

Appetizers

CALAMARI FRITTI 17
Sliced cherry peppers, pan fried, served with aioli and marinara

BRUSCHETTA FRESCA 17
Crispy rustic garlic bread topped with vine ripe tomato caprese, drizzled with balsomic glaze & evoo

STUFFED PORTABELLA 16 
Stuffed with our vegetable crab meat stuffing, served in a mushroom demi glaze

CRISPY BRUSSELS SPROUTS 14
Brussels sprouts, crispy smoked bacon, toasted pumpkin seeds, sea salt, garlic, aioli

MAMMA'S HANDMADE MEATBALLS 14
Served with marinara and ricotta

CHICKEN PARM EGG ROLLS 16
Served with tomato cream vodka sauce

PRINCE EDWARD ISLAND MUSSELS 16
Chopped tomato, celery, garlic, scallions, butter, wine, dijon, cream, served with crostini

EGGPLANT ROLLATINI 14
Stuffed with ricotta cheese, topped with marinara and baked

BURRATA, GRILLED ASPARAGUS AND PROSCIUTTO 18 
Fresh burrata mozzarella, arugula, grilled asparagus, parma prosciutto, Heirloom tomato, cucumber, focaccia crostini, lemon vinaigrette

ARANCINI 16
Risotto, ground beef, prosciutto and peas, lightly breaded, pan fried, served with marinara

COCONUT SHRIMP 17
Panko crusted tempura shrimp, pan fried served with sweet raspberry sauce

ROSALINDA'S SPRING ROLLS 15
Blend of pork, vegetables and spices, wrapped, sealed and baked crisp.
They are crunchy and delicious. Served with sweet chili sauce.

CRAB CAKES 18
Lump crab, vegetables, seasoned bread crumbs, pan seared, served on bed of mixed greens with lemon and aioli sauce.

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

HOMEMADE CLAM CHOWDER

CUP 7 BOWL 14

Salads To Share

CLASSIC CAESAR 14  28
Romaine hearts, olive oil, Romano cheese, anchovy filets & our classic Caesar dressing

MEDITERRANEAN GREEK SALAD 14
Romaine hearts, feta cheese, pepperoncini, Kalamata olive, tomato, red onion, cucumber and Greek dressing

HARVEST SALAD 16   30
Mixed greens, arugula, seasonal berries, toasted pumpkin seeds, walnuts, beets, goat cheese, lemon vinaigrette

APPLE WALNUT SALAD 14
Crisp greens, spinach, sun-dried cranberries, gorgonzola, apples, avocado, walnuts & raspberry vinaigrette

THE WEDGIE 16
Iceberg, smoked bacon, walnuts, grape tomato, crostini, crumbled gorgonzola dressing

THE HORIATAKI 16
Heirloom vine ripe tomato, kalamata olive, red onion, pepperoncini, european cucumber, creamy feta, evoo, fresh oregano and cracked black pepper

CRAZY RADICCHIO 14 
Mixed greens, radicchio, grape tomato, caramelized onions, bacon, gorgonzola, blood orange poppy seed dressing

ADD ANY OF THE FOLLOWING TO ANY SALAD

- GRILLED SHRIMP SKEWERS 12
- GRILLED CHICKEN 8
- CRISPY SALMON 15
- STEAK TIPS 15
- ONE LUMP CRAB CAKE 10

 = 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.

Pasta

PASTA BOLOGNESE 26 (PAPPARDELLE OR BOMBOLINI)  36
Fresh pasta tossed in a country tomato sauce with beef & homemade sausage, topped with burrata mozzarella

LASAGNA RUSTICA 24
Ricotta, mozzarella, fresh pasta, Bolognese, Romano, tomato sauce
WITH CHICKEN PARMIGIANA 34
WITH VEAL PARMIGIANA 36
WITH EGGPLANT PARMIGIANA 32

ZINGARA WITH SHORT RIB 30 
Mamma's sunday ragu (veal, sweat italian sausage, pork & beef)
served with fresh paccheri pasta, topped with short rib

SANTINO'S MAC & CHEESE 20 
Bombolini loaded with bacon, prosciutto, cheddar, ricotta, romano, mozzarella
topped with panko and oven baked

SERAFINA'S LOBSTER MAC & CHEESE 34
Made with cavatappi pasta, topped with panko and oven baked

