

# SANTINI BAR FOOD MENU

## BREAD

**THE GRAND SANTINI BREAD BASKET** 7  
Lemon Olive Oil Scacciata + House Made Virgin Butter

## ANTIPASTO PLATES

**LIVE OYSTERS** *each* 5  
Spicy Fennel Dressing

**PECORINO 20 MONTHS AGED** 16  
Unfiltered Virgin Olive Oil + Young Marjoram + Grissini

**PROSCIUTTO "SAN DANIELE" LEVI** 18  
Aged 600 Days - Del Friuli, Italy

**LAMB TOMAHAWK** *each* 16  
Marinated 48 Hours in Garlic + Oregano + Lemon

**ZUCCHINI BLOSSOM** *each* 14  
Buffalo Ricotta + Lemon + Romesco + Chilli Honey

**ABROLHOS ISLAND OCTOPUS** 23  
Crisp Pancetta + Green Peppers + Basil + Black Garlic + Lime

**CAPRI SALAD** 18  
Chicory + Fennel + Wasabi Rocket + Pecorino + Crisp Fava Beans

**GOLD-BAND SNAPPER CARPACCIO** 22  
Pickled Zucchini + Cucumber + Black Olive + Parsley

## BURGER

Milk Bun + Pasture Fed Beef Patty + Lettuce + Steak Tomato+ Onion +  
American Cheese + Pickle + Hand Cut-Fries 25

# SANTINI