

Appetizers

CALAMARI FRITTI 14

Sliced cherry peppers, pan fried, served with aioli and marinara

TUSCAN CHEESE BOARD 26

Aged provolone, asiago cheese, roasted peppers, fig jam, gorgonzola, ricotta, mini burrata, sopressatta, tri-olives

STUFFED PORTABELLA 14

Stuffed with our vegetable crab meat stuffing, served in a mushroom demi glaze

CRISPY BRUSSELS SPROUTS 10

Brussels sprouts, crispy smoked bacon, toasted pumpkin seeds, sea salt, garlic, aioli

MAMMA'S HANDMADE MEATBALLS 10

Served with marinara and ricotta

CHICKEN PARM EGG ROLLS 12

Served with tomato cream vodka sauce

PRINCE EDWARD ISLAND MUSSELS 12

Chopped tomato, celery, garlic, scallions, butter, wine, dijon, cream, served with crostini

CAPRESE FRESCA 12

Grilled crostini, vine ripe tomato, fresh mozzarella, olive oil, arugula, fresh basil

BURRATA, GRILLED ASPARAGUS AND PROSCIUTTO 14

Fresh burrata mozzarella, arugula, grilled asparagus, parma prosciutto, Heirloom tomato, cucumber, focaccia crostini, lemon vinaigrette

ARANCINI 12

Risotto, ground beef, prosciutto and peas, lightly breaded, pan fried, served with marinara

COCONUT SHRIMP 14

Panko crusted tempura shrimp, pan fried served with sweet raspberry sauce

PIZZETTA MARGHERITA 16

Fresh mozzarella, plum tomato sauce and fresh basil

PIZZETTA FIG AND GOAT CHEESE 16

Fig, goat cheese, arugula and prosciutto

Salads to Share

CLASSIC CAESAR 12 28

Romaine hearts, olive oil, Romano cheese, anchovy filets & our classic Caesar dressing

MEDITERRANEAN GREEK SALAD 12

Romaine hearts, feta cheese, pepperoncini, Kalamata olive, tomato, red onion, cucumber, and Greek dressing

HARVEST SALAD 14 30

Mixed greens, arugula, seasonal berries, toasted pumpkin seeds, walnuts, beets, goat cheese, lemon vinaigrette

APPLE WALNUT SALAD 12

Crisp greens, spinach, sun-dried cranberries, gorgonzola, apples, avocado, walnuts & cranberry vinaigrette

CRAZY WEDGE 14

Iceberg, smoked bacon, walnuts, grape tomato, crostini, crumbled gorgonzola dressing

RADICCHIO MISTO 12

Mixed greens, radicchio, grape tomato, caramelized onions, bacon, gorgonzola, orange poppyseed dressing

ADD ANY OF THE
FOLLOWING TO ANY SALAD

GRILLED SHRIMP SKEWERS 10

GRILLED CHICKEN 6

CRISPY SALMON 15

STEAK TIPS 15

 = Mamma Maria's Family Style Option - Ask your server

 = Santino's Signature Dish

NOTE: Please notify your server of any food allergies prior to ordering.

01/06/23

Specialties

ZUCCHINI FRITTI 22

Fresh zucchini, dipped in egg, pan fried, served with fettuccini, garlic, oil, pesto, heirloom tomatoes and spinach

WILD MUSHROOM RISOTTO 19

Baby spinach, portabella, oyster and button mushrooms, shaved parmesan, scallions

TAGLIARINI AMALFI 30

Shrimp, clams, lobster, garlic, fresh torn basil, crushed plum tomato, parmigiana reggiano tossed with our homemade shoestring pasta

STELLA BELLA BROCCOLETTI & BOMBOLINI (CHICKEN 25 / SHRIMP 28)

Broccoli, sun-dried tomato, sugar snap peas, garlic, white wine, butter, homemade bombolini pasta, tossed with Romano

CHICKEN PICATTA 24

Sautéed with capers in a lemon white wine sauce tossed with fresh Tagliarini (homemade shoe string pasta)

PARMIGIANA (EGGPLANT 18 / CHICKEN 24 / VEAL 26)

Breaded and topped with mozzarella cheese, marinara served with choice of fresh rigatoni, pappardelle or fettuccini

MILANESE (CHICKEN 24 / VEAL 26)

Lightly breaded parmesan & panko crusted, pan fried, topped with arugula and heirloom tomato salad with lemon vinaigrette over your choice of potato, rice or angel hair with garlic and oil

MARSALA (CHICKEN 24 / VEAL 26)

Mushrooms, prosciutto, Marsala wine, served with potato & vegetable or over angel hair

SALTIMBOCCA (CHICKEN 24 / VEAL 26)

Sautéed with button mushrooms, topped with prosciutto, mozzarella, madeira wine demi glaze, spinach & mushroom risotto

