

The logo for SANTI RISTORANTE · PIZZERIA is centered on a red rectangular background. The word "SANTI" is written in a large, white, serif font. Above the letter "I" in "SANTI" is a white icon of a winged figure, possibly an angel or a saint. Below "SANTI" is the text "RISTORANTE · PIZZERIA" in a smaller, white, sans-serif font.

SANTI
RISTORANTE · PIZZERIA

The word "MENU" is written in a large, white, serif font, centered on a dark, semi-transparent background that features decorative, wavy, light-colored lines. The background of the entire page is a blurred photograph of a restaurant table setting, including wine glasses, a vase with flowers, and a table number "9".

MENU

GLI ANTIPASTI STARTERS

BRUSCHETTA POMODORO 👍 £7.95
Home-made bread, toasted with fresh tomato, garlic, olive oil, basil & oregano.

GARLIC FOCACCIA 👍 £8.95
Garlic and oregano pizza bread.
Add mozzarella fior di latte for £1.50.

CAPRESE DI BUFALA 👍 £9.95
Traditional Caprese salad of sliced buffalo mozzarella & tomato, adorned with basil & oregano.

PESCOLINI FRITTI £8.95
Fried whitebait in breadcrumbs with a tartare sauce dip.

PARMIGIANA DI MELANZANE 👍 £9.95
Aubergine baked with tomato, Parmesan & basil.

PEPATA DI COZZE £10.95
Sautéed fresh mussels with garlic, black pepper & lemon, served with toasted bread.

CALAMARI FRITTI £10.95
Squid rings in flour, deep-fried and served with a tangy tartare sauce.

TRICOLORE CON BURRATA 👍 £12.95
Avocado, burrata mozzarella and cherry tomatoes as the three colours of the Italian tricolore, with olive oil.

VITELLO TONNATO £14.95
Veal slice served cold in a creamy sauce with tuna, mayonnaise and a hint of mustard, with capers.

GAMBERONI SANTI £14.95
Grilled king prawns in tomato sauce with garlic, parsley & chilli, served with toasted bread.



TAVOLA DI AFFETTATI £19.95

A selection of cured and smoked Italian meats including Parma ham, salami Milano, spinata Calabrese, mortadella ham, prosciutto crudo, pancetta arrotolata, salsiccia fresca calabrese, olives and bread.

OLIVES & BREAD £4.95

BREAD £1.95

PASTA



LINGUINE AI FRUTTI DI MARE 👍 £21.95
CHEF'S CHOICE

"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".

SPAGHETTI POMODORO E BASILICO 👍 £12.95
Spaghetti with a simple fresh basil and tomato sauce.

GNOCCHI ALLA SORRENTINA 👍 £14.95
Gnocchi potato dumplings in a simple fresh tomato and basil sauce with mozzarella.

SPAGHETTI CARBONARA £14.95
Spaghetti with smoked pancetta in your choice of traditional egg or cream sauce, with Parmesan cheese.

PENNE ARRABBIATA £13.95
Penne with a sauce of tomato, chilli, garlic, black olives, nduja pork, parsley & formaggio romano.

SPAGHETTI ALLA BOLOGNESE £14.95
Spaghetti with a traditional Bolognese sauce.

PENNE AMATRICIANA £14.95
Penne with smoked pancetta, red onion, cherry tomatoes, nduja pork & formaggio romano.

LASAGNA £14.95
Lasagne with Bolognese, béchamel sauce & Parmesan cheese.

TROFIE AL PESTO 👍 £14.95
Trofie pasta, in home-made pesto sauce of basil, Parmesan, pine nuts and olive oil.

ORECCHIETTE BROCCOLI E SALSICCIA £15.95
Orecchiette pasta with fresh Italian sausage, broccoli & Parmesan cheese.

RIGATONI ALLA BOSCAIOLA £15.95
Rigatoni pasta with fresh Italian sausage, porcini mushrooms, cherry tomatoes and Parmesan cheese in a tomato sauce, gratinated.

LINGUINE GAMBERONI £18.95
King prawn linguine with tomato, garlic, extra virgin olive oil, cherry tomatoes and a touch of cream.

RISOTTI

RISO VEGETALI 	£14.95	RISO FRUTTI DI MARE	£21.95
Risotto of assorted fresh vegetables.		"Fruit of the sea" risotto featuring an exquisite medley of fresh clams, mussels, king prawns & squid - a perfect choice for the lover of all things seafood.	
RISO PORCINO 	£18.95		
Risotto of porcini mushrooms.			

MEAT CARNE

PETTO DI POLLO ALLA VALDOSTANA	£17.95	POLLO PARMIGIANA ALLA SICILIANA	£17.95
Chicken breast with scamorza smoked cheese, prosciutto cotto, sliced tomato and Paermesan cheese, gratinated. Originates from the Val d'Aosta region of northern Italy.		Chicken breast with aubergine, orgegano and tomato sauce, served with mixed vegetables and sautéed potatoes.	
Served with mixed vegetables and sautéed potatoes.		SCALOPPINA DI VITELLO AI FUNGHI PORCINI	£22.95
		Veal escalope in a cream of porcini mushroom sauce, served with mixed vegetables and sautéed potatoes.	

