

# Appetizers

## **BURRATA, GRILLED ASPARAGUS AND PROSCIUTTO 16**

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

## CALAMARI FRITTI 15

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

## TUSCAN CHEESE BOARD 28 (add Prosciutto and Soppressata +8)

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

## **STUFFED PORTABELLA 14**

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

## CRISPY BRUSSELS SPROUTS 12

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

## MAMMA'S HANDMADE MEATBALLS 12

Served with marinara and ricotta

## PRINCE EDWARD ISLAND MUSSELS 14

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

## CAPRESE FRESCA 15

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

## ARANCINI 14

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

## BRICK OVEN CRAZY WINGS (BONE-IN OR BONELESS) 14

Choice of classic chicken wings, sweet honey glazed or buffalo

## MOZZARELLA FRITTI 12

Handmade jumbo mozzarella, served with marinara

### HOMEMADE CLAM CHOWDER

CUP 7 BOWL 14

# Salads To Share

## CLASSIC CAESAR 12 28

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

## MEDITERRANEAN GREEK SALAD 12

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

## **HARVEST SALAD 14** 30

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

## APPLE WALNUT SALAD 12

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

## THE WEDGIE 14

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

### ADD ANY OF THE FOLLOWING TO ANY SALAD

GRILLED SHRIMP SKEWERS 12

GRILLED CHICKEN 8

CRISPY SALMON 15

STEAK TIPS 15

 = 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.

11/12/24

# Pasta

PASTA BOLOGNESE 24 (PAPPARDELLE OR BOMBOLINI)  36  
Fresh pasta tossed in a country tomato sauce with beef & homemade sausage, topped with burrata mozzarella

LASAGNA RUSTICA 22  
Ricotta, mozzarella, fresh pasta, Bolognese, Romano, tomato sauce  
(WITH CHICKEN PARMIGIANA 32 / WITH VEAL PARMIGIANA 34 / WITH EGGPLANT PARMIGIANA 30)


**ZINGARA WITH SHORT RIB 28**   
Mamma's sunday ragu (veal, sweat italian sausage, pork & beef) served with fresh paccheri pasta, topped with short rib

**SANTINO'S MAC & CHEESE 18**   
Loaded with bacon, prosciutto, cheddar, ricotta, romano, mozzarella topped with panko and oven baked

SERAFINA'S LOBSTER MAC & CHEESE 32  
Made with cavetapi pasta, topped with panko and oven baked


BUTTERNUT RAVIOLI 20  
Homemade butternut ravioli simmered with prosciutto & spinach in a sage brown butter sauce  
(WITH GRILLED CHICKEN 28 WITH SHRIMP 30)

MAMMA'S HANDMADE LOBSTER RAVIOLI WITH SHRIMP 30  
Simmered with sun-dried tomato and scallion in a plum tomato sherry cream sauce

**FETTUCCINI CARBONARA 24**   
Spinach, prosciutto, smoked bacon, peas, Romano, light cream, fresh pasta, topped with a fried egg  
(WITH GRILLED CHICKEN 30 / WITH SHRIMP 34)

GNOCCHI ALA VODKA 26 (WITH FIRECRACKER SHRIMP 36)  
Homemade gnocchi, tossed with our homemade vodka sauce


# Specialties

**ZUCCHINI FRITTI 24**   
Fresh zucchini, dipped in egg, pan fried, served with fettuccini, garlic, oil, pesto, heirloom tomatoes and spinach

ZUCCHINI NOODLE PUTTANESCA V/GF/GT 18  
Mushrooms, olives, garlic, crushed grape tomato, fresh plum tomato, basil, olive oil, capers, zucchini noodles (with: Chicken 26 Shrimp 30 Cod 34)

PARMIGIANA (EGGPLANT 18 / CHICKEN 24 / VEAL 28)  
Breaded and topped with mozzarella cheese, marinara served with choice of fresh rigatoni, pappardelle or fettuccini

CHICKEN PICATTA 25  
Sautéed with capers in a lemon white wine sauce tossed with angel hair

**MILANESE (CHICKEN 24 / VEAL 26 / 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 25 / SHRIMP 28)  
Broccoli, sun-dried tomato, sugar snap peas, garlic, white wine, butter, homemade bombolini pasta, tossed with Romano

MARSALA (CHICKEN 25 / VEAL 28)  
Mushrooms, prosciutto, Marsala wine, served with potato & vegetable or over angel hair

LIMONCELLO (CHICKEN 26 / VEAL 28 / HADDOCK 32 / SHRIMP 32)  
Dipped in egg, pan fried, served in a lemon butter sauce, topped with capers, tomato & artichoke hearts, served over angel hair with brocolli fritti

SALTIMBOCCA (CHICKEN 25 / VEAL 28)  
Sautéed with button mushrooms, topped with prosciutto, mozzarella, madeira wine demi glaze, spinach & mushroom risotto

ADD A SIDE SALAD  
TO ANY MEAL

GARDEN SALAD 5

CAESAR SALAD 6

GREEK SALAD 6

 **HARVEST SALAD 7**

THE WEDGIE 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 28

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

## SERAFINA'S SEAFOOD DI MARE 28

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

## ABRUZZESE 34

*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 36

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

## CRAB CRUSTED COD 30

*Pan seared, served with potato and vegetable*

## CRISPY SALMON WITH WILD RICE 28

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

# From the Grill

## GRILLED CHICKEN & VEGETABLES 24

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

## GRILLED STEAK TIPS 28

*BBQ steak tips served with potato and grilled vegetables*

## GRILLED STEAK TIPS & SAUSAGE 30

*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 30 (UPGRADE TO LOADED MAC N CHEESE 5)

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

## MIXED GRILL 34 70

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

## COWBOY STEAK 38

*16 oz sirloin steak, topped with gorgonzola cheese and finished with our caramelized onion and mushroom demi glaze served with potato and vegetable*

### SIDES OF FRESH PASTA \$10

CHOICE  
OF PASTA

FETTUCCINI  
PAPPADELLE  
BOMBOLINI  
CAVETAPPI  
RIGATONI

CHOICE  
OF SAUCE

BOLOGNESE  
PESTO  
ALFREDO  
MARINARA  
VODKA  
GARLIC & OIL

### ON THE SIDE

VEGETABLE OF THE DAY 6  
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

### DESSERT

TIRAMISU 10  
CRÈME BRULE 9  
CANNOLI 6  
CHOCOLATE MOLTEN CAKE 10  
LIMONCELLO WHITE  
CHOCOLATE MOUSSE CAKE 10

**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.

11/12/24