

## Nibbles

Altamura Bread

3 ✓

Altamura Bread & Oil

5 ✓

Sicilian Olives

7 ✓

## Sharers

**Tagliere** (for 2 people)  
(for 3-4 people)

19.95

36.95

Altamura bread, Italian cured meats, assorted cheeses, breadsticks, Mediterranean vegetables, and dips.

**Italian Rips & Dips Board**

21.95 ✓

A sharer for 4-6 people. Rosemary garlic bread served with a selection of house-made dips.

## Starters / Small Plates

Gluten free bread is available upon request.

**Garlic Flat Breads**

9.95 ✓

Choices: Garlic | Tomato | Tomato & Pesto | Rosemary | Cheese | Chilli

**Bruschetta**

Stracciatella & marinated tomatoes.

11.95 ✓

Whipped gorgonzola, figs, walnuts & honey.

11.95 ✓

**Burrata**

A gooey mozzarella ball, seasonal jam, roasted nuts & evo. Served with Altamura bread.

11.95 ✓

**Caprino e Melograno**

Baked goat's cheese, Altamura bread, honey & rosemary dressing, pomegranate & rocket.

10.95 ✓

**Cremosi**

Creamy garlic mushrooms topped with blue cheese crumble. Served with Altamura bread.

10.95 ✓

**Pastella Palermitana**

Sicily's answer to tempura, Crispy courgette, whipped ricotta with a spicy honey dressing.

10.95 ✓

**Panelle**

Chick pea fritters, Sicilian caponata, pine nuts & evo.

9.95 ①

**Arancino**

Sicily's iconic stuffed rice ball, golden and crisp. Please ask our staff for today's flavour.

11.95

**Fritto**

Created in Naples. A fried dough, topped with fior di latte, pomodoro sauce & nduja crumble.

10.95 🌶️

**Polpetta**

Lamb meatballs, ragu, whipped pea & mint ricotta, pangrattato & parmigiano.

11.95

**Calamari**

Lightly coated house calamari, served with burnt lemon & aioli.

12.95

**Cozze**

Shetland mussels, white wine, garlic, pangrattato, gremolata, lemon & Altamura bread.

15.95

**Sambuca Gamberoni (shell on)**

3 large prawns cooked in a tomato sambuca, served with Altamura bread.

15.95

## Pasta Add Burrata or Truffle Oil

3

All our pastas are inspired by family recipes and the rich culinary traditions of Southern Italy. Gluten-free pasta is available upon request. Most dishes can be prepared vegetarian.

**Bucatini al Pomodoro** 18.95

Oven roasted cherry tomatoes, Stracciatella, evo, parmigiano & pangrattato.

**Bucatini alla Carbonara** 18.95

Crispy guanciale (pork cheek) egg yolks, black pepper, parmigiano & pangrattato.

**Bucatini Alla Matriciana** 18.95 

Crispy guanciale (pork cheek) datterini tomatoes, garlic chilli, parmigiano & pangrattato.

**Bucatini al Branzino e Limone** 19.95

Buttini tossed in lemon anchovy butter, chopped seabass, olives, capers & crispy pangrattato.

**Mafaldine al Sugo** 18.95 

Slow cooked beef shin ragu, nduja, evo, parmigiano & pangrattato.

**Mafaldine alla Pistachissima** 18.95

Sautéed wild mushrooms, crispy guanciale (pork cheek) stracciatella, pistachio cracked black pepper, a touch of cream, parmigiano & pangrattato.

**Rigatoni Norma** 18.95 

The most popular dish of Southern Italy, with aubergine, tomato, basil and garlic topped with ricotta salata & pangrattato.

**Rigatoni alla Catanese** 18.95

Sautéed Sicilian sausage, sundried tomatoes, olives, smoked peppers, artichoke, chilli, house chicken stock, parmigiano & pangrattato.

**Rigatoni alla Norcia** 18.95

Pork sausage ragu, porcini mushrooms, house stock, parmigiano & pangrattato.

**Rigatoni al Manzo** 18.95

Rigatoni tossed in a creamy Dolcelatte blue cheese sauce with slow-braised beef cheek. Pangratto parmigiano.

**Rigatoni al Forno** 18.95

A creamy tomato vodka sauce, topped with spicy Calabrian nduja, mozzarella, and baked to perfection.

**Cavatelli allo Spezzatino** 18.95 

Pulled chicken, tenderstem broccoli, house chicken stock, peas & anchovies, a hint of chilli, parmigiano & pangrattato.

**Cavatelli allo Scoglio** 24.95 

Large prawns (shell on), squid, mussels, Calabrian chilli, ginger, garlic & pangrattato.

**Lasagne** 18.95

Lasagne sheets, layered with house sugo sauce, mortadella, béchamel & fior di latte, parmigiano & pangrattato. Served with Altamura bread.

**Ravioli all'Astice** 24.95

House lobster ravioli, sundried tomatoes, jumbo prawns (shell on) & mussels in a bisque sauce.

## Risotto

**Porcini** 18.95

Risotto rice, sautéed wild mushrooms, garlic, white wine, topped with truffle oil & parmigiano.

**Frutti Di Mare** 22.95

Risotto rice cooked with king prawns, squid, mussels, baby octopus, white wine, garlic & cherry tomatoes.

## **Pizza** Add Burrata or Truffle Oil 3

Our dough is House made with a 70% hydration then Slowly fermented for 24 hrs.

**Margherita** 15.95 ✓

Fior di latte, san marzano, basil oregano & evo (vegan cheese available).

**Pepperoni** 17.95

Fior di latte, san marzano, basil, pepperoni & evo.

**Prosciutto Cotto** 17.95

Fior di latte, san marzano, prosciutto, portobello mushroom, rocket & evo.

