

FOOD MENU

BREAD

THE GRAND SANTINI BREAD BASKET	7
Tomato-Onion Focaccine + Lemon Olive Oil Scacciata + Sesame Grissini + Seeded Sourdough + House Made Virgin Butter	

ANTIPASTO PLATES

LIVE OYSTERS	<i>each</i>	5
Spicy Fennel Dressing		
PECORINO 20 MONTHS AGED		16
Unfiltered Virgin Olive Oil + Young Marjoram + Grissini		
PROSCIUTTO "SAN DANIELE" LEVI		18
Aged 600 Days - Del Friuli, Italy		
MORTADELLA		18
Warm Mortadella - Bologna Italy + Pepperoncini Peppers + Pecorino		
WOOD GRILLED TOMAHAWK LAMB CHOP	<i>each</i>	16
Marinated 48 Hours in Garlic + Oregano + Lemon		
RAW YELLOW FIN TUNA		22
Avocado + Pickled Cucumber + Green Chilli + Coriander + Lime		
CRISP "CROSTOLI" PASTRY PUFFS		18
9+ Wagyu Bresaola + Reggiano		
CRISP ZUCCHINI BLOSSOM	<i>each</i>	14
Buffalo-Lemon-Ricotta + Romesco + Chilli Honey		
WOOD GRILLED OCTOPUS		22
Crisp Pancetta + Green Peppers + Basil + Black Garlic + Lime		
CAPRI SALAD		18
Chicory + Fennel + Wasabi Rocket + Pecorino + Crisp Fava Beans		
RAW VEAL "BATTUTA" TARTARE		24
Milk Fed Veal Loin + Pecorino + Crostini		
GOLD-BAND SNAPPER CARPACCIO		21
Grapes + Celery + Green Chilli + Pickled Lemon		

SANTINI

FOOD MENU

BURGER

Milk Bun + Pasture Fed Beef Patty + Lettuce + Steak Tomato+ Onion + American Cheese + Pickle + Hand Cut-Fries 25

PIZZA FROM THE WOOD FIRE OVEN

RED SAUCE

SAN MARZANO TOMATOES-BASIL 23
Fior di Latte + 20 Month Aged Pecorino

DRY CURED PORK SAUSAGE + GUANCIALE 26
Mozzarella + San Marzano Tomatoes + Greek Basil-Parsley Salad

NO SAUCE

PORTOBELLO MUSHROOM + POTATO + ROSEMARY 27
Buffalo Ricotta + Lemon + Provolone Cheese

RED PEPPER + GARLIC + FENNEL + SHRIMP 27
Mozzarella + Parmesan + Dried Pasilla Chilli + Fresh Dandelion + Lemon

"CACIO E PEPE" CLAMS 28
20 Month Aged Pecorino + Mozzarella + Burrata + Spiced Pancetta

SANTINI