

# NIBBLES

ALTAMURA BREAD	3	✓
SICILIAN OLIVES	5	✓
ALTAMURA BREAD & OIL	5	✓

# STARTERS

GARLIC FLAT BREADS	8	✓
Garlic   Tomato   Tomato & pesto   Rosemary   Cheese   Chilli		

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

<b>PANELLE</b>	9	✓	🍷
Chickpea fritters, fava beans purée, frierelli & chilli oil.			
<b>ARANCINO</b>	9		
Please ask for arancino of the day.			
<b>BRUSCHETTA</b>	10	🍷	
Stracciatella & marinated tomatoes.			
		✓	
		✓	
		✓	
Fava beans, Neopolitan Broccoli & chilli. Whipped ricotta, figs, walnuts & honey. Aubergine, caponata & ricotta salata.			
<b>MOZZARELLA IN CARROZZA</b>	10	✓	
Popular in Southern Italy, crispy fried smoked mozzarella in bread with a basil and san marzano.			
<b>CAPONATA</b>	10	✓	🍷
A Sicilian sweet and sour stewed vegetable best served cold with Altamura bread.			
<b>CAPRINO ALLE MELOGRANO</b>	10	✓	
Baked Goat's Cheese, Altamura bread, honey & rosemary dressing, pomegranate & rocket.			
<b>BURRATA</b>	12	✓	🍷
Creamy burrata, Altamura bread, crunchy almond, Sicilian style pesto, grilled peaches, cherry tomatoes, evo & a drizzle of honey.			
<b>CROCCANTE DI MELANZANE</b>	12		
Santis play on the classic Southern Italian dish of deep fried crispy aubergine served with whipped ricotta & san marzano tomato sauce.			
<b>POLPETTA</b>	9		
Beef and lamb meatballs, san marzano, stracciatella, nduja, parmigiano & pangrattato.			
<b>PÂTÉ DI AL VIN DOLCE</b>	12		
Chicken liver pate with sweet marsala wine, crispy onions & bitter orange marmalade with Altamura bread.			
<b>TAGLIATA</b>	15	🍷	
Grilled sliced beef steak served medium rare with arugula and cherry tomatoes shaved parmigiano & evo with Altamura bread.			
<b>COCKTAIL DI GAMBERI E SALMONE</b>	12	🍷	
Prawn & smoked salmon cocktail with campari marie rose sauce & Altamura bread.			
<b>GAMBERONI ALLA DIAVOLO</b>	12	🍷	
Argentinian king prawns (shell on), chilli, garlic, san marzano sauce & Altamura bread.			
<b>FRITTO MISTO</b>	15		
Deep fried prawns, squid & baby octopus, lightly coated served with squid ink aioli.			
<b>LEMONE COZZE (SHARING BOWL)</b>	15	🍷	
Shetland mussels, lemon, garlic, white wine, parsley & pangrattato.			

# PASTA

 ADD BURRATA TO ANY PASTA 3

All our pastas are inspired by family recipes & southern Italian influence. Gluten free pasta is available upon request.

