

## Nibbles

Toasted Altamura Bread

3 ✓

Toasted Altamura Bread & Oil

5 ✓

Sicilian Olives

7 ✓

## Sharers

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

18.95

35.95

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 e Pomodorini**

11.95 ✓

Crispy grilled bruschetta with juicy cherry tomatoes, creamy stracciatella cheese, fresh basil, and a touch of evo.

**Ricotta e Funghi**

11.95 ✓

Grilled bread with sautéed mushrooms, whipped ricotta, fresh thyme, touch of evo.

**Gamberi e Pomodoro**

11.95

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

**Fritto**

10.95 ✓

Created in Naples, a fried dough, with whipped ricotta, hot honey, pomodoro, rocket & evo

**Burrata**

11.95 ✓

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

**Mozzarella In Carozza**

11.95 ✓

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

**Porcini Funghi Parfait**

11.95 ✓

A silky, savory mousse of earthy porcini mushrooms, served with toasted bread pickled shallots and a hint of truffle oil.

**Arancino**

11.95

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

**Polpetta**

12.95

Lamb and beef meatballs simmered in San Marzano tomato sauce, served over whipped ricotta and finished with parmigiano & Pangrattato.

**Carpaccio**

14.95

Delicately sliced raw beef fillet, dressed with Sicilian extra-virgin olive oil, fresh lemon juice and sea salt, topped with aged Parmigiano-Reggiano and wild rocket.

**Calamari**

12.95

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

**Gamberoni all'Aglio**

15.95

Butterflied king prawns sautéed with garlic and parsley in a rich garlic butter sauce.

**Cozze alla Calabrese**

15.95

Shetland mussels steamed in white wine and seafood broth with garlic and parsley, finished with butter, pangrattato, and Calabrian 'nduja.

## 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

18.95 🌶️

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

### Rigatoni ai Funghi Trifolati

18.95

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

### Rigatoni alla Norma

18.95 ✓

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

### Rigatoni al Pistacchio

18.95

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

### Rigatoni alla Ncasciata

18.95

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

18.95

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

### Linguine alla Carbonara

18.95

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

### Linguine alla Matriciana

18.95

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

### Gamberi e Mandorle

19.95

Sautéed king prawns in a creamy garlic sauce, with sun-dried tomatoes and toasted almonds, pangrattato & parmigiano.

### Lasagne

18.95

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 ai Quattro Formaggi

18.95

Gnocchi in a creamy four-cheese sauce, combining gorgonzola, fontina, parmigiano & taleggio with pangrattato.

### Gnocchi al Sugo

19.95

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

## 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 tomatoes, basil, and EVO (vegan cheese available).

**Burratina** 17.95 ✓  
White base, fior di latte, basil, burrata, mortadella, and pistachio.

**Parmigiana** 17.95 ✓  
Fior di latte, San Marzano tomatoes, basil, sun-dried tomatoes, aubergines, and ricotta salata.

**Bosco** 17.95 ✓  
Fior di latte, San Marzano tomatoes, basil, Portobello mushroom, garlic, and thyme.

**Pepperoni** 17.95  
Fior di latte, San Marzano tomatoes, basil, pepperoni, and EVO.

**Caprino** 17.95  
Garlic-rosemary base, stracciatella, parma ham, figs, goat's cheese, and chilli-honey drizzle.

**Calabrese** 17.95 🌶️  
Fior di latte, San Marzano tomatoes, basil, pepperoni, and 'nduja.

**San Daniele** 17.95  
Fior di latte, San Marzano tomatoes, basil, parma ham, wild rocket, cherry tomatoes, parmesan shavings, and EVO.

**Affumicata** 17.95  
Fior di latte, San Marzano tomatoes, basil, garlic, smoked mozzarella, chicken, wild mushrooms, black pepper, and parmigiano.

**Capricciosa** 17.95  
Fior di latte, San Marzano tomatoes, basil, prosciutto cotto, boiled eggs, and roasted aubergine.

**Misto Carne** 17.95  
Fior di latte, San Marzano tomatoes, basil, and mixe Italian cured meats.

**Quattro Formaggi** 17.95  
Fior di latte, San Marzano tomatoes, basil, ricotta, gorgonzola, parmigiano, and smoked scamorza cheese.

**Cosa Nostra** 17.95 🌶️  
Fior di latte, San Marzano tomatoes, basil, pepperoni, salami, mushroom, egg, and 'nduja.

**Romano** 17.95 🌶️  
Fior di latte, San Marzano, basil, crispy guanciale, white onion, fresh chillies & parmigiano shavings

**Etna Calzone (Folded Dough)** 18.95 🌶️  
Fior di latte, San Marzano tomatoes, basil, slow-cooked beef shin, 'nduja, and pepperoni.

**Frutti Di Mare** 19.95  
Fior di latte, San Marzano tomatoes, basil, prawns, calamari, mussels, and octopus.

## Salads

**Insalata Tricolore** 15 ✓  
Creamy burrata served with heritage tomatoes, ripe avocado, and fresh basil, dressed with aged balsamic.

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

**Insalata di Caesar** 18  
Chicken Caesar Salad. Chargrilled chicken breast, crisp romaine lettuce, classic Caesar dressing with anchovy and Parmigiano-Reggiano, herb croutons, and shaved Parmesan.

**Insalata di Mare** 20  
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.

## Bambino

**Pizzas** 8.95  
Margherita or pepperoni.

**Pastas** 8.95  
Spaghetti sugo, pesto or pomodoro.

## Mains

### Melanzane Parmigiana

A Southern Italian classic of layered aubergines, parmesan cheese, in rich tomato sauce.

19.95 ✓

### Cotoletta

Crispy breaded flattened chicken, braised cherry tomatoes, parma ham, stracciatella, parmigiano & a side of your choice.

26.95

### Branzino Ripieno Alla Siciliana

Sicilian-Style Rolled Seabass.  
Seabass fillet stuffed with toasted breadcrumbs, raisins, pine nuts, and fresh lemon zest, paired with mussels in a white wine chilli sauces.

26.95

### Manzo Al Forno

Slow cooked ox cheek, Aged parmesan mash potato, chives, Nero Davolo red wine jus, Crispy cavolo Nero & a side of your choice.

26.95

### Mostarda

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

### Arusticini

Marinated Grilled beef & prawn skewers, sweet & sour roasted red peppers roasted hazelnuts, lemon whipped Riccota, pillaca sauce.

29.95

### Agnello alla Modica

Succulent roasted lamp rump, served alongside crispy courgette and ricotta fritto. Accompanied by a potato puree silky pea purée, spiced cabbage, and finished with a rich chocolate and red wine reduction that adds depth and a hint of Sicilian warmth.

35.95

## Santi's Signature Steaks

### Tagliata

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

### Choice Cuts

#### 10oz Flat Iron | 8oz Fillet

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.

28 | 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 ✓

### Zucchine Fritte

Lightly fried courgettes.

6 ✓

### Patatine al Tartufo

Skin on fries, black truffle oil and parmesan.

5 ✓

### Broccolini

Sautéed tenderstem broccoli garlic lemon butter.

6 ✓

### Purea di Patate

Bone marrow piped mash potato.

5

### Patate al Forno

Rosemary roasted potatoes.

5 ✓

### Insalata

Mixed salad leaves drizzled evo.

5 ✓

### Arugula

Rocket, aged parmesan shavings & marinated tomato.

7 ✓

### Sauces

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 🌶️