

SANTINI

SANTINI GROUP DINING FEASTING MENU

2 Course
\$72 per head

3 Course
\$88 per head

ENTREE

Organic Hand Crafted Bread Bowl + Virgin Butter

Salami Pork + Fennel

Pecorino 20 Months Aged + Marjoram + Unfiltered Olive Oil

Warm Mortadella + Pickles + Aniseed + Mustard

Gold-Band Snapper Carpaccio + Pomegranate + Celery + Grapes + Green Chilli

MAINS

Fennel Crusted Tuna + Lemon Skordalia + Garlic Cukes + Parsley + Lime

Carciofo Fricelli + Artichoke Crème + Shitake + Ricotta + Crisp Artichokes

The QT Rib Eye + Smoked Tomato Butter

Capri Salad "Insalata Ortolana"

SIDES

Green Beans + Dill + Red Peppers

Crispy Italian Potatoes + Rosemary + Garlic

Butter Lettuce + Mint + Dill

DESSERT

Sfingi Doughnuts

Tiramisu

*Menus are subject to change without notice

SANTINI