

SANTI RESTAURANT SPRING MENU

2 courses for £15.95 3 courses for £19.95

Monday to Thursday, 6pm to 11pm

STARTERS - ANTIPASTI

Mozzarella in carrozza

(Deep fried mozzarella served with anchovies and homemade spicy pepper sauce)

Cocktail di Gamberi Avocado

(Prawn cocktail and avocado vinegar)

Creola Salad

(Raw baby spinach & crispy bacon, avocado and garlic croutons)

Bruschetta Parmigiano e Rucola

(Classic Bruschetta with Parmesan flakes on rocket salad)

Zuppa del Giorno

(Soup of the day)

Parmigiana di melanzane

(Aubergine and mozzarella baked with tomato, Parmesan and basil)

Pepata di Cozze

(Sautèd fresh mussels with garlic, olive oil and lemon sauce and a bit of spicy)

Grigliata di Vegetali misti

(Fresh selection of mixed grilled vegetables served with balsamic vinegar)

Salumi Misti

(Parma ham with a classic selection of Italian Salumi)

Garlic Pizza Bread

(Tomato, garlic & oregano)

Prosciutto e melone

(Parma ham and fresh melon)

*2 course with Pizza of your choice
£15.95*

PASTA

Spaghetti Napoli

(Spaghetti with tomato, basil sauce and Parmesan cheese)

Lasagna

(Homemade lasagne with Bolognese, béchamel sauce & parmesan cheese)

Spaghetti Carbonara

(Spaghetti with crispy bacon, egg & Parmesan cheese)

Pennette alla Norma

(Penne with sautèd aubergine, ricotta cheese, tomato and basil)

Gnocchi Funghi e Crema

(Baked potato dumplings with mushrooms and cream)

Spaghetti crema di gamberi e avocado

(Spaghetti with prawns, avocado, garlic, olive oil and aurora sauce)

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Linguine alle Cozze
(Linguini with mussels, garlic, olive oil and chilly)
Risotto del giorno
(Risotto of the day)
Tris di Pasta
(Selection of 3 kinds of Pasta on chef's idea)
Pappardelle al Deserto
(Pappardelle with chicken, courgettes and dry tomatoes)

LE CARNI - MEAT

Petto di pollo all'arancia
(Chicken escalope in orange sauce, served with fresh vegetables of the day)
Scaloppine di Vitello al limone
(Veal escalope in lemon sauce served with fresh vegetables of the day)
Fegato alla Veneziana
(Calf's liver with caramelised onion served with fresh vegetables of the day)
Pollo alla Parmigiana
(Chicken breast with aubergine, mozzarella, parmesan and tomato sauce)
Vitello alla Castellana
(Veal escalope in artichoke sauce and white wine served with fresh vegetables of the day)

IL PESCE - FISH

Filetto d'Orata alla Menta
(Grilled Sea Bream with fresh mint sauce served with salad)
Calamari Fritti
(Deep fried squids served with French fries or salad)
Grigliata mista di pesce
(Fresh selection of grilled fish served with mixed salad)

I DOLCI - DESSERT

Homemade Tiramisù
Mousse di Fragola
(Homemade fresh strawberry mousse)
Cannoli Siciliani
(Sicilian Cannoli topped with ricotta cheese, sugar and chocolate flakes)
Torta della Nonna
(Cake filled with a lemon flavoured cream patisserie, covered with pine nuts)
Torta di Mele
(Cake filled with apple and cream patisserie served cold with ice cream)

“Un ristorante è una rappresentazione – una sorta di rappresentazione vivente, nel quale i commensali sono i membri più importanti del cast.”

- Warner LeRoy

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