

SUNDAY ROAST



2 COURSE (either way) 25

3 COURSE 30

STARTERS

SICILIAN OLIVES



TOMMINO



Italy's answer to camembert, baked & garlic rosemary infused, sweet roasted seasonal fruits and candied walnuts & Altamura bread.

BRUSCHETTA



Toasted Altamura bread topped with stracciatella marinated tomatoes & balsamic glaze.

ARANCINO

Arancino of the day.

POLPETTA

Beef and lamb meatballs, san marzano, stracciatella, nduja, parmigiano & pangrattato.

FUNGHI CREMOSI

Sautéed wild mushrooms, creamy garlic sauce, crispy polenta & porcini black garlic puree.

MAINS

All served with roast potatoes, yorkys, glazed carrots, parsnips, piped mash, stuffing, red cabbage, greens & Santi's signature gravy.

ROAST BEEF MEDIUM RARE

HAND ROLLED PORCHETTA

NUT ROAST TORTE



KIDS

9

Stuffed Yorkshire pudding, pigs in blankets, piped mash, stuffing ball & Santi's signature gravy.

SIDES

CAULIFLOWER CHEESE 4 ✓

GLAZED PIGS IN BLANKETS 4

SPUDS & PUDS 4 ✓

DESSERTS

CANNOLI SICILIANA

SFINGI MINI SHARING DOUGHNUTS

SEASONAL CRUMBLE

NUTELLA COOKIE DOUGH

GELATO 2 SCOOPS





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

Key to Menu Symbols: Vegetarian 