

Santinos

KITCHEN & BAR

LUNCH MENU

PIZZA

Gluten Free pizza crust available in small size upon request.

TRI ROASTED PEPPER 15 / 19

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

FIG AND GOAT CHEESE 16 / 20

Fig, goat cheese, arugula and prosciutto

SOPRESSATTA 16 / 20

Tomato sauce, mozzarella, sopressatta and caramelized onion

RUSTICA 16/20

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

BIANCA FORMAGGI 16 / 20

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

MEAT LOVERS 15 / 19

Tomato sauce, Mamma's Mini Meatballs, sausage, pepperoni and mozzarella cheese

CHEESE OR CREATE YOUR OWN 12 / 15

ADDITIONAL TOPPINGS:

Artichoke hearts, Bacon, Broccoli, Broccoli rabe (\$3), 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

(*GF) - Can be prepared gluten friendly

APPETIZERS

ARANCINI 10

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

CALAMARI FRITTI 10

Fresh squid lightly breaded and pan-fried tossed with pepperoncini and served with a lemon caper aioli sauce

CHICKEN PARM EGG ROLLS 9

Served with tomato cream vodka sauce

MONSTER STICKS 9

Homemade breaded mozzarella, fried, served with marinara

BURRATA, GRILLED ASPARAGUS & PROSCIUTTO 10

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

COCONUT SHRIMP 12 COCONUT CHICKEN 10

Panko crusted tempura, pan fried and served with sweet chili sauce

BRICK OVEN CRAZY WINGS 10

Choice of classic chicken wings, sweet honey glazed or buffalo

CRISPY BRUSSELS SPROUTS 10 (*GF)

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

CAPRESE FRESCA 11

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

TOASTED RAVIOLI 10

Lightly breaded cheese ravioli served with tomato sauce

SPECIALTY SALADS

HARVEST SALAD 14 (*GF)

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

CAESAR SALAD 12 (*GF)

Fresh Romaine lettuce, Romano cheese, anchovy filets & our classic Caesar dressing

RADICCHIO MISTO 10 (*GF)

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

MEDITERRANEAN GREEK SALAD 12 (*GF)

Crisp romaine, feta cheese, pepperoncini, Kalamata olive, tomato, red onion, and Greek dressing

APPLE WALNUT SALAD 12 (*GF)

Crisp greens, spinach, sundried cranberries, gorgonzola, apples, avocado, walnuts & cranberry vinaigrette

THE WEDGE 12 (*GF)

Iceberg wedge, topped with blue cheese dressing, crumbled gorgonzola, bacon, walnuts, grape tomatoes

ADD ANY OF THE FOLLOWING TO ANY SALAD

Pan Fried Eggs 3	Grilled Shrimp Skewer 7	Grilled Chicken 5
Crispy Calamari 6	Grilled Vegetable 5	Crispy Chicken 5
BBQ Steak Tips 8	Burrata mozzarella 6	Sirloin Burger 6

BURGERS & PANINI

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

PRIMA BURGER 11

Chop 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

FARMHOUSE CAPRESE BURGER 14

Fresh ground beef, ground pork, tomato, fresh mozzarella,
cucumber, smashed avocado, thick bacon

CRISPY CHICKEN CAPRESE 10

Chicken cutlet, roasted peppers, tomato, fresh bufala mozzarella,
arugula, prosciutto, on a baguette

SANTINO'S STEAK & CHEESE 14

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

STEAK BOMB 14

Shaved sirloin, peppers, onions, mushrooms,
American cheese, baguette

MEATBALL PROVOLONE 10

Mamma's homemade meatballs, marinara and provolone cheese

CHICKEN OR EGGPLANT PARM PANINI 10

Chicken cutlet, marinara, mozzarella

NORTHENDER 10

Sweet Italian sausage, roasted peppers & onions,
served on baguette

SAN GWEECH 14

Prosciutto, sopressatta, salami, provolone, tomato, crisp greens,
red onion, lime vinaigrette

SIDE ORDERS

Garlic Bread	6
Garlic Bread with Cheese	7
Bruschetta Prima (Tomato & cheese)	8
Bruschetta Campagna (Prosciutto, artichoke, tomato, cheese)	10
Fries	6
Tater Tots	8

PASTA

LASAGNA 16

Homemade lasagna, tomato sauce, fresh ricotta, eggs, mozzarella and romano cheese

GNOCCHI OR BOMBOLINI GIUSEPPINA 14

Fresh whole plum tomatoes sautéed with fresh chopped garlic, basil, tossed with mamma's handmade gnocchi or bombolini

