SANTINI

PIATTI PICCOLI

MARINATED OLIVES **4**

UMAMI PLATTER **24**
Cured meats, cheeses, olives, house umami paste

ZUCCHINE FRITTE **8**
Pecorino, umami pepper

RICOTTA AND TOMATO CROSTINO **8**

MOZZARELLA DI BUFALA **15**
DOP 250g, homemade focaccia

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

ANTIPASTI

PASTA E FAGIOLI **10**
Traditional bean soup, fresh pasta ribbons

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

TRICOLORE **12**
Buffalo mozzarella, tomatoes, avocado

BURRATA **17**
Creamy Burrata cheese, grilled sourdough, kale pesto

BRESAOLA **12**
Thinly sliced cured beef, celery heart, Parmesan

CARCIOFO 'SANTINI' **17**
Slow cooked globe artichoke

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

CHESTNUT MUSHROOM CARPACCIO **10**
Thinly sliced chestnut mushrooms, Brussels sprout shavings, Pecorino, truffle oil

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

CLASSIC BEEF CARPACCIO **19**
Thinly sliced Scottish beef, rocket, Parmesan, mustard dressing

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

CAPESANTE GRATINATE **21**
Grilled scallops, pumpkin seeds, parsley, Parmesan

INSALATE

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

'SANTINI' CHOPPED SALAD
S **14** / M **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, 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, Parmesan

TUNA TARTARE **23**
Sushi grade tuna tartare, Parmesan crisp

PASTE* E RISOTTI

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

SPAGHETTI CARBONARA
S **13** / M **17**
Spaghetti, pancetta, eggs, cream, Parmesan

RAVIOLI DI ZUCCA S **12** / M **16**
Pumpkin ravioli, sage infused butter

PAPPARDELLE CARCIOFO
S **13** / M **17**
Homemade pasta ribbons, rich artichoke sauce

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

SPAGHETTI BOLOGNESE **21**
A traditional family recipe

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

SPAGHETTI ALLE VONGOLE **22**
Spaghetti, fresh veraci clams

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

RISOTTO DI MARE **23**
Seafood risotto (20 mins)

SPAGHETTI ALL'ARAGOSTA **30**
Whole lobster spaghetti, fresh tomato

RISOTTO DI FUNGHI **22**
Creamy wild mushroom risotto

** Gluten-free pasta available on request*

SECONDI: PESCE

CALAMARI FRITTI **20** (**15** Starter)
Crisply fried calamari

COZZE **20** (**15** Starter)
Mussels, white wine, tomato, garlic, chilli

BRANZINO 'SANTINI' **26**
Poached sea bass, lentils, mixed herbs, balsamic dressing

SOGLIOLA ALLA GRIGLIA **40**
Grilled Dover sole – 18 oz

GAMBERONI GIGANTI **45**
Chargrilled giant prawns, white wine, chilli

ZUPPA DI PESCE **35**
Market fish stew, shellfish, saffron, tomato, orange, grilled sourdough

SECONDI: CARNE

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

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

AGNELLO REGINA BRASATO **26**
Braised lamb shank, red onion, grapes, balsamic, polenta

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

FILETTO 'SANTINI' **35**
Grilled aged Scottish beef fillet, herbs, extra virgin olive oil

NODINO DI VITELLO ALLA BRACE (for 2) **74**
Chargrilled veal chop, wild mushrooms, herbed fries

CONTORNI

PATATE **4.5**
Roast, mashed or fried potatoes

ZUCCHINE FRITTE **6**
Fried zucchine

CREAMY POLENTA **4.5** (**9**)
With Parmesan (add truffles)

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

VERDURE AL VAPORE **4.5**
Steamed green beans or broccoli

VERDURE SALTATE **5.5**
Sautéed spinach and kale

SPROUTING BROCCOLI **5.5**
With chilli and garlic

FUNGHI TRIFOLATI **6**
Sautéed wild mushrooms

SWEET POTATO FRIES **5.5**
Sun-dried tomato, thyme

Please ask your waiter about the slow cooked dish of the day
Please inform us of any food allergies at the time of order
Our dishes may contain traces of nuts

All prices include VAT
Optional service charge 12.5%
Cover charge 1.5