

Nibbles

Toasted Altamura Bread

3 ✓

Toasted Altamura Bread & Oil

5 ✓

Sicilian Olives

7 ✓

Sharers

Tagliere (for 2 people)

21.95

(for 3-4 people)

39.95

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

Scarpetta

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 e Pomodorini

11.95 ✓

Toasted Altamura bread with juicy cherry tomatoes, creamy stracciatella cheese, fresh basil, and a touch of evo.

Bruschetta Parma

12.95

Toasted Altamura bread topped with whipped mascarpone, parma ham, fresh strawberries, basil and aged balsamic glaze.

Gamberi e Pomodoro

12.95

Toasted Altamura bread topped with whipped avocado, king prawns, and marinated cherry toms finished with a drizzle of evo.

Burrata

11.95 ✓

A creamy mozzarella ball served with seasonal jam, roasted nuts, and EVOO. Accompanied by Altamura bread.

Mozzarella In Carrozza

11.95 ✓

Golden-fried smoked mozzarella, a Southern Italian classic, with San Marzano sauce, fresh rocket, and Parmesan.

Croccante di Melanzane

10.95 ✓

Santis play on the classic Southern Italian dish of deep-fried crispy aubergine served with whipped ricotta & san marzano tomato sauce.

Caprino al Melograno

10.95 ✓

Golden baked goat's cheese resting on toasted Altamura bread, berry compote, and fresh rocket for a perfect harmony of sweet and savoury flavours.

Arancino

11.95

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

Chicken Liver Pâté

11.95

Silky chicken liver pâté served with a sweet-tart berry compote and toasted crunchy almonds. Toasted altamura bread.

Polpette al Sugo

11.95

Tender beef and lamb meatballs slowly simmered in a rich tomato sauce, topped with creamy Stracciatella and served with warm crusty bread.

Calamari

12.95

Lightly dusted, house-made calamari with a garlic aioli dip.

Gamberoni al Sambuca

15.95

King prawns (shell on) sautéed with garlic, chilli, and a splash of Sambuca, creating a delicate aniseed aroma and rich Mediterranean flavour.

Cozze al Vino Bianco

15.95

Fresh Shetland mussels steamed in a fragrant lemon and white wine sauce with creamy white beans, garlic, and parsley.

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.

Pappardelle al Sugo

19.95 🌶️

Pappardelle with 12-hour slow-cooked beef shin chuck and pork shoulder ragu, finished with 'nduja crumble, pangrattato, and Parmigiano.

Rigatoni ai Funghi Trifolati

19.95

With sautted galic, wild mushroom ragu, porcini, parsley, parmigiano, pangrattato, and truffle oil. Add Italian sausage for extra flavor.

Rigatoni alla Norma

19.95 ✓

Southern Italy's classic: rigatoni with aubergine, tomato, garlic, and basil, topped with pangrattato and ricotta salata.

Rigatoni al Pistacchio

19.95

Rigatoni tossed in a silky pistachio cream sauce, sautéed wild mushrooms, topped with fresh stracciatella and finished with crispy guanciale.

Rigatoni alla Ncasciata

19.95

Baked rigatoni in a creamy vodka sauce guanciale and 'nduja, peas topped with mozzarella and golden pangrattato, baked in our pizza oven for extra crispiness.

Rigatoni alla Pugliese

19.95

Sautéed burst cherry tomatoes, creamy burrata, fresh basil, parmesan, and golden pangrattato for a crunchy finish.

Rigatoni al Manzo

19.95

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

Spaghetti alla Carbonara

19.95

Classic Roman pasta with egg yolk, Parmigiano, crispy guanciale, and cracked black pepper. (Cream optional upon request).

Spaghetti all'amatriciana

19.95

Classic Roman spaghetti with guanciale, San Marzano tomatoes, and pecorino cheese, finished with a touch of black pepper.

Spaghetti alle Vongole

19.95

spaghetti tossed with tender clams in a light garlic and white wine sauce, finished with fresh parsley and extra virgin olive oil for a timeless Italian classic.