PAPPARDELLE ALFREDO 14

Tossed in a light cream sauce with Romano cheese

MAC & CHEESE 12

LOBSTER MAC & CHEESE 25

BOLOGNESE (PAPPARDELLE/BOMBOLINI) 16

Fresh pasta tossed in a country tomato sauce with beef and homemade sausage

CLASSICO

Served with side Salad

ROMANO/ALFREDO

Chicken 18 • Veal 19 • Shrimp 20

Chicken, veal or shrimp sautéed with broccoli, garlic, ziti, butter and white wine or alfredo sauce

CACCIATORE WITH ANGEL HAIR

Chicken 18 • Shrimp 20

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

PARMIGIANA

Eggplant 17 • Chicken 18 • Veal 19

Topped with our famous country tomato sauce, smothered with fresh mozzarella cheese tossed with ziti or linguini

SHRIMP SCAMPI WITH ANGEL HAIR 20 (*GF)

Shrimp in garlic white wine scampi sauce, tossed with angel hair

MARSALA

Chicken 18 • Veal 19

Button mushrooms, prosciutto, in a marsala wine butter sauce tossed with angel hair



PICCATA

Chicken 18 • Veal 19

Sautéed with capers, in a lemon white wine sauce, tossed with angel hair.

SEA & GRILL

Served with side Salad

BARBECUE STEAK TIPS 20 (*GF)

Marinated sirloin steak tips wood grilled and served with potato & vegetable of the day

FISH AND CHIPS 19

Fresh haddock battered & fried served with french fries and a side of tarter sauce

CRAB CRUSTED HADDOCK 20

Pan seared, served with potato & vegetable of the day

CRISPY SALMON WITH WILD RICE 20 (*GF)

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

GRILLED STEAK TIPS & MAC N CHEESE 22

Wood grilled bbq steak tips with cavatappi mac & cheese

TIPS & TIPS 20

Marinated steak tips and bourbon turkey tips served with potato and vegetable of the day

GRILLED CHICKEN & VEGETABLES 18 (*GF)

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

GRILLED STEAK TIPS AND SAUSAGE 24 (*GF)

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

MIX GRILL 24 (*GF)

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

DESSERTS

Tiramisu 6

Chocolate Mousse Cake 6

Flourless Chocolate 6

Limoncello 6

Cheesecake 6

Cannoli 4

Mini Cannoli 2

Molten Cake 6

KIDS MENU

Chicken Fingers & Fries 9

Ziti & Meatballs 8

Ravioli Marinara 8

Ravioli & Meatballs 10

Ziti with Butter 7

Kids Mac & Cheese 8

SUNDAY BRUNCH

AVAILABLE 11:00AM-3:00PM EVERY SUNDAY

THE HENYARD 13

3 eggs (scrambled, fried or sunny side up), home fries, bacon, sausage and toast

BAGELWICH 12

Bacon, egg and cheese on toasted bagel, served with home fries

"THE BENNY" 14

Poached eggs, toasted challah, hollandaise sauce, spinach, prosciutto and home fries

NONNAS FRITTATA 12

Zucchini, scallion, spinach, ricotta, home fries, toast

TENDERLOIN TIPS & EGGS 18

Served with home fries and toast

SMASHED AVOCADO TOAST 14

Served over challah bread, topped with a fried egg and served with arugula, grated parmesan and lemon vinaigrette

SWEET ROASTED PEPPER & EGG GWEECH 14

Roasted Tri color mini sweet peppers sautéed with eggs, cheese and olive oil on a toasted baguette (add sausage + \$3)

CHALLAH FRENCH TOAST 10

Challah Toast stuffed with raspberry preserve jam, sweet ricotta, fresh strawberries, topped with powdered sugar

BUILD YOUR OWN OMELET OR FRITTATA 12

Choose up to 3 toppings, served with home fries and toast (add 1\$ per additional topping)

(bacon, sausage, prosciutto, tomato, cheese, scallion, mushroom, peppers, onion, spinach or broccoli)

SANTINO'S BAR

SHRIMP & CLAMS TOWER \$75

Shrimp cocktail, little neck clams, served on bed of ice with cocktail sauce and lemon

SHRIMP & CLAMS TOWER

WITH TITO'S BLOODY BAR \$99

Shrimp cocktail, little neck clams, served on bed of ice with cocktail sauce and lemon. Shrimp cocktail, littleneck clams, served on bed of ice with cocktail sauce and lemon. Mr & Mrs T Original Bloody mix, stuffed queen olives, celery and choose your favorite toppings

BUBBLY MIMOSA BAR \$22

Create your own party...Baby bottle of bubbly served with pomegranate, orange, pineapple, strawberry lemonade

BUBBLY BELLINI \$9

Prosecco and peach puree

SIDES

Tater Tots \$4

Home Fries \$4

Bacon or Sausage \$4

Pancake \$7/9

Texas French Toast \$8

Bagel W/Cream Cheese \$4

Challah Toast \$2