

Santinos

KITCHEN & BAR

DINNER MENU

PIZZA

Gluten Free pizza crust available in small size upon request.

 **SANTOS BAR PIZZA 16**

Garlic, fresh pesto, grilled chicken, tri-mushroom and burrata

CHEESE OR CREATE YOUR OWN PIZZA 12/15
(Add \$1.00 for each additional topping)

ROASTED TRI PEPPER 15/19

Garlic spread, fresh tomato, roasted tri pepper, fresh basil, and ricotta

MARGHERITA 16/20

Fresh mozzarella, plum tomato sauce and fresh basil

 **FIG AND GOAT CHEESE 16/20**

Fig, goat cheese, arugula and prosciutto

SOPRESSATTA 16/20

Tomato sauce, mozzarella, sopressatta and caramelized onion

BIANCA FORMAGGI 16/20

Olive Oil, fresh roasted garlic, fresh basil, bufala mozzarella, ricotta, goat cheese, and Parmesan

 **RUSTICA 16/20**

Tomato sauce, prosciutto, caramelized onions, ricotta, goat cheese, fresh basil

MEAT LOVERS 15/19

Tomato sauce, Mamma's meatballs, sausage, pepperoni and mozzarella cheese

VEGAN 15/19

Zucchini, mushroom, tomato and caramelized onion topped with mixed greens and drizzled with balsamic glaze

ADDITIONAL TOPPINGS

Artichoke hearts, Bacon, Broccoli, Burrata (\$3), Caramelized onions, Eggplant, Gorgonzola, Grilled chicken (\$4), Mushrooms, Onions, Peppers, Pepperoni, Pepperoncini, Prosciutto, Ricotta (\$3), Roasted Eggplant (\$3), Roasted Garlic (\$3), Roasted peppers, Sausage, Spinach, Sopressatta (\$3), Sun-dried tomato (\$3), Tomato

APPETIZERS

CRAZY WINGS 10

Your choice of classic sweet honey, wildfire, garlic parmesan, hot honey

CRISPY BRUSSELS SPROUTS 10

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

BURRATA, GRILLED ASPARAGUS AND PROSCIUTTO 12

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

TUSCAN CHEESE BOARD 26

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

STUFFED PORTABELLA 12

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

MOZZARELLA FRITTI 9

Handmade jumbo mozzarella carozza served with marinara

MAMMA'S HANDMADE MEATBALLS 8

Served with marinara and ricotta

CHICKEN PARM EGG ROLLS 10

Served with tomato cream vodka sauce

CALAMARI FRITTI 10

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

PRINCE EDWARD ISLAND MUSSELS 10

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

ARANCINI 10

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

COCONUT SHRIMP OR COCONUT CHICKEN 12

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

 = Santino's Signature Dish

DINNER SALADS

CLASSIC CAESAR 12

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

APPLE WALNUT SALAD 12

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

HARVEST SALAD 14

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

CRAZY WEDGE 12

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

MEDITERRANEAN GREEK SALAD 12

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

RADICCHIO MISTO 12

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

CAPRESE FRESCA 12

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

ADD ANY OF THE FOLLOWING TO ANY SALAD

*Grilled Shrimp Skewer 10 Grilled Chicken 6 Crispy Calamari 7
BBQ Steak Tips 12 Crispy Chicken 6 Sirloin Burger 7*

BURGERS & PANINI

Served with homemade onion rings, fries, mac & cheese (add \$2) tater tots (add \$2) side caesar (add \$2)

THE BOMB 16

Shaved Sirloin, peppers, onions, mushrooms and cheese

PRIMA BURGER 12

Chopped Sirloin Burger, lettuce, tomato, bacon, onion, and cheese

COWBOY BURGER 12

Chop sirloin burger, gorgonzola, caramelized onions and Marsala crimini mushrooms

FRIED EGG BURGER 12

Chop sirloin burger, fried egg, bacon, avocado and cheese

SANTINO'S STEAK & CHEESE 14

Hand cut sirloin medallions, steak seasoning, american cheese, baguette

CRISPY CHICKEN CAPRESE 12

Chicken cutlet, roasted peppers, tomato, fresh bufala mozzarella, arugula, prosciutto

