**PROSECCO & CHAMPAGNE**

		BOTTLE	GLASS
1	Prosecco di Valdobbiadene, Brut Ca'Molin, Italy	£27	£7
2	Prosecco Rocco	£30	
3	Moët et Chandon, Brut Impérial, Épernay	£45	
4	Taittinger Brut, Reims	£47	£11
5	Taittinger Prestige Rosé, Reims	£49	
6	Laurent-Perrier, Cuvée Rosé Brut, Tours-sur-Marnes	£62	
7	Veuve Clicquot, Yellow Label Brut, Reims	£65	
8	Dom Perignon Brut Vintage, 1995, Épernay	£115	
9	Krug Grande Cuvée, Brut, Reims	£175	
10	Louis Roederer Cristal, 1996, Reims	£250	

**ROSÉ**

11	Chateau Du Seuil Bordeaux Rose, France	£24	£6
12	Bordolino, Chiaretto 2007, Italy	£26	

**WHITE**

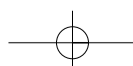
13	Tierra Sauvignon Blanc, Chile	£17	£6
14	Montemarino Chardonnay Del Piemonte 2006, Italy	£21	£7
15	Pinot Grigio, Ruffino 2007, Italy	£21	£7
16	Finca Flichman Chenin Blanc Mendoza 2007, Argentina	£21	
17	Stonehaven Chardonnay, Limestone Coast 2007, Argentina	£23	
18	Errazuriz Sauvignon Blanc Casablanca Valley 2008, Chile	£24	
19	Fetzer Valley Oak Chardonnay 2005	£24	
20	Robert Mondavi Woodbridge Sauvignon Blanc 2007, California	£25	
21	Tocia Friulano Collio Santa Caterina 2005/6, Italy	£26	
22	Blackstone Chardonnay, Monterey County 2007, California	£26	
23	Macon Village, Louis Jadot, 2005, France	£27	
24	Stonehaven Chardonnay Wratttonbully, 2006, Australia	£29	
25	Soave Classico Superiore Le Maddalene Bolla 2005, Italy	£30	
26	Sancerre Les Collinettes Joseph Mellot 2007, France	£36	
27	Villa Maria Clifford Bay Reserve Sauvignon Blanc 2007, New Zealand	£36	
28	Gavi Di Gavi Late Harvest Castello Toledana 2007, Italy	£37	
29	Nobilo Drylands Dry Riesling, Marlborough 2004/5, New Zealand	£37	
30	Bay Of Fires Tigress Riesling Tasmania 2007, Australia	£45	
31	Pouilly Fume, La Ladoutte, 2005, France	£52	
32	Cloudy Bay Sauvignon Blanc, Marlborough 2006/7, New Zealand	£55	
33	Terre Alte Livio Felluga 2003, Italy	£55	
34	Chardonnay Toscana La Solatia, Ruffino 2006, Italy	£56	
35	Torres Milmanda Chardonnay Conca De Barbera	£68	

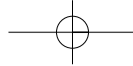
**RED**

		BOTTLE	GLASS
36	Tierra Merlot, Chile	£17	£6
37	Salice Salentino 35 Parallelo, Puglia 2006, Italy	£18	£6
38	Merlot Sicilia Accademia Del Sole 2005/6, Italy	£21	£7
39	Finca Flichman Malbec Oak-Aged Mendoza, 2005/6, Argentina	£21	
40	Nero D'Avola Cabernet Sauvignon 2006, Italy	£21	
41	Cotes Du Rhone Gentilhomme A Ogier 2005, France	£21	
42	Errazuriz Cabernet Sauvignon 2006, Chile	£24	
43	Fetzer Valley Oaks Shiraz 2007	£24	
44	Robert Mondavi Woodbridge Shiraz 2006, California	£25	
45	Pinot Nero Collio Santa Caterina 2007, Italy	£26	
46	Blackstone Shiraz 2004/5, California	£26	
47	Chianti Classico, Tenuta San Leonino 2005, Italy	£30	
48	Rosso Di Montalcino Castello Banfi, Tuscany 2007, Italy	£33	
49	Brouilly Domaine des Samsons 2005, France	£33	
50	Barbera D'Alba Sucule 2005, Italy	£34	
51	Vino Nobile De Montepulciano, Ruffino 2005, Italy	£36	
52	Estancia Cabernet Sauvignon 2004	£36	
53	Nobilo Drylands Merlot, Marlborough 2005, New Zealand	£38	
54	Stonehaven Cabernet Shiraz Wratttonbully 2004, Australia	£39	
55	Wynns Cabernet Sauvignon Coonawarra 2004, Australia	£38	
56	Valpolicella Classico Ripasso Le Poiane Bolla 2006, Italy	£42	
57	Ravenswood Napa County Zinfandel 2005, California	£42	
58	Bay Of Fires Tigress Pinot Noir 2006, Australia	£44	
59	Cygnos Nero D'avola Cabernet Sauvigno 2003, Italy	£44	
60	Barolo Il Bastione 2003/4, Italy	£46	
61	Palazzo Della Torre Allegrini 2003, Italy	£46	
62	Cloudy Bay Pinot Noir, Marlborough 2004/5, New Zealand	£62	
63	Brunello Di Montalcino Castello Banfi, Tuscany 2002, Italy	£69	
64	austino De Autor Rioja Reserva 1998/01, Spain	£74	
65	Penfolds Magill Estate Shiraz 1999/01	£98	

**Note: All wine glasses served as 250ml measures and some vintages are subject to availability**

[www.santiniedinburgh.co.uk](http://www.santiniedinburgh.co.uk)