BISTECCA RIBEYE STEAK £26.95

FILETTO FILLET STEAK £29.95

We use only the highest quality, 28-day matured beef steaks. Served with a garnish of grilled capella mushroom, tomato and garlic, in addition to chips or sautéed potatoes, a rocket salad with balsamic dressing and your choice of:

- Peppercorn sauce
- Porcino mushroom sauce



FISH PESCE



GRIGLIATA DI PESCE £29.95

Platter of assorted grilled seafood including salmon, seabass, calamari and king prawn, served with tomato and mushrooms.

SALMONE ALLA GRIGLIA	£20.95
Grilled salmon fillet dressed with lemon, served with vegetables and sautéed potatoes.	
SPIGOLA ALLA GRIGLIA CON OLIO AL LIMONE	£21.95
Grilled sea bass fillet dressed in olive oil, lemon, served with mixed salad.	
FRITTURA DI PESCE	£28.95
Platter of assorted fried fish including calamari, king prawn, whitebait and red mullet fillet. Served with salad.	

INSALATE SALAD

INSALATA DI POLLO CAESAR	£11.95	RUCOLA E PARMIGIANO 	£6.95
Grilled chicken breast salad with caesar dressing.		Mixed salad with Parmesan flakes and fresh rocket.	
MIXED SALAD 	£5.95	GREEN SALAD 	£5.95
		INSALATA ROSSA 	£5.95

SIDES

SAUTÉED POTATOES	£5.95
CHIPS	£5.95
SPINACI AGLIO OLIO E PEPERONCINO 	£6.95
Fresh spinach with garlic, fresh chilli & olive oil.	

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.



SANTI V £16.95

PIZZAIOLO'S CHOICE

Porcini mushrooms, fresh rocket & an opulent ball of buffalo mozzarella, drizzled with truffle oil, without tomato base.

REGINA £18.95

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



MARGHERITA V £10.95
Mozzarella fior di latte & Parmesan cheese with fresh basil on a tomato base.

MARINARA V £9.95
Chopped garlic, oregano & fresh basil on a tomato base, no cheese.

TONNO E CIPOLLA £12.95
Tuna with red onion, black olives and oregano on a tomato base, no cheese.

AMERICANA PEPPERONI £14.95
Salami, mozzarella fior di latte and fresh basil on a tomato base.

CAPRICCIOSA £15.95
Ham, salami, artichokes, mushroom, fresh basil & olives with mozzarella on a tomato base.

NAPOLETANA £12.95
Anchovies, black olives, capers, oregano, garlic & fresh basil with mozzarella fior di latte on a tomato base.

QUATTRO FORMAGGI V £14.95
FOUR CHEESE
Various cheeses including gorgonzola & mozzarella fior di latte, without tomato base.

VEGETARIANA V £14.95
Aubergine, pepper, courgette & fresh basil with mozzarella, without tomato base.

CALZONE £15.95
Folded pizza filled with mozzarella fior di latte, ham, mushrooms, basil and tomato sauce.

SICILIANA V £14.95
Sautéed aubergine with tomato, onion, fresh basil & mozzarella fior di latte on a tomato base.

VESUVIO £16.95
Salami and mozzarella fior di latte on a tomato base topped with an egg inspired by Naples' famous volcano.

RUCOLA £16.95
Parma ham & rocket, with mozzarella and Parmesan flakes, without tomato base.

NDUJA £15.95
Spicy Calabrian pork sausage with gorgonzola & mozzarella fior di latte, sprinkled with parsley, without tomato base. Pronounced "nn-doo-ya".

BUFALINA V £14.95
Buffalo mozzarella & fresh basil on a tomato base.

DON RAFFAÈ V £16.95
Sun-dried tomato, burratina mozzarella and mozzarella fior di latte on a basil-pesto base.

GF GLUTEN-FREE ALTERNATIVE

On request we can substitute our usual dough for a specially prepared gluten-free base at no extra cost.



'O SOLE MIO £16.95

Mozzarella fior di latte, fresh stracciatella cheese, Italian sausage & chilli zest on a yellow tomato base.

SCUGNIZZO £16.95

Smoked pancetta, fresh stracciatella fresh cheese, mozzarella fior di latte & fresh basil on a butternut squash cream 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	£1.50
- buffalo	£3.00
- burrata	£3.00
Ricotta	£1.50
Parmesan flakes	£1.00

MEAT

Prosciutto Crudo	£3.00
Prosciutto Cotto	£2.00
Salami	£2.00
Salsiccia	£2.00
Nduja pork	£2.00

VEGETABLES & MISC.

Mushrooms	£1.50
Porcini mushrooms	£3.00
Artichokes	£1.50
Cherry tomatoes	£1.50
Onions	£1.50
Courgette	£1.50

Rocket	£2.00
Olives	£1.50
Peppers	£1.50
Fresh chilli	£1.00

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 can take extra care, and we can ensure your visit is as enjoyable as possible. If in any doubt at all, confirm your requirements with the manager.

Dishes marked with V do not contain meat products however were prepared in an environment where meat is used. 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.