CHICKEN OR EGGPLANT PARM PANINI 10

Chicken cutlet or eggplant, marinara, mozzarella, baguette

MEATBALL PROVOLONE 10

Mamma maria homemade meatballs, marinara and provolone

SEA & GRILL

CRAB CRUSTED HADDOCK 24

Pan seared, served with potato and vegetable of the day



CIOPPINO 30

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

BAKED SEAFOOD CASSEROLE 28

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 24

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

GRILLED CHICKEN & VEGETABLES 20

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

GRILLED TIPS & TIPS 24

Marinated steak tips and bourbon turkey tips served with potato and grilled vegetable

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 24

(UPGRADE TO LOADED MAC N CHEESE 5)

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

MIX GRILL 28

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

SIDE ORDERS

French fries 8

Tater tots 6

Mac & cheese 8

Cheese Ravioli 8

Wild rice 4

Vegetable of the day 4

Crispy brussels 8

Mushroom & spinach risotto 8

Sausage 6

Mamma's meatballs 8

SPECIALTIES

WILD MUSHROOM RISOTTO 18

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

ZUCCHINI NOODLE PUTTANESCA V/GF/GT 18

Mushrooms, olives, garlic, crushed grape tomato, fresh plum tomato, basil, olive oil, capers, zucchini noodles

STELLA BELLA BROCCOLETTI & BOMBOLINI (CHICKEN 20 / SHRIMP 25)

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

PARMIGIANA

(EGGPLANT 18 / CHICKEN 20 / VEAL 24)

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



ZUCCHINI FRITTI 18

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

MILANESE (CHICKEN 20 / VEAL 24)

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

MARSALA (CHICKEN 20 / VEAL 24)

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

CACCIATORE WITH ANGEL HAIR

(CHICKEN 20 / SHRIMP 25)

Portabella mushroom, roasted tri pepper, caramelized onion, fresh basil, country plum tomato marinara, angel hair

SALTIMBOCCA (CHICKEN 20 / VEAL 24)

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

LIMONCELLO

(CHICKEN 20 / VEAL 24

HADDOCK 24 / SHRIMP 25)

Dipped in egg, pan fried, served in a lemon butter sauce, topped with capers, tomato & artichoke hearts, served over angel hair with brocolli fritti

ADD A SIDE SALAD

GARDEN SALAD 3

CAESAR SALAD 5

GREEK SALAD 5



HARVEST SALAD 6

PASTA

PASTA BOLOGNESE 18 (PAPPARDELLE OR BOMBOLINI)

Fresh pasta tossed in a country tomato sauce with beef & homemade sausage, topped with burrata mozzarella

SANTINO'S MAC & CHEESE 18

Loaded with bacon, prosciutto, cheddar, ricotta, romano, mozzarella topped with panko and oven baked

LOBSTER MAC & CHEESE 28

BUTTERNUT RAVIOLI 16

*Homemade butternut ravioli simmered with prosciutto & spinach in a sage brown butter sauce
(with grilled chicken add 7) (with shrimp add 8)*

FETTUCCINI CARBONARA WITH GRILLED CHICKEN 20

Spinach, prosciutto, smoked bacon, peas, broccoli, Romano, light cream, fresh pasta, topped with a fried egg and grilled chicken

FETTUCCINI WITH CLAMS, MUSSELS & CALAMARI 20

Fresh littleneck clams, mussels & calamari with fresh basil, garlic, tomato, scampi style or plum tomato sauce

SHRIMP SCAMPI WITH ANGEL HAIR 22

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

MAMMA'S HANDMADE LOBSTER RAVIOLI WITH SHRIMP 26

Simmered with sun-dried tomato and scallion in a plum tomato sherry cream sauce

MAMMA MARIA'S RAVIOLI RUSTICA (CHICKEN 18 / VEAL 19)

Wild mushrooms, sun-dried tomatoes, green onions, garlic & fresh rosemary, plum tomato demi glaze and baby spinach

SEAFOOD DI MARE 22

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

RIGATONI ALA VODKA 16

Fresh rigatoni with vodka sauce

SIDES OF FRESH PASTA 8

To accompany any meal

Choice of Pasta

Angel hair, fettuccini, pappardelle, or bombolini

Choice of Sauce

Calabrese, pesto, alfredo, or marinara