Cavatelli Alla Spezzatino

19.95

Cavatelli pasta with slow-cooked chicken spezzatino, tenderstem broccoli, sweet peas, and anchovies, finished in a rich house stock with a touch of chilli, crispy pangrattato, and shaved Parmigiano.

Lasagne

19.95

Layers of pasta with our house sugo, béchame, fior Di latte, parmigiano & Pangrattato, served with Altamura bread.

Ravioli all'Astice

24.95

Homemade lobster ravioli with sundried tomatoes, jumbo prawns (shell on), and mussels in a bisque sauce.

Linguine con Sugo di Mare

24.95

Linguine tossed in a rich seafood sauce with sautéed prawns, squid, mussels and tender octopus, finished with fennel, shellfish bisque and datterini tomatoes.

Risotto & Gnocchi

Risotto ai Funghi

19.95

Creamy risotto with sautéed wild porcini mushrooms, garlic, white wine, and wilted spinach, finished with parmigiano and truffle shavings.

Risotto ai Frutti di Mare

24.95

Saffron-infused risotto with tender prawns, squid, mussels, and clams, gently simmered in a fragrant seafood broth and finished with a drizzle of extra virgin olive oil.

Gnocchi Gratinati

19.95

Baked gnocchi, broccoli, spinach, leeks, cheesy cream sauce & pangrattato.

Gnocchi al Sugo

19.95

Classic potato gnocchi served with a slow-cooked meat ragù, simmered with tomato, red wine, parmigiano & pangratto.

Pizza

Add Burrata or Truffle Oil

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

Margherita Fior di latte, San Marzano tomatoes, basil, and EVO (vegan cheese available).	16.95 ✓
Burratina White base, fior di latte, basil, burrata, mortadella, and pistachio.	18.95 ✓
Parmigiana Fior di latte, San Marzano tomatoes, basil, sun-dried tomatoes, aubergines, and ricotta salata.	18.95 ✓
Bosco Fior di latte, San Marzano tomatoes, basil, Portobello mushroom, garlic, and thyme.	18.95 ✓
Pepperoni Fior di latte, San Marzano tomatoes, basil, pepperoni, and EVO.	18.95
Caprino Garlic-rosemary base, stracciatella, parma ham, figs, goat's cheese, and chilli-honey drizzle.	18.95
Calabrese Fior di latte, San Marzano tomatoes, basil, pepperoni, and 'nduja.	18.95 🌶
San Daniele Fior di latte, San Marzano tomatoes, basil, parma ham, wild rocket, cherry tomatoes, parmesan shavings, and EVO.	18.95
La Brace Fior di latte, San Marzano tomatoes, slow-cooked beef cheek, Calabrian 'nduja, caramelised onions, fresh stracciatella,	18.95
Affumicata Fior di latte, San Marzano tomatoes, basil, garlic, smoked mozzarella, chicken, wild mushrooms, black pepper, and parmigiano.	18.95
Capricciosa Fior di latte, San Marzano tomatoes, basil, prosciutto cotto, boiled eggs, and roasted aubergine.	18.95
Misto Carne Fior di latte, San Marzano tomatoes, basil, and mixe Italian cured meats.	18.95
Quattro Formaggi Fior di latte, San Marzano tomatoes, basil, ricotta, gorgonzola, parmigiano, and smoked scamorza cheese.	18.95
Cosa Nostra Fior di latte, San Marzano tomatoes, basil, pepperoni, salami, mushroom, egg, and 'nduja.	18.95 🌶
Romano Fiore di latte, San Marzano, basil, crispy guanciale , white onion, fresh chillies & parmigiano shavings	18.95 🌶
Etna Calzone (Folded Dough) Fior di latte, San Marzano tomatoes, basil, slow-cooked beef shin, 'nduja, and pepperoni.	18.95 🌶
Frutti Di Mare Fior di latte, San Marzano tomatoes, basil, prawns, calamari, mussels, and octopus.	19.95

