

Sunday Roast

1 Course	25
2 Course (either way)	30
3 Course	35

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, 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, seasonal cabbage, greens & Santi's signature gravy.

Roast Sirloin Medium Rare

Hand Rolled Porchetta

Roast Chicken

Vegetarian Option

✓

Desserts

Cannoli Siciliana

✓

Sfinai Mini Sharing Doughnuts

✓

Seasonal Crumble

✓

Nutella Cookie Dough

✓

Gelato 2 Scoops

✓

Sides

Cauliflower Cheese

5 ✓

Glazed Pigs in Blankets

5

Spuds and Puds

5 ✓

Kids

13

Yorkshire pudding, pigs in blankets, piped mash, veg, stuffing and Santi's signature gravy.

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:

Vegan Ⓥ | Vegetarian ✓ | Mild 🌶️