

CECINA

ITALIAN CHICKPEA PANCAKES

AVOCADO TRAPANESE

tomato & almond pesto

FUNGHI

shaved nebrodini mushrooms

GAMBERETTI

rock shrimp, ginger & scallion

CALABRIAN TUNA

spicy tuna tartare

VEGETABLES + FISH

OYSTERS

cucumber mignonette

BRANZINO CRUDO

acqua pazza, chili oil

FRITTO MISTO

caper tartar sauce

HOUSE ANCHOVIES

lemon, garlic & crostini

OCTOPUS SPIEDINI

grilled eggplant & pickled peppers

SQUASH CARPACCIO

honey agrodolce & pink peppercorn

BURRATA

pesto rosso, almonds

SALAD

KALE SUNCHOKE

pomegranate & sunflower seeds

ARUGULA FIG

aged goat cheese & almonds

WILD RICE CALAMARI

cucumber & roasted tomato vinaigrette

TRICOLORE SPLENDO

radicchios & tuna carpaccio

RICE + PASTA

BROCCOLI & PECORINO

cipollini onion & peperoncino

SHRIMP ZINGARA

spicy tomato & olive

CACIO E PEPE

caciocavallo cheese & black pepper

TORTELLINI SORRENTINA

basil pesto & fresh marinara

RIGATONI PISELLI

sweet pea pesto & almonds

CHITARRA SANTINA

lamb sausage, mussels & zucchini

CAPELLINI BLUE CRAB

in a light cherry tomato sauce

MAIN

SALMON PRIMAVERA

baby vegetables in vinaigrette

GRILLED BRANZINO

grapefruit giardinia salsa

LAMB MEATBALS

agrodolce & pecorino

RIBEYE PIZZAIOLA

italian bbq rub

CHICKEN DIAVOLA

spicy grilled chicken & eggplant



EGG SANDWICH

fontina cheese & green chili
add bacon

CAPRESE GRILLED CHEESE

mozzarella, tomato & basil

FISH SANDWICH

grilled with pepper onion slaw



SIDES

SPICY POTATOES

GARLIC BROCCOLI

GRILLED MUSHROOMS

WE ARE A
GLUTEN FREE
RESTAURANT

PLEASE ALERT THE STAFF IF YOU
HAVE ANY ALLERGIES OR INTOLERANCES

SANTINA

A MAJOR FOOD GROUP RESTAURANT

credit cards only
a portion of all proceeds
are donated to
Friends of the Highline

COCKTAILS

NEGRONI CLASSICO
gin, campari, vermouth

MANGANELLI PUNCH
tequila, banana, pineapple, cinnamon

POMPELMO PICANTE
mezcal, grapefruit, calabrian chili

CAPRI SUN
grappa, passion fruit, tiki spices

SOPHIA
vodka, aperol, citrus

BASIL BELLINI
peach, basil, prosecco

AMALFI GOLD
bourbon, orange, ginger, peach

VIEW FROM POSITANO
gin, black pepper, strawberry

SICILIAN BREEZE
tequila, raspberry, sparkling rosé



WINE

SPARKLING

Brut Prosecco 'Crede' BISOL *Veneto, Italy 2016*

Brut Rosé MURGO *Mt. Etna, Sicily, Italy 2016*

Brut Franciacorta SOLOUVA *Lombardy, Italy 2014*

WHITE

Falaghina DE CONCILIS *Campania, Italy 2017*

Grüner Veltliner VOLKER WEIN *Weinviertel, Austria 2018*

Sauvignon Blanc 'Ronco del Cero' VENICA & VENICA *Friuli, Italy 2017*

Riesling Kabinett SYBILLE KUNTZ *Mosel, Germany 2015*

Etna Bianco 'Ginestra' CALCANEUS *Sicily, Italy 2016*

Chardonnay 'Puerta del Mar' OJAI *Santa Barbara, California 2016*

PINK

Blaifränkisch STREHN *Mittelburgenland, Austria 2018*

Cerasuolo d'Abruzzo PRAESIDIUM *Abruzzo, Italy 2017*

Côtes de Provence CHÂTEAU GASSIER *Provence, France 2018*

RED

Sangiovese 'Terrazze' CLAUDIO MORELLI *Marche, Italy 2016*

Pinot Noir 'Bourgogne' ARNOUX PÈRE ET FILS *Burgundy, France 2015*

Montepulciano ITALO PIETRANTONJ *Abruzzo, Italy 2015*

Etna Rosso 'Scinniri' PASSOPISCIARO *Sicily, Italy 2015*

Barbera 'Umberta' IULI *Piedmont, Italy 2017*

Cabernet Sauvignon OENO *Sonoma County, California 2017*

BEER

MENABREA 'BIONDA'

MONTAUK

PERONI

ESTRELLA 'DAURA'

COFFEE
ESPRESSO
CAPPUCCINO
MACCHIATO
LATTE

AMERICANO
COLD BREW COFFEE
TEA
ICED TEA

FRESH SQUEEZED JUICE



ORANGE
GRAPEFRUIT
GREEN



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