Salads

Add Smoked Salmon or Parma Ham

Insalata Tricolore Creamy burrata served with heritage tomatoes, ripe avocado, and fresh basil, dressed with aged balsamic.	15 ✓
Insalata di Caesar Romain lettuce, crisp guanciale (pork cheek), breaded chicken breast, focaccia crouton, shaved parmigiano, anchovies, red onion, tomatoes, Caesar dressing & evo.	18.95
Insalata di Mare Tender prawns, squid, and mussels gently marinated and served with crisp fennel briny capers, and olives, finished with fresh lemon, herbs, and Sicilian extra virgin olive oil.	20

Bambino

Pizzas Margherita or pepperoni.	9.95
Pastas Spaghetti sugo, pesto or pomodoro.	9.95

Mains

Melanzane Parmigiana A Southern Italian classic of layered aubergines, parmesan cheese, in rich tomato sauce.	19.95 ✓
Pollo alla Griglia Chargrilled chicken thigh, lemon orzo salad, roasted datterini tomatoes, rocket, basil, creamy stracciatella & Sicilian lemon dressing.	19.95
Cotoletta di Pollo Breaded chicken cutlet layered with Prosciutto di Parma, basil creama, marinated tomatoes, rustic tomato sauce & a choice of side of your choice.	27.95
Pollo Alpanista Chicken ballotine, Wild mushroom purée, Vin Santo & thyme jus, crispy parmesan polenta, charred woodland mushrooms, burnt leek & herb oil, with a side of your choice.	27.95
Mostarda Choice of tender chicken breast or slow cooked beef with mushrooms in a creamy mustard sauce, paprika, served with rice & a side of your choice.	29.95
Branzino alla Griglia Butterflied whole sea bass, lemon & garlic, sambuca emulsion, basil oil, charred leeks, confit tomatoes & saphire.	27.95
Agnello Nero Blackened lamb chops, smashed aubergine purée whipped stracciatella, pomegranate molasses, toasted pine nuts, charred spring onion mint & parsley salsa verde, pickled shallot & lemon zest	29.95
Pane di Mare Fresh shellfish cooked in a velvety bisque sauce, crowned with a rustic garlic and rosemary bread crust and baked in the clay oven. A comforting and indulgent celebration of coastal flavours.	29.95
Tortino di Manzo 12-Hour beef short rib in a Nero d'Avola red wine sauce, served with a crisp potato tart, gorgonzola, toasted walnuts & fresh watercress with a side of your choice.	34.95

Santi's Signature Steaks

Tagliata Grilled sirloin steak served medium-rare with blistered vine tomatoes, rocket, shaved parmigiano, burnt lemon, and a drizzle of balsamic. Accompanied by Altamura bread.	24
Choice Cuts Sirloin (10oz) Fillet (8oz) Seasoned with rock salt, rosemary, and garlic, then flame-grilled. Served with salad, roasted vine tomatoes, portobello mushroom, and your choice of side and sauce.	30 40
Fillet Dolcelatte 8oz fillet pan-fried in butter, served on a crouton, wild mushroom & spinach topped with house dolcelatte cheese garnished with truffle oil, finished with red wine sauce.	40

Sides

Rustic Chunky Chips	4.5 ⑤
Zucchine Fritte Lightly fried courgettes.	6 ✓
Patatine al Tartufo Skin on fries, black truffle oil and parmesan.	6 ✓
Broccolini Sautéed tenderstem broccoli garlic lemon butter.	6 ✓
Purea di Patate Bone marrow piped mash potato.	5
Patate al Forno Rosemary roasted potatoes.	5 ⑤
Insalata Mixed salad leafs drizzled evo.	5 ⑤
Arugula Rocket, aged parmesan shavings & marinated tomato.	7 ✓
Sauces Peppercorn, Sicilian pesto, crema, red wine, dolcelatte, balsamic reduction.	4 ✓