

GLI ANTIPASTI STARTERS

BRUSCHETTA NAPOLI 	£5.25	SALUMI MISTI	£8.95
<i>Home-made bread, toasted with fresh tomato, garlic, olive oil, basil & oregano.</i>		<i>A selection of cured and smoked Italian meats including Parma ham.</i>	
BRUSCHETTA TRICOLORE 	£6.95	CAPRESE DI BUFALA 	£7.95
<i>Selection of bruschetta Napoli, basil pesto, black olives & Gorgonzola cheese.</i>		<i>Sliced buffalo mozzarella & tomato salad, adorned with basil & oregano.</i>	
GARLIC PIZZA BREAD 	£5.75	PARMIGIANA DI MELANZANE 	£7.95
<i>Garlic and oregano pizza with tomato base.</i>		<i>Aubergine and mozzarella baked with tomato, Parmesan & basil.</i>	
ZUPPA DEL GIORNO	£5.65	PEPATA DI COZZE	£8.95
<i>Chef's soup of the day, with home-made bread.</i>		<i>Sautéed fresh mussels with garlic, olive oil, black pepper & lemon sauce, served with toasted bread.</i>	
GRIGLIATA DI VEGETALI MISTI 	£6.45	GAMBERONI SANTI	£9.65
<i>Medley of grilled fresh vegetables, served with balsamic vinegar.</i>		<i>King prawns with cherry tomatoes, olive oil & oregano, served with toasted bread.</i>	
SCAMORZA IMPANATA CON MELANZANE AL FUNGHETTO 	£7.85	CARPACCIO DI MANZO CON RUCOLA E PARMIGIANO	£10.55
<i>Breaded smoked mozzarella, served with sautéed aubergine.</i>		<i>Beef carpaccio served with fresh rocket & Parmesan flakes, in an olive oil & lemon dressing.</i>	
PROSCIUTTO E MOZZARELLA	£8.45		
<i>Dry-cured Italian ham with fresh mozzarella.</i>			



CHEF'S CHOICE:

CALAMARI FRITTI

£9.65

Rings of squid prepared simply and deep-fried to perfect crispiness, served with a tangy tartar sauce.

PASTA



ORECCHIETTE BROCCOLI E SALSICCIA £11.95

Orecchiette pasta with fresh Italian sausage, broccoli & Parmesan cheese.

SPAGHETTI POMODORO E BASILICO 	£8.55
<i>Spaghetti with basil & tomato sauce, topped with Parmesan cheese.</i>	
SPAGHETTI CARBONARA	£9.65
<i>Spaghetti with smoked bacon in a traditional egg sauce, with Parmesan cheese.</i>	

GNOCCHI AI QUATTRO FORMAGGI 	£9.85
<i>Baked potato dumplings in four cheese sauce.</i>	

PENNE AMATRICIANA	£9.65
<i>Penne with smoked bacon, onions, cherry tomatoes & Parmesan.</i>	

PENNE ARRABBIATA 	£8.95
<i>Penne with a sauce of tomato, chilli & garlic.</i>	

LASAGNA	£10.45
<i>Lasagne with Bolognese, béchamel sauce & Parmesan cheese.</i>	

SPAGHETTI ALLA BOLOGNESE	£9.75
<i>Spaghetti with a Bolognese sauce.</i>	

LINGUINE ALLA CREMA DI SCAMPI	£13.75
<i>Linguine with scampi and asparagus in a langoustine cream sauce.</i>	

TROFIE AI FUNGHI PORCINI E ZUCCHINE 	£11.45
<i>Trofie pasta with porcini mushrooms, courgettes, cherry tomatoes & Parmesan.</i>	

TROFIE PESTO E VONGOLE	£12.95
<i>Trofie pasta with basil pesto, clams & ground pistachio.</i>	



CHEF'S CHOICE:

**LINGUINE AI FRUTTI DI MARE
FRUIT OF THE SEA LINGUINE**

£14.25

Linguine featuring an exquisite medley of fresh clams, mussels, king prawns & squid - a perfect choice for the lover of all things seafood.

PESCE FISH

FILETTO DI SALMONE ALLA GRIGLIA	£15.95	GUAZZETTO DI COZZE, VONGOLE, CALAMARI, GAMBERI E SPIGOLE	£17.65	SPIGOLA ALLA GRIGLIA CON OLIO AL LIMONE	£16.95
<i>Grilled fresh salmon fillet, served with baby vegetables.</i>		<i>Spiced tomato casserole with mussels, clams, prawns, squid & sea bass, served with toasted bread.</i>		<i>Grilled sea bass fillet dressed in olive oil & lemon, served with mixed salad.</i>	
GRILIATA MISTA DI PESCE	£17.95	PESCE SPADA ALL'ACQUAPAZZA	£16.55		
<i>Selection of grilled fresh fish with crispy spinach.</i>		<i>Grilled swordfish with chopped fresh tomato, garlic, capers, black olives & basil, served with mixed salad.</i>			

Be sure to ask your waiter for details of this week's specials - highlighting lesser-known and unique dishes which have been carefully selected by the chef to demonstrate the great variety of Italian cuisine.