## ANTIPASTI

<b>Crema di Broccoli ✓</b> £5.50 Cream of broccoli soup with gnocchi romana croutons	<b>Insalata Caprese ✓</b> £6.50 Mozzarella, beef tomato & basil salad
<b>Pan Bruschetta alla Santini ✓</b> £6.00 Bruschetta of vine tomato, courgette & aubergine with pesto & mozzarella	<b>Prosciutto e Parmigiano</b> £7.00 Parma ham & aged parmesan
<b>Sauté di Cozze e Vongole</b> £6.50 Mussels & clams with tomato, white wine & parsley	<b>Zuppa di Pesce</b> £8.50 Classic fish soup
<b>Verdure alla Griglia ✓</b> £6.50 Grilled Mediterranean vegetables, balsamic & goats cheese	<b>Gamberoni in Camicia</b> £9.50 Prawns in filo pastry with tomato & basil sauce
<b>I Segreti del Contadino</b> £8.50 Selection of cured Italian meats with pecorino & marinated artichoke	<b>Carpaccio di Filetto con Funghi</b> £11.00 Thin slices of raw Scotch Beef, mushrooms, roquette & aged parmesan
<b>Carpaccio Mosaico di Pesce</b> £9.00 Mosaic of raw sliced swordfish, salmon & tuna marinated with lemon sauce	<b>Caesar Salad ✓</b> £5.50 Classic Caesar with baby gem, croutons, parmesan & Caesar dressing
	<b>Focaccia</b> £4.00 Chefs daily changing focaccia bread



## PASTA

<b>Penne alla Calabrese ✓</b> £8.00 Penne pasta with mixed peppers, black olives, mozzarella & chilli	<b>Rigatoni all'Amatriciana</b> £8.50 Tubular pasta with tomato & smoked bacon	<b>Pappardelle Verdi con Ricotta e Spinaci ✓</b> £9.00 Homemade pappardelle pasta with spinach & ricotta cheese
<b>Spaghetti alla Carbonara</b> £8.50 Spaghetti with eggs, bacon & black pepper	<b>Risotto ai Funghi ✓</b> £12.00 Wild mushroom risotto with parmesan & truffle oil	<b>Linguine ai Frutti di Mare</b> £12.50 Linguine pasta with seafood, white wine & chilli
<b>Gnocchi alla Genovese ✓</b> £8.50 Home made gnocchi with potato, green beans, pesto & pine nuts	<b>Risotto al Limone e Gamberi</b> £13.00 Sautéed prawns with lemon & watercress risotto	<b>Spaghetti alla Tarantina</b> £10.50 Spaghetti cooked with mussels, white wine, cherry tomato & parsley
<b>Lasagne Bolognese</b> £9.00 Traditional lasagne made with prime Scotch beef	<b>Panserotti di barbabietola ripieni con ragu di pesce</b> £12.00 Beetroot Panserotti pasta filled with a fish ragout, cherry tomato & wild roquette sauce	<b>All pastas are available in starter sizes</b> £6.00

## PIZZA

<b>Margherita ✓</b> £7.50 Tomato, mozzarella & basil	<b>Parmigiana</b> £7.50 Tomato, mozzarella, egg plant, ham, egg, parmesan cheese & basil	<b>Camgnola ✓</b> £7.50 Tomato, mozzarella, taleggio, radicchio & fresh mushroom
<b>Della Casa</b> £7.50 Tomato, mozzarella, spinach, gorgonzola, chilli pepper & spicy sausage	<b>Rustica</b> £8.50 Smoked mozzarella with cherry tomato, pancetta & roquette	<b>Prosciutto Crudo e Rucola</b> £8.50 Tomato, Parma ham & roquette

## SECONDI

<b>Pitto Del Giorno</b> £12.00 Chefs daily market dish	<b>Saltimbocca di Lonza con Pancetta e Pecorino</b> £14.00 Loin of pork saltimbocca style with pancetta & pecorino	<b>Osso Buco di Vitello</b> £16.00 Braised veal shank with tomatoes & herbs, served with saffron risotto
<b>Tonno alla Siracusana</b> £15.00 Tuna steak sautéed with capers, olives, lemon, sweet & sour tomato sauce	<b>Involtino di Manzo</b> £23.00 Scottish sirloin stuffed with Savoy cabbage, taleggio cheese & wild mushrooms	<b>Pesce alla Griglia</b> £16.00 Char-grilled market selection of seafood with fresh lemon & basil oil
<b>Merluzzo al Forno</b> £15.00 Cod fillet baked with tomato fondue wrapped in pancetta. With potato & olive crush	<b>Costoletta di Vitello alla Milanese</b> £24.00 Veal cutlet with spaghetti tomato sauce & pepperonata with lemon	<b>Branzino</b> £19.00 Steamed wild seabass, mixed herbs & balsamic
<b>Pesce Spada in Crosta di Mandorle</b> £15.00 Breaded swordfish gratinated with almonds	<b>Filetto di Manzo</b> £26.00 Grilled Scottish beef fillet with Barolo butter & country style potatoes	

## CONTORNI ✓ ALL £3.50

<b>Spinaci all'Olio</b> Spinach with garlic & olive oil	<b>Patate</b> Potatoes roasted or mashed with truffle oil or French fried	<b>Insalata Verdi</b> Mixed green salad
<b>Verdure</b> Spinach, beans, courgettes	<b>Fagiolini al burro</b> Green beans sautéed in butter	<b>Insalata Santini</b> Dolcelatte cheese, tomato & roquette

A discretionary 10% service charge will be added to your bill

✓: Vegetarian  
Dishes may contain nuts or nut traces

[www.santiniedinburgh.co.uk](http://www.santiniedinburgh.co.uk)

