

SANTINI

Feasting Menu

Santini Pane

Sourdough + Pepe Saya Cultured Butter

Entrée

Snapper Ceviche

Latticello + Celery + Apple + Fennel Pollen

San Danielle Prosciutto

Stracciatella + EVOO

Crisp Zucchini Blossoms

Pecorino + Lemon + Romesco + Soft Herbs + Burnt Honey Dressing

Brussell Sprout Salad

Kale + Almonds + Fennel Salami + Buckwheat

Main

Rigatoncini

Tomato + Caper Berries + Basil + Black Olives + Pangrattato

Cumin Crusted Yellow Fin Tuna

Yuzu + Pickled Zucchini + Anchovy

QT Rib Eye

Black Angus Grass Fed, Harvey WA

Café de Paris

Sides

Spring Leaves + Mint + Dill

Green Beans + Soft Herbs + Red Peppers

Crispy Potatoes + Garlic + Rosemary

Desserts

Tiramisu

Mascarpone + Espresso + Marsala

Cannoli

Marsala Pastry + Sweet Ricotta

2 Course – 85pp

3 Course – 95pp