



MUSIC NIGHT



MENU

santini

Italian Mediterranean Bar and Restaurant

2 Courses £34.95 including Music Show
(plus 8% service charge on all tables)

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STARTERS

Bruschetta Pomodoro (v)

Tomato, garlic and basil on toasted bread

Calamar Fritti

Crispy fried calamari, roast garlic mayonnaise and lemon

Tuscan Pate

Smooth and creamy homemade chicken liver pate served with toasted bread

Funghi Agilo e Olio (v) (GF)

Pan fried garlic mushrooms in a white wine cream sauce served with toasted Tuscan bread or GF Bread

Caprese

Buffalo mozzarella, tomato and torn basil

Crespelle Ricotta e Salmone

Homemade crepes filled with ricotta cheese, spinach & smoked salmon, topped with mozzarella & Napoli sauce

Homemade Minestrone Soup

Served with crusty Tuscan bread

MAIN COURSES

10oz Rump Steak (cooked medium)

Served with peppercorn sauce & fries

Branzino Seabass

Seared fillet of Seabass marinated in garlic lemon cooked in a creamy white wine sauce served with seasonal vegetables and potatoes

Pollo alla Crema

Succulent breast of chicken cooked in a creamy garlic mushroom white wine sauce served with seasonal vegetables & potatoes

Pollo Milanese

Breadcrumbs and fried breast of chicken served with spaghetti Napoli sauce

Pollo Stroganoff

Succulent pieces of chicken cooked with onions and mushrooms in a creamy brandy sauce served with aromatic saffron rice

Risotto Funghi Pollo

Arborio rice, succulent pieces of chicken breast cooked with mushrooms in a Prosecco sauce

Sofia Loren

Linguine pasta, chicken pieces, peppers, spicy pepperoni, black olives in a creamy white wine sauce with a dash of Napoli sauce

Lasagne Al Forno

Layers of pasta, bolognese, mozzarella, parmesan and bechamel

Spaghetti Carbonara

Spaghetti pasta with smoked pancetta egg yolk in a delicious creamy sauce

Spaghetti Primavera (v)

Spaghetti cooked with mushrooms, peppers, courgettes, asparagus, onions in a white wine Napolitana sauce

DESSERTS £5 each

Tiramisu

Saviourdi Sponge, Coffee, Marsala & Mascarpone

Limoncello Cheesecake

Delicious light & zesty on a biscuit base

Chocolate Pro iterole

Soft choux pastries filled with Chantilly Cream smothered with Chocolate

Panna Cotta

Creamy Vanilla topped with Raspberry Coulis

SERVICE CHARGE - A 8% discretionary service charge will be added to all tables. A 10% service charge will be added to tables of 8 or more.