**Parmigiana** 17.95 ✓

Fior di latte, san marzano, grilled aubergine, Sicilian ricotta, basil & evo.

**Bosco** 17.95 ✓

Fior di latte, portobello mushroom, smoked scamorza, garlic & thyme (vegan cheese available).

**Calabrese** 17.95 🌶️

Fior di latte, san marzano, basil, pepperoni & nduja.

**Kiev** 17.95

Fior di latte, san mazarno, chicken, mushrooms & garlic.

**Bianco** 17.95

Fior di latte, garlic base, mortadella, burrata & pistachio.

**Caprino** 17.95

Garlic rosemary base, stracciatella, parma ham, fig, goats cheese & chilli honey drizzle.

**San Daniele** 17.95

Fior di latte, san marzano, parma ham, wild rocket, cherry tomatoes, parmesan shavings & evo.

**Salsiccia** 17.95

Fior di latte, san marzano, crumbled Sicilian fennel sausage, gorgozola & friarielli.

**Cosa Nostra** 17.95 🌶️

Fior di latte, san marzano, pepperoni, prosciutto, mushroom, egg, nduja & fresh basil.

**Misto Carne** 17.95

Fior di latte, san marzano & mixed Italian cured meats.

**Quatro Formagi** 17.95

Fior di latte, san marzano, smoked scamorza, gorganzola & parmigiano.

**Etna Calzone (folded dough)** 18.95 🌶️

Fior di latte, san mazarno, slow cooked beef shin, nduja & pepperoni.

## **Salads**

**Insalata Tricolore** 15 ✓

Burrata, heritage mixed variety tomatoes, avocado, fresh basil & balsamic.

**Add smoked salmon or Parma ham.** 3

**Insalata di Caesar** 18

Romain lettuce, crisp guanciale (pork cheek), breaded chicken breast, focaccia crouton, shaved parmigiano, anchovies, caesar dressing & evo.

**Insalata di Mare** 20

A marinated seafood salad, fresh fennel, jumbo prawns (shell on), squid, mussels, capers & olives.

## **Bambino**

**Pizzas** 8.95

Margherita or pepperoni.

**Pastas** 8.95

Spaghetti sugo, pesto or pomodoro.

## Mains

<b>Spiedini</b> Boneless chicken thigh skewer, marinated in lemon saffron, served with Mediterranean salad, Sicilian orzo & salsa verdi.	19.95
<b>Pollo Alla Boscaiola</b> Chicken breast on a creamy parmigiano potato cake, with wild mushrooms, pangrattato, cream white wine sauce & a side of your choice.	26.95
<b>Cacciatore</b> Oven braised chicken, peppers, mushroom, rosemary, San marzano, red wine sauce on a bed of olive oil mash & a side of your choice.	26.95
<b>Sicilian Porchetta</b> Golden-crackling porchetta, slow-roasted with aromatic herbs, layered with melting Taleggio, peppery watercress, and a vibrant Sicilian orange reduction & a side of your choice.	26.95
<b>Cotoletta alla Calabria</b> Crispy flattened beef cotoletta topped with San Marzano tomatoes, creamy stracciatella, and spicy Calabrian 'nduja & a side of your choice.	26.95
<b>Mostarda</b> Choice of tender chicken breast or slow cooked beef in a creamy mustard and white wine sauce, finished with fresh herbs and served with fragrant rice & a side of your choice.	28.95
<b>Tortino di Manzo</b> Slow-braised ox cheek in a Nero d'Avola red wine sauce, served with a crisp potato tart, Gorgonzola, toasted walnuts, roasted bone marrow, and fresh watercress.	29.95

## Bistecca

<b>Tagliata</b> Grilled flat iron steak served medium-rare with blistered vine tomatoes, rocket, shaved parmigiano, burnt lemon, and a drizzle of balsamic. Accompanied by Altamura bread.	24
<b>Flat Iron</b> 10oz 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.	28
<b>Fillet</b> 8oz 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.	40

## Signature Dish

<b>Pane Di Mare</b> A Sicilian fish stew, fish of the day, large prawns (shell on), mussels, squid, garlic, white wine cherry tomato broth with a breaded lid & baked.	35
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## Sides

<b>Broccoli Chilli &amp; Almond</b>	6 ✓ 🌶️
<b>Rustic Chunky Chips</b>	4 ✓
<b>Italian Roasted Potatoes</b>	4 ✓
<b>Creamy Piped Mash</b>	4 ✓
<b>Parmesan Rosemary Fries</b>	5 ✓
<b>Courgette Fries</b>	6 ✓
<b>Insalata</b> Mixed salad leaves drizzled evo.	5 ✓
<b>Arugula</b> Rocket, aged parmesan shavings & marinated tomato.	7
<b>Sauces</b> Peppercorn, Sicilian pesto, crema, red wine, dolcelatte, balsamic reduction.	4 ✓

## Desserts

All our desserts are made on the premises.

<b>Sicilian Cheese Cake</b>	7.95
<b>Sfingi Mini Sharing Doughnuts</b>	7.95
<b>Cannoli Siciliano</b>	7.95
<b>Tiramisu</b>	7.95
<b>Rum Baba</b>	7.95
<b>Ameretto Panna Cotta</b>	7.95
<b>Nutella Cookie Dough</b>	7.95
<b>Brioche Con Gelato</b>	7.95
<b>Affogato</b>	5.5
<b>Gelato</b>	
Ask for our flavours.	
1 scoop	2.5
2 scoops	4.5

## 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](https://santisitalian.co.uk)

Key to Menu Symbols:

Vegan 🍷 | Vegetarian 🌿 | Mild 🌶️