

SANTINI

MENU A

£40 per person

CRISPLY FRIED CALAMARI, HERB AIOLI

BRESAOLA, RUCOLA, PARMIGIANO

TRICOLORE

Mozzarella di bufala dop, cherry tomatoes, avocado

BRANZINO SANTINI

Poached sea bass, lentils, mixed herb balsamic dressing

GRILLED CORN-FED BABY CHICKEN, DEVIL SOUCE

SARDINIAN GNOCCHETTI, SPICY TOMATO SOUCE AMBURGINE, RICOTTA BASIL

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

CESAR WADGE

AGNELLO AI FORNO

Slow roasted lamb shank, parmigiana polenta, anchovy lemon salsa

POLPO PAZZO

Charge grilled octopus, savoy cabbage, chickpeas, blood orange gremolata

SARDINIAN GNOCCHETTI, SPICY TOMATO SOUCE AMBURGINE, RICOTTA BASIL

SANTINI SIGNATURE CHEESECAKE

AMALFI LEMON CREAM

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

SARDINIAN GNOCCHETTI, SPICY TOMATO SOUCE AMBURGINE, RICOTTA BASIL

CAPELANTE

Grilled scallops, pumpkin seeds, parsley, parmigiano

BRASATO AL BAROLO CON PURE DI PATATE AL TARTUFO

Beef brisket slow cooked in Barolo wine, creamy truffled mascarpone mashed potatoes,

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