

SANTINI

Feasting Menu

Santini Pane

Sourdough + Pepe Saya Cultured Butter

Entrée

Raw Gold Band Snapper

Latticello + Celery + Kohl Rabi + Fennel Pollen

San Danielle Prosciutto

Persimmon + Cold Press Canola oil

La Delizia Latticini Burrata

Saffron Braised Fennel + Tuscan Dwarf Peach + Pistachio

Crispy Zucchini Blossoms

Pecorino + Truffle + Romesco + Soft Herbs + Burnt Honey Dressing

Main

Rigatoncini

Tomato + Caper Berries + Basil + Black Olives + Chestnut Pangrattato

Fennel Crusted Yellow Fin Tuna

Jerusalem Artichoke + Tuscan Cabbage + Anchovy

QT Rib Eye

Black Angus Grass Fed, Harvey WA

Anchovy Butter

Pear + Radicchio

Witlof + Balsamic + 12 Month Parmigiano Reggiano

Sides

Autumn Leaves + Mint + Dill

Green Beans + Soft Herbs + Red Peppers

Desserts

Tiramisu

Mascarpone + Espresso + Marsala

Cannoli

Marsala Pastry + Sweet Ricotta

2 Course – 75pp

3 Course – 89pp