

Appetizers

MOZZARELLA BOARD 26

Tomato caprese, fresh burrata, stracciatella mozzarella, served with homemade crostini, bread sticks and fig jam

CALAMARI FRITTI 15

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

TUSCAN CHEESE BOARD 28 (add Prosciutto and Soppressata +8)

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

STUFFED PORTABELLA 14

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

CRISPY BRUSSELS SPROUTS 12

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

MAMMA'S HANDMADE MEATBALLS 12

Served with marinara and ricotta

CHICKEN PARM EGG ROLLS 14

Served with tomato cream vodka sauce

PRINCE EDWARD ISLAND MUSSELS 14

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

CAPRESE FRESCA 15

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

BURRATA, GRILLED ASPARAGUS AND PROSCIUTTO 16

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

ARANCINI 14

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

COCONUT SHRIMP 15

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

HOMEMADE CLAM CHOWDER

CUP 7 BOWL 14

Salads To Share

CLASSIC CAESAR 12 28

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

HORIATAKI 14

Sweet farm tomatoes, heirloom tomatoes, cucumbers, red onion, pepperoncini, kalamata olives, peppers, evoo and feta

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 & raspberry vinaigrette

THE WEDGIE 14

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

CRAZY RADICCHIO 12

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

ADD ANY OF THE FOLLOWING TO ANY SALAD

GRILLED SHRIMP SKEWERS 12

GRILLED CHICKEN 8

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.

05/01/24

Pasta

PASTA BOLOGNESE 24 (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 / WITH EGGPLANT PARMIGIANA 30)


ZINGARA WITH SHORT RIB 28 
Mamma's sunday ragu (veal, sweat italian sausage, pork & beef) served with fresh paccheri pasta, topped with short rib

SANTINO'S MAC & CHEESE 18 
Loaded with bacon, prosciutto, cheddar, ricotta, romano, mozzarella topped with panko and oven baked

SERAFINA'S LOBSTER MAC & CHEESE 32
Made with cavetapi pasta, topped with panko and oven baked

BUTTERNUT RAVIOLI 20
Homemade butternut ravioli simmered with prosciutto & spinach in a sage brown butter sauce
(WITH GRILLED CHICKEN 28 WITH SHRIMP 30)

MAMMA'S HANDMADE LOBSTER RAVIOLI WITH SHRIMP 30
Simmered with sun-dried tomato and scallion in a plum tomato sherry cream sauce

FETTUCCINI CARBONARA 24 
Spinach, prosciutto, smoked bacon, peas, Romano, light cream, fresh pasta, topped with a fried egg
(WITH GRILLED CHICKEN 30 / WITH SHRIMP 34)

GNOCCHI ALA VODKA 26 (WITH FIRECRACKER SHRIMP 36)
Homemade gnocchi, tossed with our homemade vodka sauce


Specialties

ZUCCHINI FRITTI 24 
Fresh zucchini, dipped in egg, pan fried, served with fettuccini, garlic, oil, pesto, heirloom tomatoes and spinach

ZUCCHINI NOODLE PUTTANESCA V/GF/GT 18
Mushrooms, olives, garlic, crushed grape tomato, fresh plum tomato, basil, olive oil, capers, zucchini noodles (with: Chicken 26 Shrimp 30 Cod 34)

PARMIGIANA (EGGPLANT 18 / CHICKEN 24 / VEAL 28)
Breaded and topped with mozzarella cheese, marinara served with choice of fresh rigatoni, pappardelle or fettuccini

CHICKEN PICATTA 25
Sautéed with capers in a lemon white wine sauce tossed with angel hair

MILANESE (CHICKEN 24 / VEAL 26 / TOP WITH CAPRESE +8) 
Lightly breaded parmesan & panko crusted, pan fried, served with arugula and heirloom tomato salad with raspberry vinaigrette over your choice of potato, rice or angel hair with garlic and oil

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

MARSALA (CHICKEN 25 / VEAL 28)
Mushrooms, prosciutto, Marsala wine, served with potato & vegetable or over angel hair

LIMONCELLO (CHICKEN 26 / VEAL 28 / HADDOCK 32 / SHRIMP 32)
Dipped in egg, pan fried, served in a lemon butter sauce, topped with capers, tomato & artichoke hearts, served over angel hair with broccoli fritti

SALTIMBOCCA (CHICKEN 25 / VEAL 28)
Sautéed with button mushrooms, topped with prosciutto, mozzarella, madeira wine demi glaze, spinach & mushroom risotto

ADD A SIDE SALAD
TO ANY MEAL

GARDEN SALAD 5

CAESAR SALAD 6

 HORIATAKI 8

GREEK SALAD 6

 HARVEST SALAD 7

THE WEDGIE 7

 CRAZY RADICCHIO 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

05/01/24

From the Sea

SHRIMP SCAMPI WITH ANGEL HAIR 28

Shrimp, cherry tomato, garlic, fresh spinach, lemon zest, romano, soft ricotta, fresh parsley

SERAFINA'S SEAFOOD DI MARE 28

Shrimp, clams, and mussels simmered in our plum and fresh basil tomato sauce, tossed with angel hair

ABRUZZESE 34

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

PAN SEARED COD 34

Served over lemon garlic zucchini noodles with spinach

CIOPPINO 38 72

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

BAKED SEAFOOD CASSEROLE 36

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

CRAB CRUSTED COD 30

Pan seared, served with potato and vegetable

CRISPY SALMON WITH WILD RICE 28

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

From the Grill

GRILLED CHICKEN & VEGETABLES 24

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

GRILLED STEAK TIPS 28

BBQ steak tips served with potato and grilled vegetables

GRILLED STEAK TIPS & SAUSAGE 30

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 30 (UPGRADE TO LOADED MAC N CHEESE 5)

Wood grilled BBQ steak tips with cavatappi mac & cheese and grilled vegetables

MIXED GRILL 34 70

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

COWBOY STEAK 38

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

SIDES OF FRESH PASTA \$10

CHOICE
OF PASTA

FETTUCCINI
PAPPADELLE
BOMBOLINI
CAVATAPPI
RIGATONI

CHOICE
OF SAUCE

BOLOGNESE
PESTO
ALFREDO
MARINARA
VODKA
GARLIC & OIL

ON THE SIDE

VEGETABLE OF THE DAY 6
CRISPY BRUSSELS 8
MUSHROOM & SPINACH RISOTTO 8
SAUSAGE 8
MAMMA'S MEATBALLS 12

FRENCH FRIES 8
TATER TOTS 8
MAC & CHEESE 8
CHEESE RAVIOLI 8
WILD RICE 6

DESSERT

TIRAMISU 10
CRÈME BRULE 9
CANNOLI 6
CHOCOLATE MOLTEN CAKE 10
LIMONCELLO WHITE
CHOCOLATE MOUSSE CAKE 10

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.

05/01/24