

MENU

Pane di Altamura is a type of Italian naturally leavened bread made from remilled durum wheat semola from the Altamura area of the Provincia di Bari, in the Apulia region. In 2003, Pane di Altamura was granted PDO status within Europe.



STARTERS / SMALL PLATES

We recommend 4-6 small plates between 2 people.

SICILIAN OLIVES Traditional Sicilian marinated olives. Served with Altamura bread.	5 🌿	BURRATA A Goopy mozzarella ball, seasonal jam, roasted almonds, & evo. Served with Altamura bread.	10 🌿 🍴 🌿
FRITTO Created in Naples. A fried dough, topped with fior Di latte, pomodoro sauce & nduja crumble.	8 🍴	BRUSCHETTA Stracciatella & marinated heirloom tomatoes, house pesto, balsamic. Served on Altamura bread.	10 🌿 🌿
PANELLE Chick pea fritters, Sicilian caponata, pine nuts & evo.	8 🍴 🌿	SAMBUCA GAMBERONI (shell on) 3 large Argentinian prawns cooked in a tomato sambuca, served with Altamura bread.	12 🌿
ARANCINO Ask our staff for flavour of the day.	9	COZZE Shetland mussels, white wine, garlic, pangrattato, gremolata, lemon & Altamura bread.	12 🌿
CREMOSI Creamy garlic mushrooms topped with blue cheese crumble. Served with Altamura bread.	9	FRITTO MISTO Lightly dusted fried seafood, burnt lemons & squid ink aioli.	15
POLPETTA Pork meatballs, ragu, whipped ricotta, sage & Altamura bread.	9	TAGLIATTA Grilled flat Iron steak with blistered vine tomatoes, rocket, shaved parmigiano, burnt lemon, balsamic & house pesto. Served with Altamura bread.	15 🌿
PASTELLA PALERMITANA Sicily's answer to tempura, Crispy courgette, whipped ricotta with a spicy honey dressing.	9 🌿		

BREADS & PLATTERS

GARLIC FLAT BREADS Garlic Tomato Tomato & pesto Rosemary Cheese Chilli	8 🌿
RIPS & DIPS (2-4 people) Balsamic glaze, house pesto, whipped ricotta, crushed cannellini beans, Sicilian olives & rosemary garlic bread.	20 🌿

CHARCUTERIE BOARD	(for 1 person)	13 🌿
	(for 3-4 people)	35 🌿
Altamura bread, Italian cured meats, various cheese, breadsticks, mediterranean vegetables & dips.		

MAIN COURSES

PASTA ADD BURRATA TO ANY PASTA	3	CATANESE - RIGATONI Sauteed Sicilian sausage, sundried tomatos, olives, smoked peppers, artichoke, chilli, house chicken stock, pangrattato & parmigiano.	17 🌿
All our pastas are inspired by family recipes & southern Italian influence.		NORCINA - RIGATONI Pork sausage ragu, porcini mushrooms, house stock, pangrattato & parmigiano.	17 🌿
POMODORO - MAFALDINE Oven roasted cherry tomatoes, Stracciatella, pangrattato, parmigiano & evo.	15 🌿	CARBONARA - RIGATONI Guanciale (pork cheek) egg yolks, parmigiano & black pepper.	17 🌿
LASAGNE Lasagne sheets, layered with house sugo sauce, mortadella, parmigiano, béchamel & fior di latte. Served with Altamura bread.	17	AMATRICIANA - RIGATONI Guanciale (pork cheek) datterini tomatoes, garlic chilli, pangrattato & parmigiano.	17 🍴 🌿
LASAGNE ALLA NORMA lasagne sheets layered with grilled aubergines, Parmigiano, San marzano, basil & ricotta salata.	17	SCOGLIO - ORECCHIETTE Argentinian prawns (shell on), squid, mussels, Calabrian chilli, ginger, garlic, pangrattato.	20 🍴 🌿 🌿
SPEZZATINO - ORECCHIETTE Pulled chicken, tenderstem broccoli, house chicken stock, pangrattato, peas & anchovys, hint of chilli & parmigiano.	17 🍴	PUTTANESCA DI SPIGOLA - MAFALDINE Sea bass chopped & tossed, Parsley, garlic, lemon butter, cherry toms & roasted almonds.	20 🌿
SUGO - ORECCHIETTE Slow cooked beef shin ragu, nduja, pangrattato, parmigiano & evo.	17 🍴 🌿 🌿	ALL' ASTICE - MAFALDINE Half a lobster, cherry tomato and white wine sauce.	24
DOLCELATTE - MAFALDINE Creamy Dolcelatte sauce Wild Mushroom, parmigiano & Pistachios drizzled with truffle.	17 🌿	RAVIOLI ASTICE House Lobster ravioli, sundried tomatoes, Argentinian prawns (shell on) & mussels in a bisque sauce.	24
PISTACHISSIMA - MAFALDINE Sauted wild mushrooms, crispy guanciale stracciatella, parmigiano, pangrattato, pistachio cracked black pepper & a touch of cream.	17 🌿		

RISOTTO

RISOTTO PORCINI Arborio rice cooked in garlic white wine sautéed wild mushrooms, Parmigiano and butter.	17.5 🌿
RISOTTO NERA Arborio rice cooked in black squid ink, Argentinian prawns (shell on), octopus, squid, mussels, Gremolata & evo.	20 🌿

ALLERGIES & INTOLERANCES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request, traces of nuts are found in all our dishes & our cheese contains Rennet.

