

MENU

Selected dishes can be made Gluten Free.

ALL PLATES INSPIRED BY SOUTHERN ITALY

We recommend 4-6 small plates between 2 people.

FRUTTI DI MARE

NDUJA COZZE 12 🌶️🌿
Shetland mussels, white wine, cream nduja, pangrattato & Altamura bread.

SAMBUCA GAMBERONI (shell on) 12 🌿
3 large Argentinian prawns cooked in a tomato sambuca, served with Altamura bread.

FRITTO MISTO 12 🌿
Lightly dusted fried seafood, burnt lemons & squid ink aioli.

PANE DI MARE 26
A Sicilian fish stew. Argentinian prawns (shell on), mussels, squid, sea bass, garlic, saffron, potatoes, raisins, pine nuts with a breaded lid & baked.

MARE MONTE 20
Sea bass roulade stuffed with a mushroom gratin, mussels, baby octopus, datterini tomatoes in a white wine & butter emulsion.

ARANCINO 9
Our signature Sicilian classic, ask for flavour of the day.

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.

Key to Menu Symbols: Vegan 🌿 | Vegetarian 🌱 | Mild 🌶️ | Can be made Gluten-Free, please ask 🌿

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CARNE

POLPETTE 9 🌶️
Beef meatballs, sweet onion ragu, whipped ricotta, nduja crumble, served with altamura bread.

TAGLIATA 12
Grilled flat iron steak with blistered vine tomatoes, rocket, shaved parmigiano, burnt lemon, balsamic & house pesto. Served on Altamura bread.

COTOLETTA 17
Crispy flattened breaded chicken, smoked anchovy, chilli butter, deterini toms, burnt lemon, crispy polenta, oregano & buffalo mozzarella.

SALSICCIA 18 🌿
House made Sicilian grilled sausage, oven baked onion, peppers, potatoes, basil aioli & Altamura bread served on a sizzling skillet.

PORCHETTA 20 🌿
Twice cooked rolled belly pork, cavolo Nero, Olive oil mash, spiced apple, Nero d'Avola sauce.

CACCIATORE 20
Oven braised chicken, peppers, mushroom, rosemary, San Marzano & red wine sauce, gnocchi & Altamura bread.

MANZO DI VINO 22
Low and Slow cooked ox cheek, cavolo nero, olive oil mash, Chestnut purée, & Nero d'Avola sauce.

BISTECCA SIGNATURE STEAK 27 🌿

10oz flat iron steak seasoned with rock salt, rosemary & garlic. Cooked on a flamed grill served with salad roasted vine tomatoes & a choice of any side and sauce.

VERDURA

PANELLE 8 🌱🌿
Chickpea fritters, vegan nduja, stracciatella, pistachios & evo.

BRUSCHETTA 9 🌱
Artisan altamura bread with stracciatella topped with marinated cherry tomatoes, house pesto & balsamic.

CREMOSI 9 🌱
Creamy garlic mushrooms, porcini crumble & altamura bread.

BURRATA 10 🌱🌶️🌿
A gooey mozzarella ball, onion chilli jam, roasted almonds & evo & altamura bread.

PARMIGIANA 12 🌱
Aubergine parmigiana like no other! Layer after layer of aubergine, Parmesan, burrata, tomato and breadcrumbs, on a bed of Parmesan cream.

GNOCCHI ALLA CAVOLFIORE 15 🌱
Roasted cauliflower, Italian dumplings, pine nuts, capers, sultana & Ricotta salata.



PASTA ADD BURRATA TO ANY PASTA 3

SUGO - MAFALDINE

Slow cooked beef shin ragu topped with nduja crumble, pangrattato & parmigiano.

16 🌶️ 🌿

PISTACHISSIMA - MAFALDINE

Sautéd mushroom, Pistachio, touch of cream & strachatella (add guanciale optional).

16 🌿 🌿

SCOGLIO - MAFALDINE

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

19.5 🌿

CARBONARA - RIGATONI

No cream just eggs, Crispy Guanciale (pork cheek) Egg yolk, black pepper & pecorino - (nduja optional).

16 🌿

NORMA - RIGATONI

Sautéed aubergine, pine nuts, detersini toms & ricotta salata.

16 🌿 🌿

SALSICCIA BROCCOLINI - RIGATONI

Sicilian sausage, house chicken stock, chilli butte, parmesan, pangrattato & tenderstem broccoli.

16 🌿

PUGLIESE - RIGATONI

San Marzano tomatoes, basil, topped with a whole burrata & evo.

16 🌿 🌿

LASAGNE

Lasagne sheets, layered with slow cooked beef ragu, pecorino cheese, fior Di latte & basil.

16

RAVIOLI ASTICE

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

22

RISOTTO

WILD MUSHROOM RISOTTO

15 🌿

SEAFOOD RISOTTO

19

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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 mazarno & oregano (vegan cheese available).

14 🌿

MISTO CARNE

Fior Di latte, San mazarno, Pepperoni mortadella & salami.

16

PROSCIUTTO

Fior Di latte, San mazarno, Parma ham, rocket & parmigiano shavings.

16

MELANZANE

Fior Di latte, San mazarno, aubergine, pine nuts & ricotta salatta (vegan cheese available).

16 🌿

BURRATINA

Roses of mortadella on a white base, pistachio, pesto and a heart of burrata.

16

BOSCO

Mixed wild mushroom on a white base, garlic & thyme (vegan cheese available).

16 🌿

COSA NOSTRA

Fior Di latte, San mazarno, Pepperoni, nduja, egg & mushroom.

16

FRIARIELLI

Fior Di latte, San mazarno, Salsiccia, neoplitan broccoli & gorganzola.

16

PORCHETTA

Fior Di latte, San mazarno, roast Porchetta, potato, rosemary & white onion.

16

INSALATA

CAPRESE

Buffolo Mozzarella, beef tomato, pesto & balsamic.

10 🌿 🌿

PANTESCA

Chopped lettuce, Potato, cherry toms, olives, red onion, basil & evo.

10 🌿 🌿

INSALATA DI MARE

Mixed seafood salad.

15 🌿

BECCARE

ALTAMURA BREAD, GARLIC & CHILLI OIL 3 🌿

SICILIAN OLIVES & ALTAMURA BREAD 5 🌿 🌿

GARLIC AND CHEESE DOUGH BALLS 5 🌿

PANE & ANTIPASTO

GARLIC FLAT BREADS 6 🌿

Garlic | Tomato | Tomato & pesto | Rosemary | Cheese | Chilli

CHARCUTERIE BOARD (for 1 person) 12.5 🌿

(for 3-4 people) 30 🌿

Altamura bread, Italian cured meats, various cheese, breadsticks, mediterranean vegetables & dips

BAMBINO

PIZZAS

Margherita or pepperoni.

7

PASTAS

Rigatoni Sugo, Pesto or Pomodoro.

7

CONTORNI

ALTAMURA BREAD

1

TENDERSTEM BROCCOLI CHILLI & ALMOND

3.5 🌿 🌿

RUSTIC CHUNKY CHIPS

4 🌿

PARMESAN ROASTED POTATOES

5 🌿

SAUCES

Peppercorn, Sicilian pesto, Crema, Red wine, dolcelatte, balsamic reduction.

4 🌿 🌿

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