

Santi's

OPEN - FLAMED



PIZZAS & PRODUCE

138 Telok Ayer 56

ALL-DAY MENU
WEEKDAYS 11AM - 10PM
SATURDAY 12PM - 9PM



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.



Marinated Olives ^{VG}

Castelvetrano, kalamata, kaffir lime
\$9

Parma Prosciutto

Crushed hazelnuts, walnut vinaigrette, dill, EVOO
\$22

Chicken Liver Mousse

Chicken liver mousse, balsamic reduction, fried shallot, spring onions, sourdough toast, EVOO with side of pickled onions & dijon mustard
\$16

Octopus Terrine

Marinated octopus, Szechuan dressing, pickled onions, pickled fennel, arugula, chili crisp 🌶️, chili oil
\$26

Santi's Chopped Salad 🌶️ 🌿

Ibérico salchichón, sun-dried tomato, borlotti beans, baby romaine, red chicory, endive, golden raisin, roasted pickled jalapeño, almond, verjuice vinaigrette
\$20

Marinated Heirloom Tomatoes ^{VG}

Heirloom tomato, fermented strawberry, pickled onion, raspberry vinegar, parsley, basil, basil oil
\$24

Sweet Potato Fries ^V

Miso sesame aioli, sesame powder
\$12

Celeriac & Leek Croquettes ^V

Celeriac croquette, braised leeks, smoked scamorza, pesto aioli, pecorino, chives
\$14

+ Add on prosciutto \$2



Flash Grilled Carrots (V)

Madras curried carrots, basil pesto aioli, whipped goat's cheese, hazelnut duqqa, basil oil

\$16

Charred Broccolini (V) (VO)

Oven-charred broccolini, umami butter, sous vide egg, furikake

\$18

Maple Glazed Wings

Salt & pepper marinated wings, maple glaze (S), burnt lemon, sesame seeds, spring onion

\$18

Truffle Polpettine

Pork meatballs in parmigiano truffle cream, truffle oil, pecorino, chives

\$20

Grilled Baby Octopus

Open-flame grilled baby octopus, sambal kicap (S), chives

\$22

Crispy Lamb Ribs

Spice-crusted lamb ribs, green miso sauce, spring onions, fennel & arugula salad, lime slice, smoked paprika

\$38

Grilled Pork Chop

Oven-grilled pork chops, chocolate wine reduction, pumpkin puree, fennel & arugula salad, sesame powder

\$30



S O U R D O U G H P I Z Z A S
& S A N D W I C H

Classico Panuozzo

Parma prosciutto, homemade stracciatella, arugula, balsamic glaze, hazelnuts, EVOO

\$24

Not So Classic Marg  

Stracciatella, basil oil, fior di latte, fresh basil, pecorino, Rosso gargano tomato

\$24

Almighty Cheese 

Fior di latte, fontina, gorgonzola, parmigiano crumbs, lemon ricotta, hot honey, parsley

\$24

Pumpkin & Potato  

Butternut pumpkin purée, grana padano, roast potatoes, crushed hazelnuts, fried sage

\$24

Butter Chicken

Tomato cream, spiced chicken, fior di latte, pickled onion, coriander, madras curry oil

\$28

Surf's up

Cream, fior di latte, taramasalata, smoked salmon, lemon juice & zest, pickled onion, herb dill

\$28

Almost Hawaiian

Spanish chorizo, pickled grilled pineapple, fior di latte, chilli oil, Rosso gargano tomato

\$30

Pepperoni & Hot Honey

Pepperoni, hot honey , fior di latte, chilli flakes, Rosso gargano tomato

\$30

Avocado & Coppa

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

\$32

Smoked Lamb & Harissa

Smoked lamb leg, harissa , tahini dressing, fried coriander, Rosso gargano tomato

\$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 (V) (VO)

Wild mushroom, garlic, saffron, parsley, chilli (S), pangrattato, homemade chitarra spaghetti

\$22

Pesto Cream & Stracciatella (V)

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

\$22

Vodka Sugo & Italian Sausage (S)

Tomato sugo, vodka, chilli, norcina sausage, pecorino romano, stracciatella, papardelle

\$24

Burnt Sweet Corn Vongole

Burnt sweet corn, Venus clams, white miso, bottarga, homemade chitarra spaghetti

\$26

Scallop & Pumpkin Risotto

Pumpkin purée, brown butter, bay scallops, hazelnuts, fried sage, pecorino romano

\$26

Truffle Mushroom Lunette (V)

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

\$26

DESSERT



Ice Cream by Monarchs & Milkweed

Brown butter sage (V)

Burnt white chocolate (V)

Raspberry chocolate sorbet (VG)

\$5 / scoop

\$9 / double scoop

Pot de Crème (V)

Vanilla bean cream, maple syrup, smoked sea salt

\$12

Torta Caprese (V)

Burnt white chocolate ice cream, chocolate soil, smoked sea salt

\$15



Bring Us Home

Shop our pantry goods online or order home your meal in advance via our online store: santis.pizza



ALL FIRED UP AT
@SANTIS.SG