CARNE MEAT

POLLO SANTI £13.65 <i>Breaded chicken breast with ham, mozzarella fiordilatte & tomato.</i>	SCALOPPINA DI VITELLO AI FUNGHI PORCINI £15.95 <i>Veal escalope in creamless porcini mushroom sauce, served with roast potatoes.</i>	BISTECCA AI FERRI £17.95 <i>Charcoal-grilled Sirloin steak, served with roast potatoes.</i>
POLLO PARMIGIANA £14.45 <i>Chicken breast with aubergine, smoked mozzarella & tomato sauce.</i>	FEGATO ALLA VENEZIANA £16.45 <i>Calf's liver with caramelised onion & white wine vinegar, served with roast potatoes.</i>	BISTECCA ROSSINI £18.45 <i>Charcoal-grilled Sirloin steak with black pepper and red-wine sauce served with roast potatoes.</i>
VITELLO ALLO MILANESE £15.65 <i>Breaded veal escalope served with potatoes.</i>		GRILIATA MISTA DI CARNE £18.65 <i>Fresh selection of Charcoal-grilled meat.</i>

PIZZA

All of our pizzas are made 'Napoletana' style, using naturally leavened dough that we prepare and age in-house to our own unique recipe. Each pizza is hand-made to order by one of our expert pizzaioli and baked in our magnificent pizza oven at the heart of the restaurant.

Unlike the pizzas you might be used to, these are **less firm** and so are traditionally eaten by tearing a piece by hand and folding to keep the toppings on. The crust and base sometimes appears **charred** in places, but rest assured that this is fully intentional, forming an essential part of the distinct flavour profile of stone-baked Neapolitan pizza that we are so very proud to share at Santi.

Each pizza uses 250g of dough, measuring around 12" when cooked. Additional toppings may be chargeable - ask your waiter while ordering.



PIZZAIOLO'S CHOICE: SANTI £12.45
Porcini mushrooms, truffle oil, rocket & a whole ball of buffalo mozzarella, without tomato base.



SCUGNIZZO £12.35
Smoked pancetta, stracciatella fresh cheese, fiordilatte mozzarella & fresh basil on a butternut squash cream base.



'O SOLE MIO £13.45
Mozzarella fiordilatte, fresh stracciatella cheese, Italian sausage & chilli zest on a yellow tomato base.

MARINARA £6.95 <i>Chopped garlic, oregano & basil on a tomato base.</i>	QUATTRO FORMAGGI £9.85 <i>FOUR CHEESE Various cheeses including gorgonzola & mozzarella fiordilatte, without tomato base.</i>	NAPOLETANA £9.25 <i>Anchovies, black olives, capers, oregano, garlic and basil with mozzarella fiordilatte on a tomato base.</i>
MARGHERITA £7.45 <i>Mozzarella fiordilatte & Parmesan cheeses with basil on a tomato base.</i>	VEGETARIANA £9.95 <i>Aubergine, pepper, courgette & basil with mozzarella fiordilatte, without tomato base.</i>	DON RAFFAÈ £13.45 <i>Basil-pesto sauce, mozzarella fiordilatte, sun-dried tomatoes & Burrata cheese on a basil pesto base.</i>
LA COSTIERA COAST TO COAST £10.95 <i>Peeled prawns, fiordilatte mozzarella & lemon reduction on a courgette-cream base.</i>	CALZONE £10.25 <i>Folded pizza filled with mozzarella fiordilatte, ham, mushrooms, Parmesan, basil and a touch of tomato.</i>	RUCOLA £11.45 <i>Parma ham & rocket, with mozzarella fiordilatte and Parmesan flakes, without tomato base.</i>
AMERICANA PEPPERONI £10.65 <i>Salami, mozzarella fiordilatte, Parmesan cheese & basil on a tomato base.</i>	SICILIANA £9.95 <i>Sautéed aubergine with tomato, onion, basil, Parmesan & mozzarella fiordilatte on a tomato base.</i>	NDUJA £11.45 <i>Spiced pork salumi, gorgonzola, parsley & mozzarella fiordilatte, without tomato base.</i>
CAPRICCIOSA £9.85 <i>Ham, salami, artichokes, mushroom, basil & olives with mozzarella on a tomato base.</i>	MORTAZZA £11.35 <i>Mortadella salumi, ground pistachio & drizzled pesto on a ricotta cheese base.</i>	BUFALINA £11.95 <i>Buffalo mozzarella & fresh basil on a tomato base.</i>

AL METRO BY THE METRE.

ENJOY ANY TWO PIZZAS AS HALF METRE, SAME PRICE.
Served on a raised platform to share between friends.

SWAP FOR A **PANUOZZO**, SAME PRICE.
Order your pizza to be prepared as a panuozzo - baked pizza dough with the toppings stuffed inside.

INSALATE SALAD

MIXED SALAD £3.95	INSALATA DI POLLO £10.25 <i>CHICKEN CAESAR SALAD Grilled chicken salad with lettuce, tomato, Parmesan flakes, croutons & Caesar dressing.</i>
GREEN SALAD £3.95	RUCOLA E PARMIGIANO £5.45 <i>Parmesan flake & fresh rocket mixed salad.</i>
INSALATA ROSSA £4.95 <i>Tomato salad with red onion & fresh basil.</i>	

SIDES

SAUTÉED POTATOES £3.95
CHIPS £3.95
FRESH VEGETABLES £3.95
SPINACI AGLIO OLIO E PEPERONCINO £4.95 <i>Fresh spinach with garlic, fresh chilli & olive oil.</i>

Allergens:

Your waiter can advise on the ingredients of each dish including allergens. Please inform them of any special dietary requirements such that these can be relayed to the kitchen for our chef to accommodate, so we can ensure your visit is as enjoyable as possible. If in any doubt, please confirm your requirements with the manager.

Dishes marked with **†** do not contain meat products however were prepared in an environment where meat is used. Photographs show our dishes however area illustrative only and actual presentation may vary from that shown.