

Santinos

KITCHEN & BAR

DINNER MENU

PIZZA

Gluten Free pizza crust available in small size upon request.

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



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

MEAT LOVERS 15/19

Tomato sauce, Mamma's Mini 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, 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

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 10

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

TUSCAN CHEESE BOARD 18

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

BURRATA FRITTI 9

Fresh burrata mozzarella lightly breaded, pan fried served with san marzano plum tomato sauce

MOZZARELLA FRITTI 9

Handmade jumbo mozzarella carozza served with marinara

MAMMA'S HANDMADE MEATBALLS 8

Served with marinara and ricotta

CHICKEN PARM EGG ROLLS 9

Served with tomato cream vodka sauce

CALAMARI FRITTI 10

Sliced cherry peppers, pan fried, served with aioli and grilled crostini

BRUSCHETTA FRESCA 10

Sliced rustic bread, artichoke, tomato, prosciutto, fresh mozzarella

PRINCE EDWARD ISLAND MUSSELS 8

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

CAPRESE FRESCA 11

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 12

Panko crusted tempura shrimp, 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

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 10

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

ARUGULA & BEET SALAD 9

Arugula, fresh beets, goat cheese, pumpkin seeds, candied walnuts, berries, heirloom tomatoes, balsamic glaze

ADD ANY OF THE FOLLOWING TO ANY SALAD

Pan Fried Eggs 3

Grilled Shrimp Skewer 8

Grilled Chicken 5

Crispy Calamari 6

Grilled Vegetable 5

Crispy Chicken 5

BBQ Steak Tips 8

Buffalo chicken 5

Sirloin Burger 6

BURGERS & PANINI

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

PRIMA BURGER 11

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

STEAK BOMB 12

Shaved Sirloin steak, peppers, onions, mushrooms, american cheese, fresh French baguette

CRISPY CHICKEN CAPRESE 10

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

PASTA

LASAGNA AL FORNO 16

Homemade with fresh noodles, marinara sauce, fresh ricotta, mozzarella and Romano cheese

PASTA BOLOGNESE 16

(PAPPARDELLE OR BOMBOLINI)

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



SANTINO'S MAC & CHEESE 16

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

LOBSTER MAC & CHEESE 25

BUTTERNUT RAVIOLI 14

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

FETTUCCHINI CARBONARA WITH GRILLED CHICKEN 18

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

FETTUCCHINI WITH CLAMS, MUSSELS & CALAMARI 18

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

SHRIMP SCAMPI WITH ANGEL HAIR 20

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



PAPPARDELLE CON RAPPI 20

Shrimp, clams, broccoli rabe, white beans, garlic, red pepper flake EVOO, Romano cheese

MAMMA'S HANDMADE LOBSTER RAVIOLI WITH SHRIMP 22

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 20

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



FAMOUS CLAM CHOWDER

Cup 7 • Bowl 12

SOUP OF THE DAY

Cup 5 • Bowl 8

SEA & GRILL

CRAB CRUSTED HADDOCK 20

Pan seared, served with broccoli rabe, spinach and potato



CIOPPINO 28

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

BAKED SEAFOOD CASSEROLE 26

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

ABRUZZESE 28

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 22

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

GRILLED CHICKEN & VEGETABLES 18

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

GRILLED TIPS & TIPS 20

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

GRILLED STEAK TIPS & SAUSAGE 24

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 22

(UPGRADE TO LOADED MAC N CHEESE 5)

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

MIX GRILL 24

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

SIDE ORDERS

French fries 4

Tater tots 6

Potato croquette 4

Homemade pasta 5

Baked Bombolini 7

Mac & cheese 8

Wild rice 4

Vegetable of the day 3

Garlicky spinach 4

Broccoli rabe 7

Crispy brussels 6

Mushroom & spinach risotto 7

Sausage 4

Mamma's meatballs 3

SPECIALTIES

WILD MUSHROOM RISOTTO 16

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

ZUCCHINI NOODLE PUTTANESCA V/GF/GT 16

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

STELLA BELLA BROCCOLETTI & BOMBOLINI (CHICKEN 18 / SHRIMP 20 / COMBO 21)

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

PARMIGIANA

(EGGPLANT 17 / CHICKEN 18 / VEAL 19)

Breaded and topped with mozzarella cheese, marinara served with your choice of fresh pasta



ZUCCHINI FRITTI 18

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

MILANESE (CHICKEN 18 / VEAL 19)

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 18 / VEAL 19)

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

CACCIATORE WITH ANGEL HAIR

(CHICKEN 18 / SHRIMP 20)

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

SALTIMBOCCA (CHICKEN 18 / VEAL 19)

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

LIMONCELLO

(CHICKEN 18 / VEAL 19

HADDOCK 19 / SHRIMP 20)

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 GARDEN SALAD 3

ADD A SIDE CAESAR SALAD 5