

# APPETIZERS

## CRAZY WINGS 14

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 14

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 14

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

## MOZZARELLA FRITTI 10

Handmade jumbo mozzarella carozza served with marinara

## MAMMA'S HANDMADE MEATBALLS 10

Served with marinara and ricotta

## CHICKEN PARM EGG ROLLS 12

Served with tomato cream vodka sauce

## CALAMARI FRITTI 14

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

## 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

## ARANCINI 12

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

## COCONUT SHRIMP 14

## COCONUT CHICKEN 12

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

# 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 SKEWERS 10

BBQ STEAK TIPS 12

GRILLED CHICKEN 6

CRISPY CHICKEN 6

CRISPY CALAMARI 7

SIRLOIN BURGER 8

 = Santino's Signature Dish

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

### 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

# BURGERS & PANINI

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

## THE BOMB 16

Shaved Sirloin, peppers, onions, mushrooms and cheese

## PRIMA BURGER 14

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

## COWBOY BURGER 14

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

## FRIED EGG BURGER 14

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 14

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

## CHICKEN OR EGGPLANT PARM PANINI 12

Chicken cutlet or eggplant, marinara, mozzarella, baguette

## MEATBALL PROVOLONE 12

Mamma maria homemade meatballs, marinara and provolone

# PIZZA

## SANTOS BAR RUSTIC PAN PIZZA 16

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

## CHEESE OR CREATE YOUR OWN PIZZA 12/15

## ROASTED TRI PEPPER 15/19

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

## MARGARITA 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

# 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 8) (with shrimp add 10)

## FETTUCCINI CARBONARA WITH GRILLED CHICKEN 22

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 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

## MAMMA MARIA'S RAVIOLI RUSTICA (CHICKEN 22 / VEAL 24)

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

### PIZZA TOPPINGS:

(\$1.00 per topping unless specified below)

ARTICHOKE HEARTS, BACON,  
BROCCOLI, BURRATA (\$3),  
CAMELIZED ONIONS, EGGPLANT,  
GORGONZOLA, GRILLED CHICKEN (\$4),  
MUSHROOMS, ONIONS, PEPPERS,  
PEPPERONI, PEPPERONCINI,  
PROSCIUTTO (\$4), RICOTTA (\$3),  
ROASTED EGGPLANT (\$3),  
ROASTED GARLIC (\$3),  
ROASTED PEPPERS, SAUSAGE,  
SPINACH, SOPRESSATTA (\$3),  
SUN-DRIED TOMATO (\$3), TOMATO

### SIDES OF FRESH PASTA \$8

To accompany any meal

#### CHOICE OF PASTA

ANGEL HAIR,  
FETTUCCINI  
PAPPARDELLE  
BOMBOLINI

#### CHOICE OF SAUCE

CALABRESE,  
PESTO  
ALFREDO  
MARINARA

# 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 22 / SHRIMP 26)

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

## PARMIGIANA (EGGPLANT 18 / CHICKEN 22 / 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 22 / 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 22 / VEAL 24)

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

## CACCIATORE WITH ANGEL HAIR (CHICKEN 22 / SHRIMP 26)

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

## SALTIMBOCCA (CHICKEN 22 / VEAL 24)

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

## LIMONCELLO (CHICKEN 22 / VEAL 24 / HADDOCK 24 / SHRIMP 26)

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

### ADD A SIDE SALAD TO ANY MEAL

GARDEN SALAD 4

CAESAR SALAD 6

GREEK SALAD 6

 HARVEST SALAD 7

# 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 30

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 22

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

## GRILLED TIPS & TIPS 26

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 26

(UPGRADE TO LOADED MAC N CHEESE 5)

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

## MIXED GRILL 30

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

# SIDES

VEGETABLE OF THE DAY 4

CRISPY BRUSSELS 8

MUSHROOM & SPINACH RISOTTO 8

SAUSAGE 8

MAMMA'S MEATBALLS 10

FRENCH FRIES 8

TATER TOTS 6

MAC & CHEESE 8

CHEESE RAVIOLI 8

WILD RICE 4