Dishes on this menu can be made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten.



Book a table online: santisitalian.co.uk

Key to Menu Symbols:

Vegan 🍴 | Vegetarian 🌿 | Mild 🍴 | Hot 🍴🍴 | Served with spoon 🍴 | Can be made Gluten-Free, please ask 🌿



LARGE PLATES / MAINS

SPIEDINI Chicken skewers, marinated in lemon saffron, served with mediterranean salad, Sicilian orzo & salsa verdi.	18
POLLO ALLA BOSCAIOLA Chicken breast on a creamy parmigiano potato cake, with wild mushrooms, pangrattato, cream white wine sauce & a side of your choice.	22 🍴
COTOLETTO Crispy breaded chicken, San marzano, parmigiano Parma ham, crispy polenta topped with a burrata & a side of your choice.	24
AGNELLO Lamb rump, pea and pistachio purée, aubergine, raisin dumpling, creamy parmigiano potato cake & Nero Diavla sauce.	30

PANE DI MARE - SIGNATURE DISH A Sicilian fish stew, half a lobster, Argentinian prawns (shell on), mussels, squid, garlic, white wine cherry tomato broth with a breaded lid & baked.	35 🍴🔥
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CACCIATORE Oven braised chicken, peppers, mushroom, rosemary, San Marzano & red wine sauce.	22 🍴
MANZO MOSTARDA Sliced fillet of beef in a creamy mustard sauce, sautéed potatoes & basmati rice.	28

BISTECCA

FILLET 10oz fillet steak seasoned with rock salt, rosemary & garlic, cooked on a flamed grill served with salad, roasted vine tomatoes, portobello mushroom, creamy parmigiano potato cake & a choice of any side and sauce.	35 🍴
FLAT IRON 12oz flat iron steak seasoned with rock salt, rosemary & garlic, cooked on a flamed grill served with salad, roasted vine tomatoes, portobello mushroom & a choice of any side and sauce.	27 🍴

SALADS

CAPRESE Sliced Mozzarella, sliced tomato, pesto & balsamic.	15 ✓🍴
PANTESCA Potato, cherry toms, capers, olives, red onion, basil & evo.	15

SICILIAN Orange slices, fennel, red onion, black olives & evo.	15 🍴🍴
CAESAR Romain lettuce, crisp guanciale, grilled chicken, focaccia crouton & evo.	17.5
INSALATA DI MARE Mixed seafood salad.	17.5 🍴

PIZZA ADD BURRATA TO ANY PIZZA 3

For us it's all about the pizza. Just like papa showed us, our dough is made on site every day, with a 24 hour double fermentation process it is similar to our Neopolitan neighbours but with a Sicilian twist making it unique to us.

MARGHERITA Fior di latte, san marzano, basil oregano & evo (vegan cheese available).	14 ✓
PEPPERONI Fior di latte, san marzano, basil, pepperoni & evo.	16.5
NEAPOLITANA Fior di latte, san Marzano, olives, fresh basil, capers & anchovies.	16.5
PROSCIUTTO COTTO Fior di latte, san marzano, prosciutto, portobello mushroom, rocket & evo.	16.5
PARMIGIANA Fior di latte, san marzano, grilled aubergine, Sicilian Ricotta, basil & evo.	16.5 ✓
BOSCO Fior di latte, portobello mushroom, mascarpone, garlic & thyme (vegan cheese available).	16.5 ✓
CALABRESE Fior di latte, san marzano, basil, pepperoni & nduja.	16.5 🔥🔥
FIorentina Fior di latte, garlic base, Neapolitan broccoli, mushrooms & egg (vegan cheese available).	16.5 ✓

KIEV Fior di latte, san mazarno, chicken, mushrooms & garlic.	16.5
BIANCO Fior di latte, garlic base, mortadella, burrata & pistachio.	16.5
CAPRICIOSA Fior di latte, san Marzano, basil, artichoke olives & prosciutto cotto.	16.5
SALSICCIA & FRIARELLI Fior di latte, san mazarno, Crumbled Sicilian fennel sausage & wild broccoli.	16.5
COSA NOSTRA Fior di latte, san marzano, pepperoni, prosciutto, mushroom, egg, nduja & fresh basil.	17 🔥
MISTO CARNE Fior di latte, san marzano & mixed Italian cured meats.	17
QUATRO FORMAGI Fior di latte, san marzano, ricotta, gorgonzola & parmigiano.	17
CALZONE (folded dough) Fior di latte, san marzano, stuffed with ricotta, mortadella, mushrooms.	17
ETNA CALZONE (folded dough) Fior di latte, san mazarno, slow cooked beef shin, nduja & pepperoni.	17 🔥🔥

SIDES

ALTAMURA BREAD	1 ✓
TENDERSTEM BROCCOLI CHILLI & ALMOND	3.5 ✓🔥🍴
RUSTIC CHUNKY CHIPS	4 ✓
ITALIAN ROASTED POTATOES	4 ✓
PARMESAN ROSEMARY FRIES	5 ✓
COURGETTE FRIES	6 ✓
SAUCES Peppercorn, Sicilian pesto, Crema, Red wine, dolcelatte, Balsamic reduction.	4 ✓

BAMBINO

PIZZAS Margherita or pepperoni.	7
PASTAS Rigatoni Sugo, Pesto or Pomodoro.	7

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