<b>PICCANTISSIMA - RIGATONI</b>	16.5		
San marzano, sautéed salami, black olives, onion, chilli, pangrattato, nduja crumble & parmigiano.			
<b>PUGLIESE - RIGATONI</b>	17		
Sautéed burst cherry tomatoes, burrata, basil, parmigiano & pangrattato.			
<b>NORMA - RIGATONI</b>	17		
The most popular dish of Southern Italy, with jaubergine, tomato, basil and garlic topped with ricotta salata.			
<b>SALSICCIA CON FUNGI - RIGATONI</b>	17		
Sautéed sausage, wild mushrooms, leeks, thyme & butter sauce, parmigiano, pangrattato & black truffle purée.			
<b>PISTACHISSIMA - RIGATONI</b>	17		
A creamy pistachio cream sauce, sautéed wild mushrooms, stracciatella & crispy guanciale.			
<b>SUGO - PAPPARDELLE</b>	17		
12hr slow cooked beef shin ragu, nduja crumble, pangrattato & parmigiano.			
<b>DI CECI E CASTAGNE - PAPPARDELLE</b>	17		
Slow cooked chick pea and chestnut ragu, parmigiano & pangrattato.			
<b>LASAGNE</b>	17		
Lasagne sheets, layered with house sugo sauce, mortadella, parmigiano, béchamel & fior di latte, with Altamura bread.			
<b>CARBONARA- SPAGHETTI</b>	17		
No cream just egg yolk, parmigiano, crispy guanciale & cracked black pepper.			
<b>ALAMATRICIANA - SPAGHETTI</b>	17		
Guanciale (pork cheek) datterini tomatoes, garlic chilli, pangrattato & parmigiano.			
<b>NERANO - SPAGHETTI</b>	20		
Garlic, white wine, parsley; courgettes lemon zest, butter, chopped seabass, baby prawns & cherry tomatoes.			
<b>SPEZZATINO - ORECCHIETTE</b>	16.5		
A chicken stew like pasta, tenderstem broccoli, house stock, pangrattato, peas & anchovies, hint of chilli & parmigiano.			
<b>SCOGLIO - ORECCHIETTE</b>	20		
Sautéed prawns, mussels, calamari, chillie garlic ginger, house fish stock, san marzano sauce.			
<b>RAVIOLI RIPIEN</b>	22		
Home made filled pasta changes weekly please ask.			
<b>RISOTTO</b>			
<b>PORCINI</b>	18	✓	🍷
Risotto rice, sautéed wild mushrooms, garlic, white wine, topped with wilted spinch parmigiano & truffle oil.			
<b>FRUTTI DI MARE</b>	22	🍷	
Risotto rice cooked with king prawns, squid, mussels, scallops, white wine, garlic & cherry tomatoes.			
<b>ARROSTI DELLA DOMENICA</b>			
SUNDAY ROASTS AVAILABLE EVERY SUNDAY.			

# PIZZA

 ADD BURRATA TO ANY PIZZA 3

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.

<b>MARGHERITA</b>	14		
Fior di latte, san marzano, basil & evo (vegan cheese available).			
<b>BURRATINA</b>	16.5		
White base, fior di latte, basil, burrata, mortadella & pistachio.			
<b>PARMIGIANA</b>	16.5		
Fior di latte, san marzano, basil, sun-dried tomatoes, aubergines & ricotta salata.			
<b>BOSCO</b>	16.5		
Fior di latte, san marzano, portobello mushroom, garlic & thyme.			
<b>CAPRINO</b>	16.5		
Garlic rosemary base, stracciatella, parma ham, fig, goats cheese & chilli honey drizzle.			
<b>CALABRESE</b>	16.5		
Fior di latte, san marzano, basil, pepperoni & nduja.			
<b>SAN DANIELE</b>	16.5		
Fior di latte, san marzano, parma ham. wild rocket, cherry tomatoes, parmesan shavings & evo.			
<b>AFFUMUCATA</b>	16.5		
Fior di latte, san marzano, garlic, smoked mozzarella, chicken, mushrooms, black pepper & parmigiano.			
<b>MISTO CARNE</b>	17		
Fior di latte, san marzano, basil & mixed Italian cured meats.			
<b>QUATRO FORMAGI</b>	17		
Fior di latte, san marzano, ricotta, gorgonzola, parmigiano & fontina cheese.			
<b>COSA NOSTRA</b>	17		
Fior di latte, san marzano, basil, pepperoni, salami, mushroom, egg & nduja.			
<b>FRUTTI DE MARE</b>	17		
Fior di latte, san marzano, basil, prawns, calamari, mussels & octopus.			
<b>ETNA CALZONE (FOLDED DOUGH)</b>	17	🍷	
Fior di latte, san marzano, sow cooked beef shin, nduja & pepperoni.			
<b>SALADS</b>			
<b>INSALATA TRICOLORE</b>	15	✓	🍷
Burrata, heritage mixed variety tomatoes, avocado, fresh basil & balsamic.			
Add smoked salmon or parma ham.			
<b>INSALATA DI MARE</b>	17.5	🍷	
A marinated seafood salad, fresh fennel Argentinian Prawns (shell on) squid, mussels, capers & olives.			
<b>INSALATA DI CAESAR</b>	17.5		
Romain lettuce, crisp guanciale, breaded chicken breast, focaccia crouton, shaved parmigiano, anchovies, caesar dressing & evo.			
<b>BAMBINO</b>			
<b>PIZZAS</b>	7		
Margherita or pepperoni.			
<b>PASTAS</b>	7		
Spaghetti sugo, pesto or pomodoro.			

