

## GLI ANTIPASTI STARTERS

<b>BRUSCHETTA POMODORO</b>  	£8.50	<b>CALAMARI FRITTI</b>	£11.90
Toasted home-made bread, with fresh tomato, garlic, olive oil, basil & oregano.		Squid rings deep-fried in semola flour, served with a tangy tartare sauce.	
<b>GARLIC FOCACCIA</b>  	£9.50	<b>BURRATA</b> 	£13.90
Garlic and oregano pizza bread. Add mozzarella fior di latte for £2.50.		Ball of fresh, light creamy italian mozzarella cheese, with rocket and olives.	
<b>CAPRESE DI BUFALA</b> 	£11.90	<b>PEPATA DI COZZE</b>	£11.90
Traditional caprese salad featuring sliced tomato & buffalo mozzarella, adorned with basil & oregano.		Sautéed fresh mussels with garlic, black pepper & lemon, served with toasted bread.	
<b>PARMIGIANA DI MELANZANE</b> 	£10.90	<b>ARANCINI SICILIANI</b>	£10.90
Layered slices of aubergine baked with tomato, mozzarella fior di latte, Parmesan & basil.		Stuffed Sicilian rice balls rolled in bread-crumbs and fried to crispy perfection.	
		<b>GAMBERONI SANTI</b>	£15.90
		King prawns in a tomato, garlic, parsley & chilli sauce, served with toasted bread.	



**TAVOLA DI AFFETTATI** £19.90  
A selection of cured Italian meats, typically including prosciutto crudo, salame Milano, spinata Calabrese, mortadella ham, served with olives and bread.

**OLIVES & BREAD** £4.90  
**BREAD** £2.50

## PASTA FRESCA FRESH PASTA

<b>TAGLIATELLE ALLA BOLOGNESE</b>	£17.90	<b>PACCHERI ALLA NDUJA</b>	£17.90	<b>CASARECCE AL PESTO</b> 	£17.90
Ribbons of fresh tagliatelle pasta in a traditional Bolognese sauce, finished with Parmesan.		Tubes of fresh paccheri pasta with spicy nduja pork belly and a sauce of tomato, garlic, Mascarpone cheese, Parmesan, basil & olive oil.		Twists of home-made fresh casarecce pasta in a Genoese pesto sauce of basil, pine nuts, garlic, Grana Padano & olive oil.	
				<b>GNOCCHI ALLA SORRENTINA</b> 	£16.90
				Gnocchi potato dumplings with mozzarella in a simple tomato sauce, gratinated.	



**LINGUINE AI FRUTTI DI MARE** £23.90  
"Fruit of the sea" linguine featuring an exquisite medley of fresh clams, mussels, king prawns & squid - a perfect choice for the lover of all things seafood. Pictured "al cartoccio".

## PASTA

<b>SPAGHETTI POMODORO E BASILICO</b>  	£14.90	<b>LASAGNA</b>	£16.90t
Spaghetti with a simple fresh basil and tomato sauce.		Bolognese and béchamel sauce baked between sheets of pasta, sprinkled with Parmesan.	
<b>PENNE ARRABBIATA</b>  	£14.90	<b>LINGUINE AL LIMONE</b> 	£15.90
Penne with a spicy sauce of tomato, chilli, garlic, black olives & parsley.		Lemon zest linguine with butter, garlic oil, cream, Grana Padano & black pepper.	
<b>PENNE AMATRICIANA</b>	£15.90	<b>SPAGHETTI CARBONARA</b>	£16.90
Penne with smoked pancetta bacon, red onions, chilli & tomato sauce.		Spaghetti with smoked pancetta bacon in your choice of traditional egg or cream sauce, with Parmesan cheese.	
		<b>LINGUINE GAMBERONI</b>	£20.90
		King prawn linguine with tomato, garlic, extra virgin olive oil and a touch of cream.	

## CARNE E PESCE MEAT & FISH

<b>POLLO ALLA VALDOSTANA</b>	£21.90
Chicken breast gratinated with smoked scamorza cheese, prosciutto cotto, sliced tomato and Parmesan. Served with mixed vegetables and sautéed potatoes.	
<b>SALMONE ALLA GRIGLIA</b>	£22.90
Grilled salmon fillet dressed with Maldon sea salt and lemon, served with a mixed salad.	
<b>SPIGOLA ALLA GRIGLIA CON OLIO E LIMONE</b>	£23.90
Grilled sea bass fillet dressed in olive oil and lemon, served with a mixed salad.	

<b>BISTECCA RIBEYE STEAK</b>	£29.90
<b>FILETTO FILLET STEAK</b>	£33.90

Served with a garnish of grilled capella mushroom, tomato and garlic, sautéed potatoes and a rocket salad in balsamic dressing. With Maldon sea salt.



# 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-style pizza that we are so very proud to share at Santi.

## Pizzaiolo's choices:



**SOLE MIO** £18.90  
Mozzarella fior di latte, fresh stracciatella cheese, Italian sausage & chilli zest on a yellow tomato base.

