

*Santi's*

OPEN - FLAMED



PIZZAS & PRODUCE

138

*Telok Ayer*

SG





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 open-flame 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  
Castelvetro, kalamata, kaffir lime  
\$9

**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  
\$24



FROM THE OVEN

FROM THE OVEN



House Bread **VG**

Rosemary, smoked sea salt, EVOO

\$12

+ Hazelnut romesco, harissa oil 🌶️, pomegranate **VG**

+ Edamame hummus, duqqa, EVOO **V**

\$8 each

Sticky Drumettes

Nam Pla (fish sauce), honey, spring onion, lime

\$16

Burnt Broccolini **V**

Harissa 🌶️, 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

\$65

All prices exclude GST & SVC.

**VG** Vegan **V** Vegetarian 🌶️ Spicy ingredient





P I Z Z A

R E D

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

Not So Classic Marg <sup>Ⓥ</sup>

Homemade stracciatella, basil oil, fior di latte, basil, pecorino romano

\$24

Curried Pumpkin <sup>Ⓥ</sup>

Kabocha pumpkin, whipped goat’s cheese, duqqa, madras curry oil, sea salt

\$24

Plant Square <sup>ⓋⓌ</sup>

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

\$26

Pepperoni & Hot Honey

Pepperoni, fior di latte, hot honey <sup>🌶️</sup>, chilli flakes <sup>🌶️</sup>

\$30

Almost Hawaiian

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

\$30

Smoked Lamb & Harissa

Smoked lamb leg, harissa <sup>🌶️</sup>, tahini dressing, fried coriander

\$32

N O N - R E D

Tri-Cheese <sup>Ⓥ</sup>

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 <sup>Ⓥ</sup>

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

\$32



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.

P A S T A



**Mushroom & Saffron** VG  
Wild mushroom, garlic, saffron, parsley, chilli 🌶️, pangratatto, homemade chitarra spaghetti  
\$22

**Pesto & Stracciatella** V  
Basil pesto, sun-dried tomato, cream, homemade stracciatella, homemade caserecce  
\$22

**Vodka Sugo & Italian Sausage**  
Tomato sugo, vodka, chilli 🌶️, norcina sausage, pecorino romano, stracciatella, pappardelle  
\$24

**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 gnocchetti, salsa verde, bay scallops, brown butter, pecorino romano  
\$28



DESSERT



Ice Cream by  
Monarchs & Milkweed

- Brown butter sage
- Burnt white chocolate
- Raspberry chocolate sorbet
- Mango coconut

\$5 / scoop

\$9 / double scoop

Pot de Crème  
Vanilla bean, maple syrup, smoked sea salt

Torta Caprese  
Burnt white chocolate ice cream,  
smoked sea salt

Fig & Gorgonzola Pizza  
Fig jam, gorgonzola dolce,  
candied walnuts, honey

\$12

\$15

\$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](https://santis.pizza)

All prices exclude GST & SVC.





ALL FIRED UP AT  
**@SANTIS.SG**