

# SANTINI

## Bar Menu

### **WARM MARINATED OLIVES 10**

Lemon + Garlic + Chilli + Thyme

### **PROSCIUTTO SAN DANIELE LEVI 19**

Aged 600 Days Friuli-Venezia Giulia + Melon + Black Garlic

### **ABROLHOS ISLAND OCTOPUS 23**

Braised Chickpeas + 'Nduja + Lemon + Parsley

### **SALUMI MISTI 22**

Fuet Anis + Oscura Grande + Piperade

### **BURRATA 25**

Green Tomatoes + Pickled Shallots + Herb Oil + Green Olives

### **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 + Green Peas + Pecorino + Chilli Oil

### **PAN SEARED GOLD BAND SNAPPER 45**

Braised Fennel + Tomatoes + Saffron + Pickled Mussels

### **OUR CHEESEBURGER 28**

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