, tomato, basil 13/15
- sardinian gnocchetti, spicy tomato, aubergine, ricotta, basil 13/18
- spaghetti chitarra cacio e pepe 13/18
- gnocchi di patate, roasted heirloom tomatoes, ventrincina salame (vegetarian option available) 13/18
- spaghetti carbonara, (smoked salmon option available) 13/17
- fusilli, white veal ragù 22
- crab linguine, garlic, lemon, parsley, chilli 22
- spaghetti vongole 22
- spaghetti lobster 38
- seafood risotto (20 mins) 23

\* gluten-free pasta available on request

### secondi

- calamari & scallops fritti, vegetables, herb aioli 27
- chargrilled octopus, savoy cabbage, chickpeas, blood orange gremolata 28
- grilled scallops, pumpkin seeds, parsley, parmigiano 21/28
- poached seabass, lentils, mixed herbs, balsamic dressing 27
- whole grilled dover sole (18oz) 47
- grilled corn-fed baby chicken, devilled sauce 21
- slow roasted lamb shank, parmigiano polenta, anchovy lemon salsa 28
- milanese santini: classic veal chop in breadcrumbs 36
- grilled calves liver, baby spinach, pancetta 22
- chef's cut rib eye bone-in tagliata (33oz), house rub, salsa verde 96
- chargrilled veal chop (12oz) 36

### contorni

- house herbed fries 5
- house mash, mascarpone, parmigiano 6
- truffled house mash 11
- sweet potato fries 7
- quinoa, aglio, olio pepperoncino 7
- zucchine fritte 6
- baby gem salad 6
- tomato onion salad 7
- steamed seasonal vegetable 5
- sautéed spinach and kale 7
- sautéed wild mushrooms 6

*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*