

138 Telok Ayer 🕫



Welcome to Santi's

Named after our founder Ben's son, Santiago, our restaurant aims to share his energy and child-like imagination in a dining experience focused on openflame cooking and quality produce.

As an extension of Sarnies, Santi's represents our growth over the last decade with a menu that features big, bold flavours.

We are committed to serving great food, sustainably by minimising food-waste and plastic usage to play our part in providing a secure future for the next generation.



Roasted Nuts VG

Sweet chilli peanuts, roasted chickpeas, cashews, edamame

\$6

Marinated Olives VG

Castelvetrano, kalamata, kaffir lime

Whipped Goat's Cheese

Ikura, spring onion, potato crisps \$14

Today's Oysters Mignonette, lemon or Kilpatrick

\$15 for 3 - \$24 for 6

Charcuterie Plate

Beef bresaola, ventricina, parma ham, gorgonzola piccante, pecorino tartufo, giardiniera, fig jam, reganas

\$32

Santi's Chopped Salad

Ibérico salchichón, sun-dried tomato, borlotti beans, baby romaine, red chicory, endive, raisins, roasted pickled jalapeño 🥒, almond, verjuice vinaigrette

\$20

Caramelised Zucchini (v)

Zucchini, black olives, edamame hummus, farro, rocket, fresh herb, hazelnut dukkah, spiced yoghurt, verjuice vinaigrette

\$22

Marinated Heirloom Tomatoes VG

Heirloom tomato, fermented strawberry, pickled onion, raspberry vinegar, parsley, basil, basil oil

FROM THE OVEN FROM THE OVEN





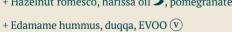


House Bread 🚾

Rosemary, smoked sea salt, EVOO

\$12

+ Hazelnut romesco, harissa oil 🌙, pomegranate 🚾



\$8 each

Sticky Drumettes

Nam Pla (fish sauce), honey, spring onion, lime \$16

Burnt Broccolini (v)

Harissa ૐ, avocado crema, smoked sea salt, EVOO \$18

Grilled Squid

Yuzu kosho, shio koji, brown butter, spring onion \$26

Grilled Octopus

Octopus tentacles, hazelnut romesco, Santi's chilli crunch 🌙, fried coriander

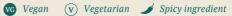
\$42

Steak Au Poivre

Argentinian bone-in ribeye, peppercorn rub, green pepper sauce









RED

Our tomato-based pizzas are made using Rosso Gargano tomatoes from the Puglia region of Italy

Not So Classic Marg (v)

Homemade stracciatella, basil oil, fior di latte, basil, pecorino romano \$24

Curried Pumpkin (v)

Kabocha pumpkin, whipped goat's cheese, duqqa, madras curry oil, sea salt \$24

Plant Square VG

Semi-dried tomato, black olive, bell pepper, mushroom, grilled eggplant, zucchini, artichoke \$26

Pepperoni & Hot Honey

Pepperoni, fior di latte, hot honey 🥒, chilli flakes 🅒

\$30

Almost Hawaiian

Spanish chorizo, pickled grilled pineapple, fior di latte, chilli oil

Smoked Lamb & Harissa

Smoked lamb leg, harissa 🌙, tahini dressing, fried coriander \$32

NON-RED

Tri-Cheese (v)

Yellow tomato, smoked scamorza, pecorino romano, fior di latte, smoked sea salt, basil, basil oil \$24

Butter Chicken

Tomato cream, spiced chicken, fior di latte, pickled onion, fenugreek, coriander, madras curry oil \$28

Cacio e Tartufo (V)

Parmigiano crema, pecorino romano, fior di latte, thyme, mushrooms, black truffle paste, truffle oil \$28

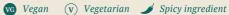
Avocado & Coppa

Avocado crema, almond, roasted coppa, pecorino romano, basil, roasted garlic oil









PASTA P A S T A



Fresh pasta is made in-store throughout the week using local eggs laid by cage-free and hormone-free hens. We use a special bronze pasta extruder, which we've nicknamed "Monty" to produce our chitarra spaghetti and caserecce.



Mushroom & Saffron VG



Wild mushroom, garlic, saffron, parsley, chilli 🌙, pangratatto, homemade chitarra spaghetti \$22



Basil pesto, sun-dried tomato, cream, homemade stracciatella, homemade caserecce

\$22

\$24

Vodka Sugo & Italian Sausage

Tomato sugo, vodka, chilli 🌙, norcina sausage, pecorino romano, stracciatella, pappardelle

Burnt Sweet Corn Vongole

Burnt sweet corn, diamond clam, white miso, bottarga, homemade chitarra spaghetti

\$26

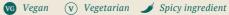
Truffle Mushroom Lunette (v)

Ricotta & truffle lunette, wild mushrooms, fried leek, basil oil, pecorino romano

\$26

Duo Gnocchetti

Spinach and potato gnochetti, salsa verde, bay scallops, brown butter, pecorino romano



DESSERT



Ice Cream by Monarchs & Milkweed (v)

Brown butter sage
Burnt white chocolate
Raspberry chocolate sorbet

Mango coconut

\$5 / scoop \$9 / double scoop Pot de Crème (v)

Vanilla bean, maple syrup, smoked sea salt

\$12

Torta Caprese v

Burnt white chocolate ice cream, smoked sea salt

\$15

Fig & Gorgonzola Pizza (v)

Fig jam, gorgonzola dolce, candied walnuts, honey

\$18



Bring Us Home

Shop our pantry goods online or enjoy a Santi's meal delivered to your home by ordering through our website: **santis.pizza**