BUTTERNUT RAVIOLI 22
Homemade butternut ravioli simmered with prosciutto & spinach in a sage brown butter sauce
(WITH GRILLED CHICKEN 30 WITH SHRIMP 32)

MAMMA'S HANDMADE LOBSTER RAVIOLI WITH SHRIMP 32
Simmered with sun-dried tomato and scallion in a plum tomato sherry cream sauce

FETTUCCINE CARBONARA 26 
Prosciutto, smoked bacon, peas, Romano, light cream, fresh pasta, topped with a fried egg
(WITH GRILLED CHICKEN 32 / WITH SHRIMP 36)

GNOCCHI ALA VODKA 28 (WITH FIRECRACKER SHRIMP 36)
Homemade gnocchi, tossed with our homemade vodka sauce

Specialties

PARMIGIANA (EGGPLANT 20 / CHICKEN 25 / VEAL 29)
Breaded and topped with mozzarella cheese, marinara served with choice of fresh
rigatoni, pappardelle or fettuccine

MAMMA MARIA'S RAVIOLI RUSTICA (CHICKEN 26 / VEAL 29)
Crimmini, portabella & button mushrooms, caramelized onions, chopped spinach,
cognac and our veal reduction demi glaze

CHICKEN PICATTA 26
Sautéed with capers in a lemon white wine sauce tossed with angel hair

MILANESE (CHICKEN 25 / VEAL 27 / 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 26 / SHRIMP 30)
Broccoli, sun-dried tomato, sugar snap peas, garlic, white wine, butter, homemade bombolini pasta, tossed with Romano

MARSALA (CHICKEN 26 / VEAL 29)
Mushrooms, prosciutto, Marsala wine, served with potato & vegetable or over angel hair

LIMONCELLO (CHICKEN 27 / VEAL 29 / HADDOCK 34 / SHRIMP 34)
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 26 / VEAL 29)
Sautéed with button mushrooms, topped with prosciutto, mozzarella, madeira wine demi glaze, spinach & mushroom risotto

ZUCCHINI NOODLE PUTTANESCA V/GF/GT 20
Mushrooms, olives, garlic, crushed grape tomato, fresh plum tomato, basil, olive oil,
capers, zucchini noodles (with: Chicken 26 Shrimp 30 Cod 34)

SIDES OF FRESH PASTA \$12

CHOICE
OF PASTA

ANGEL HAIR
FETTUCCINE
PAPPARDELLE
BOMBOLINI
CAVETAPPI
RIGATONI

CHOICE
OF SAUCE

BOLOGNESE
PESTO
ALFREDO
MARINARA
VODKA
GARLIC & OIL
RAGU
PUTTANESCA

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

From the Sea

SHRIMP SCAMPI WITH ANGEL HAIR 30

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

SERAFINA'S SEAFOOD DI MARE 30

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

ABRUZZESE 36

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

CIOPPINO 38 72

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

BAKED SEAFOOD CASSEROLE 38

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

CRAB CRUSTED COD 32

Pan seared, served with potato and vegetable

CRISPY SALMON WITH WILD RICE 30

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

From the Grill

GRILLED CHICKEN & VEGETABLES 26

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

GRILLED STEAK TIPS 30

BBQ steak tips served with potato and grilled vegetables

GRILLED STEAK TIPS & SAUSAGE 32

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 32 (UPGRADE TO LOADED MAC N CHEESE 5)

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

MIXED GRILL 36 74

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

SURF & TURF 40

Grilled black angus sirloin steak, with shrimp scampi over angel hair, served with vegetable of the day.

Craft Pizza

Gluten free crust available upon request in small size only

CHEESE OR CREATE YOUR OWN 12

(Add \$1.00 for each additional topping)

ROASTED TRI PEPPER 15

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

MARGHERITA BURRATA 16

Fresh mozzarella, plum tomato sauce and fresh basil

FIG AND GOAT CHEESE 18

Fig, goat cheese, arugula and prosciutto

SOPRESSATTA 16

Tomato sauce, mozzarella, sopressatta and caramelized onion

BIANCA FORMAGGI 16

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

RUSTICA 16

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

MEAT LOVERS 15

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

PEPPA PIG 16

Vodka sauce, smoked bacon, mozzarella, ricotta and hot honey

ADDITIONAL TOPPINGS

Artichoke hearts, Bacon, Broccoli, Burrata (\$3),
Caramelized 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

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.

08/07/26