

ANTIPASTI

	For 1 / 2 persons		
Santini Antipasti	8.00 / 15.00	Prosciutto e Parmigiano	8.00
Tomato & buffalo mozzarella, roast peppers & marinated anchoives, aubergine & Parma ham roll with wild rocket		Parma ham & aged parmesan	
I Segreti del Contadino	9.00	Bruschetta ✓	6.50
Selection of cured Italian meats with pecorino & marinated artichoke		Ripe vine tomatoes, basil & garlic on crispy ciabatta bread	
Minestrone ✓	5.50	Carpaccio di Filetto con Funghi	12.00
Italian vegetable and bean soup		Thin slices of raw Scotch beef, mushrooms, roquette & aged parmesan	
Insalata Caprese ✓	7.00	Fegato di Pollo con Pâté	8.50
Mozzarella, beef tomato & basil salad		Chicken liver & orange pâté with apple & saffron chutney	
Verdure alla Griglia ✓	7.00	Insalata di Calamaretti	11.50
Grilled Mediterranean vegetables, balsamic & goats cheese		Char-grilled baby squid & pancetta salad	
Zuppa di Pesce	10.50	Caesar Salad ✓	6.50
Classic fish soup		Classic Caesar with baby gem, croutons, parmesan & Caesar dressing	
		Focaccia al Rosmarino ✓	4.00
		Rosemary salted bread	



PASTA

Tagliolini Neri con Capesante e Gamberoni	16.00	Pappardelle Brasate al Coniglio e Ragù	12.00	Risotto ai Funghi ✓	14.50
Home made black tagliolini pasta with scallops, prawns & vanilla sauce		Homemade pappardelle with a braised rabbit and mushroom ragu		Wild mushroom risotto with aged parmesan & truffle oil	
Lasagne Bolognese	9.00	Spaghetti alla Carbonara	9.00	Spaghetti Vongole	11.00
Traditional lasagne made with prime Scotch beef		Spaghetti with eggs, bacon & black pepper		Spaghetti cooked with clams, white wine, cherry tomato & parsley	
Ravioli Ricotta e Spinaci ✓	12.00	Risotto al Nero di Seppia	13.00	Linguine ai Frutti di Mare	13.00
Handmade ravioli filled with spinach & ricotta with a sage butter sauce		Squid ink risotto with flame-grilled baby squid		Linguine pasta with seafood, white wine & chilli	
Garganelli al Prosciutto e Pistacchio	10.00	Rigatoni dei Monti	12.50		
Garganelli pasta with Parma ham, leek & pistachios		Pasta tubes with smoked bacon, mushroom, truffle essence, parmesan & cream		All pastas are available in starter sizes	6.50

PIZZA

Calzone Con Salsiccia Piccante	10.00	Margherita ✓	8.50	Monte Bianco ✓	9.00
Spicy sausage, spinach, mushrooms, chilli & ricotta cheese with spicy, garlic cherry tomato sauce		Tomato, mozzarella & basil		Broccoli, red onion jam, gorgonzola & mozzarella	
Quattro Stagioni	9.00	Ortolana ✓	9.00	Prosciutto Crudo e Rucola	9.00
Tomato, artichokes, ham, olives & mushrooms		Grilled vegetables, diced tomato, rocket & parmesan		Tomato, Parma ham & roquette	

SECONDI

Controfiletto alla Griglia	24.00	Panino Ripieno alla Santini	10.00	Pesce alla Griglia	18.00
Flame-grilled Scotch rib eye, herb stuffed field mushrooms, cherry tomatoes & courgette crisp		Flame-grilled steak burger with pancetta, rocket & gorgonzola mayonnaise		Char-grilled market selection of seafood with fresh lemon & basil oil	
Salmone al Forno	15.50	Pollo alla Pepernota	15.50	Fritto Misto	21.00
Salmon baked with a tomato & basil crust, seared courgettes & rosemary scented potatoes		Roast chicken breast with seared polenta, pepronata & tomato sauce		Crispy fried calamari, prawn, scallop & sea bass with lime aioli	
Osso Buco di Vitello	17.00	Merluzzo alla Carbonara	15.50	Filetto di Manzo	27.00
Braised veal shank with tomatoes & herbs, served with saffron risotto		Pan fried pollock with cucumber & bacon carbonara, soft poached egg		Grilled Scotch beef fillet with braised shoulder layered potato cake, spinach & truffled jus	
Costolette D'agnello	20.00	Branzino	20.00		
Lamb rump, creamed artichoke puree, fresh mint & chilli jus		Steamed wild seabass, crispy saffron risotto with tomato & basil ragu			

CONTORNI ✓ ALL 4

Spinaci all'Olio	Patate	Insalata Verde
Spinach with garlic & olive oil	Potatoes roasted or mashed with truffle oil	Mixed green salad
Verdure	Patatine Fritte	Broccoli al Vapore
Spinach, beans, courgettes	French fries or truffle fries or garlic & herb fries	Steamed broccoli with almond butter

A discretionary 10% service charge will be added to your bill

✓: Vegetarian

Dishes may contain nuts or nut traces

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