# MAINS

<b>GNOCCHI GRATINO</b>	18	✓	
Baked gnocchi, broccoli, spinach, leeks, cheesy cream sauce & pangrattato.			
<b>SALSICCIA</b>	22		
House made grilled Sicilian sausage on a sizzling skillet, polenta, caponata, nduja aioli & Altamura bread.			
<b>COTOLETTO</b>	24		
Crispy breaded flattened chicken, braised cherry tomatoes, parma ham, burrata & parmigiano.			
<b>MARE MONTE</b>	24	🍷	
Sea bass roulade stuffed with a mushroom gratin on a bed of crushed potatoes, gremolata, in a light mussels and cherry tomato white wine sauce.			
<b>POLPETONI RIPINI AL SUGO</b>	24	🍷	
Lamb and beef mince stuffed with nduja, raisins, pine nuts, fontina cheese, aromatic herbs cooked in bed of san marzano sauce peas, pangrattato & parmigiano.			
<b>PORCHETTA</b>	26	🍷	
Slow cooked rolled belly pork, parmesan mash, cavolo nero & apple compot & red wine sauce.			
<b>POLLO ALLA FIORENTINA</b>	26	🍷	
Chicken breast topped with wilted spinach, poached egg & parmesan cream sauce.			
<b>MANZO DI VINO</b>	26		
Slow cooked ox cheek, mushroom chestnut bonbon, potato purée, wilted spinach & red wine sauce.			
<b>GNOCCHI CON MANZO DI PISTACHIO</b>	28		
Giant gnocchi tossed in a gorgonzola spinach pistachio sauce, served with ribbons of beef tagliata cooked medium rare with nero diavlo sauce.			
<b>AGNELLO ALLA SICILIANA</b>	30		
lamb rump served medium rare, spiced aubergine, pickledraisin, pine nuts, salsa Verdi, roman gnocchi, red wine sauce & rocket.			

# BISTECCA

<b>FLAT IRON</b>	27	🍷	
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.			
<b>FILLET</b>	35	🍷	
10oz fillet 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.			

# SIGNATURE DISH

<b>PANE DI MARE</b>	35		
Sea-bass, king prawns, (shell on) squid, baby octopus, mussels, cooked in san marzano, garlic & white wine broth in a clay pot topped with sour dough lid then baked.			

# SIDES

<b>RUSTIC CHUNKY CHIPS</b>	4	✓	
<b>ROSEMARY &amp; GARLIC POTATOES</b>	5	✓	
<b>ROSEMARY PARMESAN FRIES</b>	5		
<b>BROCCOLINI</b>	5	✓	🍷
Sautéed tenderstem broccoli, garlic, lemon & butter.			
<b>FRIARIELLI</b>	5	🍷	
A Neopolitan staple marinated leafy turnip tops, garlic & chilli.			
<b>INSALATA</b>	5	🍷	
Mixed salad leafs drizzled evo.			
<b>ARUGULA</b>	5	🍷	
Rocket leafs evo & parmesan.			
<b>SAUCES</b>	4	✓	
Peppercorn, Sicilian pesto, Crema, Red wine, dolcelatte, balsamic reduction.			