**REGINA** £19.90  
Burrata mozzarella, prosciutto crudo, gorgonzola and truffle oil with radicchio, walnut and balsamic vinegar on a mozzarella base.

**SCUGNIZZO** £18.90  
Smoked pancetta, fresh stracciatella fresh cheese, mozzarella fior di latte & fresh basil on a butternut squash cream base.

**CALZONE ALLA NDUJA** £18.90  
Spicy Calabrian pork sausage folded pizza with mozzarella fior di latte, spianata calabrese and tomato sauce.



**SANTI** £18.90  
Porcini mushrooms and rocket, on a mozzarella fior di latte base, with buffalo mozzarella and drizzled with truffle oil, without tomato base.

**RUCOLA** £18.90  
Rocket & prosciutto crudo, with mozzarella and Parmesan flakes, without tomato base.

**MARGHERITA** £11.90  
Mozzarella fior di latte with fresh basil on a tomato base.

**MARINARA** £10.90  
Chopped garlic, oregano & fresh basil on a tomato base, no cheese.

**AMERICANA PEPPERONI** £15.90  
The classic pepperoni - salami, mozzarella fior di latte and fresh basil on a tomato base.

**CAPRICCIOSA** £16.90  
Prosciutto cotto, salami, mushroom, fresh basil & olives with mozzarella on a tomato base.

**VESUVIO** £17.90  
Salami and mozzarella fior di latte on a tomato base topped with an egg inspired by Naples' famous volcano.

**BUFALINA** £15.90  
Creamy buffalo mozzarella on a tomato base with fresh basil.

**QUATTRO FORMAGGI** £15.90  
FOUR CHEESE  
Various cheeses including gorgonzola & mozzarella fior di latte, without tomato base.

**NAPOLETANA** £14.90  
Anchovies, black olives, capers, oregano, garlic & fresh basil with mozzarella fior di latte on a tomato base.

**SICILIANA** £15.90  
Sautéed aubergine with tomato, onions, fresh basil & mozzarella fior di latte on a tomato base.

**TONNO E CIPOLLA** £14.90  
Tuna with red onion, black olives and oregano on a tomato base, no cheese.

**CALZONE** £16.90  
Folded pizza filled with mozzarella fior di latte, prosciutto cotto, mushrooms, basil and tomato sauce.

**NDUJA** £17.90  
Spicy Calabrian pork sausage with gorgonzola and mozzarella fior di latte, sprinkled with parsley, without tomato base.  
*Pronounced "nn-doo-ya".*

**VEGANO** £15.90  
Aubergine, peppers and courgettes on a tomato base with fresh basil, no cheese.

### GF GLUTEN-FREE ALTERNATIVE

Please speak to your waiter about substituting our usual dough for a specially prepared gluten-free base.

## Make it yours.

Switch up the base or toppings on your pizza to make it your own.

Please note we are unable to split pizzas, and additional toppings are chargeable.

### CHEESE

Mozzarella  
- fior di latte £2.50  
- buffalo £4.00  
- burrata £4.00  
Ricotta £2.50  
Parmesan flakes £2.00

### MEAT

Prosciutto crudo £4.00  
/ Parma ham  
Prosciutto cotto £3.00  
Salami £4.00  
Salsiccia £4.00  
Nduja pork £3.00

### VEGETABLES & MISC.

Mushrooms £2.50  
Porcini mushrooms £4.00  
Cherry tomatoes £2.50  
Onions £2.00  
Courgette £2.50  
Rocket £2.00  
Olives £2.00  
Peppers £3.00  
Fresh chilli £2.00

## INSALATE SALAD

**INSALATA DI POLLO CAESAR** £14.90  
Grilled chicken breast salad with Caesar dressing, served with grissini breadsticks.

**RUCOLA E PARMIGIANO** £8.90  
Fresh rocket and Parmesan flake salad, finished with Balsamic vinegar.

**INSALATA MISTA** £7.90  
Mixed salad with romaine and iceberg lettuce, rocket, cucumber and tomato.

## SIDES

**SAUTÉED POTATOES** £5.90

**CHIPS** £5.90

**FRESH BROCCOLI** £5.90

**FRESH CARROTS** £5.90

### ALLERGIES & INTOLERANCES

It's extremely important that we know about any allergies or intolerances you may have which might affect your meal or its preparation. Make sure that your waiter understands any allergies - even if these aren't present in your meal - so that the kitchen may take extra care, and we can ensure your visit is as enjoyable as possible. If in any doubt whatsoever, confirm your requirements with the manager or ask to speak to the chef.

Dishes marked with **v** do not contain meat products however were prepared in an environment where meat is used. All dishes are subject to availability. Photographs show our dishes however are illustrative only and actual presentation may vary from that shown. A discretionary 10% service charge will be automatically applied to the bill for all dine-in customers.

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