

SAN MENU



SHARE

CAESAR SALAD

TABLE SIDE MIXED CAESAR SALAD, BABY GEM LETTUCE, CAESAR DRESSING, GARLIC BREAD (5)

MIXED GREENS & BALSAMIC (N)

GREENS, CHERRY TOMATO, POMEGRANATE, CRUMBLLED FETA, PINE NUTS, BALSAMIC (4,5)

SAN MARZANO BRUSCHETTA

FRESH SAN MARZANO MIXED SALAD, OLIVES, BASIL, OVEN BREAD (3,25)

WARM HONEY GRILLED BEETROOT (N)

HOMEMADE LABNAH, HERB CRUMBS, LEMON ZEST, BALSAMIC (4)

BURRATINA CAPRESE (N)

BABY FRESH BURRATINA & TOASTED PUMPKIN SEEDS, GARLIC & FRESH HERB GREMOLATA, SAN MARZANO SALAD, VINAIGRETTE (4,95)

SHORT RIB ARANCINI

ARBORIO RICE, SHORTRIB, GRUYERE CHEESE, ROMESCO SAUCE, BASIL OIL & PARMESAN (4,5)

GARLIC BREAD

BRICK FIRED CONFIT GARLIC & CHEESE BREAD KNOT (3,5)

MOZZARELLA BOCCONCINI

DEEP FRIED MOZZARELLA CUBES, MARINARA (3,5)

TRUFFLE FRIES

PARMESAN CRISP, TRUFFLE, ITALIAN HERB (3,25)

SAN CARPACCIO

CURED SLICED TENDERLOIN, BLACK GARLIC TRUFFLE MAYONNAISE, BALSAMIC, TRUFFLE, ARUGULA (6)

PASTA

TRUFFLE PASTA

HOMEMADE FETTUCCINE, TRUFFLE, PARMESAN, MUSHROOM (6,25) EXTRA TRUFFLE (1,5)

CLASSIC SPAGHETTI BOLOGNESE

BEEF RAGU, HOMEMADE SPAGHETTI, PARMESAN (4,75)

WIDE PAN THIN LASAGNA

BRICK OVEN BAKED 2 SHEET LASAGNA, BECHAMEL (4,75)

SHRIMP SPAGHETTI VONGOLE

SAUTÉED GARLIC SHRIMP, SAN MARZANO CHILI MARINARA, SPAGHETTI, PARSLEY (6,5)

ARABIATA

PENNE PASTA, OLIVES, SPICY MARINARA (4,25)

ALFREDO POCKET

BAKED CASARECCE ALFREDO & GRILLED CHICKEN, MOZZARELLA, WILD MUSHROOMS (4,5)

SAFFRON RISOTTO & RIBS

SAFFRON COOKED RISOTTO, DEMI GLAZED BEEF RIBS (6)

TRUFFLE MUSHROOM RISOTTO

WILD MUSHROOM MIX, ARBORIO RICE, PARMESAN, SHAVED BLACK TRUFFLE (6)

VEAL PICATTA LIMONE

PAN FRIED POUNDED VEAL TENDERLOIN FILLET, LEMON, CAPERS & HERBS CREAM SERVED WITH LEMON GARLIC SPAGHETTI (6,5)

MAINS

VEAL or CHICKEN MILANESE

LEMON, TOMATO MARINARA, ROCKET SALAD (VL 6,5 CHN: 5,5)

GRILLED CHICKEN MARSALA

GRILLED BABY CHICKEN, BAKED CREAMED PORCINI MUSHROOM SAUCE, PARMESAN, ROASTED POTATO (6)

LEMON CHICKEN FRANCESE

TARRAGON & LEMON CREAM, CAPERS, FRIED CHICKEN CUTLET, CREAMED MASHED POTATO (5,5)

CAPRI GRILLED TIGER SHRIMP

LEMON & GARLIC MARINATED GRILLED SHRIMP, MUSTARD LEMON ZEST VINAIGRETTE, RED CHILI (13)

FLAME GRILLED COFFEE FILLET STEAK

WHIPPED MASH, TRUFFLE, COFFEE GARLIC BUTTER, COFFEE DEMI GLAZE (14)

PIZZA

MARGHERITA PIZZA

BUFFALO MOZZARELLA, SAN MARZANO TOMATO, BASIL (4,95)

PEPPERONI PIZZA

PEPPERONI, BUFFALO MOZZARELLA, SAN MARZANO TOMATO, BASIL (5,25)

PESTO PIZZA (N)

CHERRY TOMATO, MOZZARELLA, PESTO SWIRL, BUFFALO MOZZARELLA, SAN MARZANO TOMATO (5,25)

DIABOLO PIZZA

PEPPERONI, FRESH JALAPENO, RED ONIONS, MAABOUCH CHILI OIL, BUFFALO MOZZARELLA, SAN MARZANO TOMATO (5,65)

TRUFFLE PIZZA

ALFREDO, MUSHROOM, TOMATO SAUCE, TRUFFLE, BUFFALO MOZZARELLA, PARMESAN (6,25) EXTRA TRUFFLE (1,5)

SAN RISTORANTE

HIDDEN BETWEEN TWO OLD BUILDINGS IN NOSTALGIC SHA'AB AL BAHRI AREA, KUWAIT; SAN RISTORANTE, A MEDLEY OF ITALIAN CLASSICS AND DISH SIMPLICITY, ITEMS LOVED BY ALL IN A LIVELY AMBIENCE, ART AND GREENERY. THE HIGH ARCHES, COLORFUL TILES, AND BRICK NEAPOLITANA OVEN WILL TRANSPORT YOU TO THE SHORES OF NAPLES.

FOOD IS AN ESSENTIAL ELEMENT OF DAILY LIFE. AT SAN, WE HAVE TRANSFORMED THE EXPERIENCE OF DINING OUT INTO A CELEBRATION OF RICH FLAVORS. WITH NATURAL LIGHT, ARTISTICALLY CURATED INTERIOR, AND HEARTFUL COOKED DISHES, SAN IS CREATED TO FRESHEN YOUR SENSES, AND RESHAPE WHAT DINING EXPERIENCES ARE ABOUT.

SAN RISTORANTE IS INSPIRED BY THE SAN MARZANO TOMATO, A SIMPLE INGREDIENT THAT YIELDS A SYMPHONY OF RICH FLAVORS AND DISHES. FOUNDED BY A GROUP OF INDIVIDUALS PASSIONATE ABOUT ART, DESIGN, AND ITALIAN CUISINE. SAN RISTORANTE TAKES ON SIMPLE RUSTIC ITALIAN FLAVORS AND COMBINES THEM WITH MODERN DINING EXPERIENCES.

