

CECINA

Italian Chickpea Pancakes

AVOCADO TRAPANESE
tomato, almond pesto

FUNGHI
nebrodini mushroom

LAMB TARTARE
green olive, aioli

GAMBERETTI
rock shrimp, ginger

CALABRIAN TUNA
spicy tuna tartare



GIARDINIA CRUDITE
raw seasonal vegetables
FOR THE TABLE



LAMB MEATBALLS
pecorino, herbs
3 PER ORDER



VEGETABLES + FISH

OYSTERS
cucumber mignonette

BRANZINO CRUDO
acqua pazza, chili oils

HOUSE ANCHOVIES
lemon, garlic

BURRATA
pesto rosso

SQUASH CARPACCIO
honey agrodolce, pink peppercorn

ARTICHOKES & GRAPES
cardoon, hazelnut

RADISH & SALMON
lemon, coriander

OCTOPUS SPIEDINI
eggplant, peppadew

FRITTO MISTO
caper tartar sauce

SALAD

KALE SUNCHOKE
pomegranate, sunflower

ARUGULA FIG
goat cheese, almonds

TRICOLORE SPENDIDO
tuna carpaccio

GRILLED CALAMARI
wild rice, tomato

INSALATA POMPEII
cucumber, radishes

RICE + PASTA

GUANCIALE E PEPE
pork jowl, black pepper

SHRIMP ZINGARA
tomato, olive

BROCCOLI & PECORINO
cipollini onion

LOBSTER ARRABIATA
brandy, calabrian chili

TORTELLINI SORRENTINA
pesto, marinara

FUSILLI SANTINA
merguez, mussels

RIGATONI ALLA NORMA
eggplant, ricotta salata

SPAGHETTI BLUE CRAB
cherry tomato

MAIN

BASS AGRIGENTO
orange, peppers

SWORDFISH DOGANA
green tomato, olive relish

CHICKEN DIAVOLA
pepperonconi, eggplant

EGGPLANT PARMIGIANA
neapolitan style

RIIBEYE PIZZAIOLA
pepper and onion sottolio

GRILLED BRANZINO
grapefruit giardinia

SIDES

SPICY POTATOES

GARLIC BROCCOLI

GRILLED MUSHROOMS

WE ARE A
GLUTEN FREE
RESTAURANT

SANTINA

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

WINE

SPARKLING

Prosecco Le Vigne di Iseppo Valdobbiadene, Veneto 2015
Nerello Mascalese Murgò 'Brut Rosé' Etna, Sicily 2014
Chardonnay SoloUva 'Brut' Franciacorta, Lombardy 2013

WHITE

Grüner Veltliner Volker Wein Weinviertel, Austria 2016
Falanghina Fattoria Alois 'Caulino' Caserta, Campania 2016
Sauvignon Blanc Serge Lalou Sancerre, Loire Valley 2016
Riesling Gut Hermannsberg Kabinett Nahe, Germany 2014
Vermentino La Corsa 'Dueluglio' Maremma, Tuscany 2016
Chardonnay L'Ecole No. 41 Columbia Valley, Washington 2015

PINK

Cinsault, Grenache, Syrah, Rolle Hecht & Bannier Côtes de Provence 2016
Freisa, Barbera Vigneti Massa 'Terra Sic: Est' Colli Tortonesi, Piedmont 2016

RED

Pinot Noir Evesham Wood Willamette Valley, Oregon 2016
Merlot Château Lamarzelle Cormey Saint-Émilion Grand Cru, Bordeaux 2015
Montepulciano Torre dei Beati Montepulciano d'Abruzzo 2014
Syrah Georges Vernay 'Fleurs de Mai' Collines Rhodaniennes, Rhone 2015
Nebbiolo Cantina del Pino Barbaresco, Piedmont 2013
Cabernet Sauvignon Double Canyon Horse Heaven Hills, Washington 2015

COCKTAILS

NEGRONI CLASSICO

gin, campari, vermouth

MANGANELLI PUNCH

tequila, banana, pineapple, cinnamon

CAPRI SUN

grappa, passion fruit, tiki spices

SOPHIA

vodka, aperol, citrus

BELLO

rum, grapefruit, pepper jam

EMERALD GROTTO

rum, pistachio, lime

DRUNK ZIO

rye, coconut, coffee vermouth

VIEW FROM POSITANO

gin, black pepper, strawberry

BASIL BELLINI

peach, basil, prosecco

AMALFI GOLD

bourbon, orange, ginger, peach

RASPBERRY DAIQUIRI

rum, eau de vie, lime



BEER

MENABREA 'BIONDA'

MONTAUK SESSION IPA

MODELO 'ESPECIAL'

ESTRELLA 'DAURA'

SANTINA