

SANTINI

Bar Menu

WARM MARINATED OLIVES 10

Lemon + Garlic + Chilli + Thyme

PROSCIUTTO SAN DANIELE LEVI 18

Aged 600 Days Friuli-Venezia Giulia + Crisp Pastry Puffs + Black Garlic

ABROLHOS ISLAND OCTOPUS 23

Braised Chickpeas + 'Nduja + Lemon + Parsley

SPLIT SKULL ISLAND PRAWNS 28

Uni + Orange + Chilli Butter

BURRATA 25

Roasted Beets + Strawberries + Pomegranate + Beet Juice

SAN MARZANO TOMATOES & BASIL PIZZA 22

Fior di Latte + 20 Month Aged Pecorino

CURED PORK + FENNEL SAUSAGE + OLIVE PIZZA 26

Mozzarella + San Marzano Tomatoes + Basil-Parsley Salad

RIGATONCINI 31

Braised Lamb Shoulder + Olives + Pecorino

PAN SEARED GOLD BAND SNAPPER 43

Tuscan White Beans + Smoked Tomatoes + Lemon

OUR CHEESEBURGER 28

Milk Bun + Pasture Fed Beef + American Cheese + Onion+ Pickle + QT Sauce + Rustic Fries