Sea and Grill

COD PICATTA 28

Oven baked, topped with lemon caper sauce served over homemade clam chowder

CIOPPINO 36 72

Lobster, shrimp, scallops, mussels, clams, haddock, and calamari, in a spicy plum tomato broth with homemade crostini

BAKED SEAFOOD CASSEROLE 32

Shrimp, scallops, haddock, and lobster, topped with vegetable & homemade crab meat stuffing, served with potato & vegetable

ABRUZZESE 30

Lobster, shrimp, scallops, asparagus, snow peas, broccoli, spinach, sun-dried tomato, in a light cream sauce with fresh pappardelle pasta

CRISPY SALMON WITH WILD RICE 28

Fire kissed salmon topped with Heirloom tomato, cucumber, arugula and lemon vinaigrette, served with wild rice

GRILLED STEAK TIPS & SAUSAGE 26

BBQ steak tips and homemade grilled sweet Italian Sausage with roasted tri peppers, onions, and mushrooms, served with potato

GRILLED STEAK TIPS & MAC N CHEESE 26

Wood grilled BBQ steak tips with cavatappi mac & cheese and grilled vegetables
(UPGRADE TO LOADED MAC N CHEESE 5)

COWBOY STEAK 36

16 oz sirloin steak, topped with gorgonzola cheese and finished with our caramelized onion and mushroom demi glaze served with potato and vegetable

GRILLED CHICKEN & VEGETABLES 24

Marinated chicken breast, grilled with grilled vegetables, portabella mushroom, wild rice blend

MIXED GRILL 30 70

Sirloin steak tips, marinated chicken breast, sweet italian sausage served with grilled vegetables and wild rice or potato

ADD A SIDE SALAD TO ANY MEAL

GARDEN SALAD 4

CAESAR SALAD 6

GREEK SALAD 6

 HARVEST SALAD 7

CRAZY WEDGE 7

CONSUMER ADVISORY WARNING FOR RAW FOODS

IN COMPLIANCE WITH THE DEPARTMENT OF PUBLIC HEALTH, WE ADVISE THAT EATING RAW OR UNCOOKED MEAT, POULTRY, OR SEAFOOD POSES A RISK TO YOUR HEALTH

Pasta

PASTA BOLOGNESE 20 (PAPPARDELLE OR BOMBOLINI)  36
Fresh pasta tossed in a country tomato sauce with beef & homemade sausage, topped with burrata mozzarella

LASAGNA RUSTICA 22
Ricotta, mozzarella, fresh pasta, Bolognese, Romano, tomato sauce
(WITH CHICKEN PARMIGIANA 32 WITH VEAL PARMIGIANA 34)

GNOCCHI WITH SUNDAY RAGU 26 
Meatballs, sausage, veal and pork simmered with fresh garlic, tomato sauce, roasted red peppers and caramelized onions tossed with gnocchi pasta

LOBSTER MAC & CHEESE 30

BUTTERNUT RAVIOLI 16
Homemade butternut ravioli simmered with prosciutto & spinach in a sage brown butter sauce
(WITH GRILLED CHICKEN 24 WITH SHRIMP 26)

FETTUCCINI CARBONARA 22 
Spinach, prosciutto, smoked bacon, peas, broccoli, Romano, light cream, fresh pasta, topped with a fried egg
(WITH GRILLED CHICKEN 26 WITH SHRIMP 30)

SHRIMP SCAMPI WITH ANGEL HAIR 26
Shrimp, cherry tomato, garlic, fresh spinach, lemon zest, romano, soft ricotta, fresh parsley

MAMMA'S HANDMADE LOBSTER RAVIOLI WITH SHRIMP 28
Simmered with sun-dried tomato and scallion in a plum tomato sherry cream sauce

SERAFINA'S SEAFOOD DI MARE 24
Shrimp, clams, and mussels simmered in our plum and fresh basil tomato sauce, tossed with angel hair

Sides

VEGETABLE OF THE DAY 4	FRENCH FRIES 8
CRISPY BRUSSELS 8	TATER TOTS 6
MUSHROOM & SPINACH RISOTTO 8	MAC & CHEESE 8
SAUSAGE 8	CHEESE RAVIOLI 8
MAMMA'S MEATBALLS 10	WILD RICE 4

Sides Of Fresh Pasta \$8
TO ACCOMPANY ANY MEAL

CHOICE OF PASTA

ANGEL HAIR
FETTUCCINI
PAPPARDELLE
BOMBOLINI

CHOICE OF SAUCE

CALABRESE
PESTO
ALFREDO
MARINARA

DESSERT

TIRAMISU 8
CRÈME BRULE 9
CANNOLI 6
CHOCOLATE MOLTEN CAKE 8
LIMONCELLO WHITE CHOCOLATE MOUSSE CAKE 7

SPECIAL REQUESTS: All of our dishes are made to order. We are happy to accommodate special requests during times that the kitchen is not busy. We ask to refrain from requesting changes on Friday and Saturday evenings. We will accommodate dietary restrictions and allergies.
Thank you for understanding.