

SANTINI

FEASTING MENU

SANTINI PANE

Sourdough + Pepe Saya Cultured Butter

ENTREE

Raw Gold Band Snapper

Seasoned Latticello + Kohl Rabi + Fennel Pollen

San Danielle Prosciutto

La Delizia Stracciatella + Extra Virgin Olive Oil

Brussel Sprout + Kale

Almonds + Mint + Fennel Salami + Toasted Buckwheat

Crispy Truffle Ricotta Zucchini Blossoms

Pecorino + Romesco + Soft Herbs + Burnt Honey Dressing

MAIN

Rigatoncini

Puttanesca Sauce + Black Olives + Capers + Ortiz Anchovies + Basil

Fennel Crusted Yellow Fin Tuna

Jerusalem Artichoke + Tuscan Cabbage + Bagna Cauda

QT Rib Eye

Black Angus Grass Fed, Harvey WA

Anchovy Butter

SIDES

Winter Leaves + Mint + Dill

Green Beans + Soft Herbs + Red Peppers

Crispy Potatoes + Rosemary + Garlic

DESSERTS

Tiramisu

Mascarpone + Espresso + Marsala

Cannoli

Marsala Pastry + Sweet Ricotta

2 Course – 85pp

3 Course – 99pp