

## A P P E T I Z E R S

### - H O T -

FRIED CALAMARI with marinara sauce	16.00	MOZZARELLA STICKS (6 pcs.)	8.00
FRIED CALAMARI ARRABBIATA fried, sautéed with chopped garlic, hot cherry peppers and marinara sauce	17.00	MOZZARELLA en CARROZZA battered and fried with marinara sauce or caper anchovy sauce	10.00
BAKED CLAMS OREGANATA (8 pcs.)	1 4.00	FRIED ZUCCHINI tender breaded fried strips of zucchini and marinara sauce	12.00
SHRIMP - FRIED or OREGANATA (6 pcs.)	1 4.00	OVEN ROASTED WINGS (10 pcs.) spice rubbed, served with bleu cheese	13.00
ZUPPA di CLAMS (Red or White) sautéed with marinara sauce or white wine, garlic and olive oil	18.00	CHICKEN TENDERS	8.00
ZUPPA di MUSSELS (Red or White)	1 5.00	HOT ANTIPASTO (For 2)	19.00
SCUNGILLI - MARINARA or FRA DIAVOLO	17.00	eggplant rollatine (1 pc.), fried shrimp (2 pcs.), fried calamari, stuffed mushrooms (2 pcs.), baked clams (2 pcs.) and baked mussels (2 pcs.)	
EGGPLANT ROLLATINE	11.00		

### - C O L D -

CAPRESE fresh mozzarella, tomato, basil and extra virgin olive oil			13.00
SCUNGILLI SALAD celery, red onion, olives, roasted red peppers and parsley with lemon olive oil dressing			17.00
COLD ANTIPASTO (For 2) prosciutto di parma, genoa salami, hot soppressata, reggiano and fresh mozzarella cheese, olives, artichokes and house roasted red peppers			21.00

## S O U P

SOUP DU JOUR	8.00
MINISTRONE a hearty mixture of vegetables and beans	8.00
TORTELLINI en BRODO tortellini, chicken broth and pecorino cheese	9.00
PASTA FAGIOLI cannellini beans, mixed vegetables and ditalini pasta	9.00

## S A L A D

CAESAR homemade caesar dressing, focaccia croutons and pecorino	11.00
ARUGULA red onion, cherry tomato and shaved parmigiano reggiano cheese with lemon oil dressing and balsamic glaze	12.95
MIXED FIELD GREENS goat cheese, dried cherries, candied walnuts and creamy balsamic dressing	12.95
MEDITERRANEAN ceci beans, red onion, cherry tomato, cucumber, olives and feta cheese with red wine vinaigrette	12.95
TONNO italian tuna, white beans, celery, red onion, capers, cherry tomato and chili flakes over arugula salad	12.95

add chicken +4.00 / add shrimp +7.00

## P A S T A

CLAM SAUCE sautéed little neck clams with garlic, olive oil, parsley and chili flakes	24.00
BROCCOLI RABE tender broccoli rabe sautéed with garlic and olive oil	22.00
BOLOGNESE ground veal, pork and beef with pancetta and porcini mushrooms	23.00
CARBONARA sautéed pancetta and onions, egg yolks, pecorino and touch of cream	19.00
PUTTANESCA olives, capers, garlic, anchovies and marinara sauce	19.00
CAPELLINI PASTA fresh plum tomato and basil sauce with sautéed garlic and arugula	18.00
AL FORNO baked penne pasta with marinara sauce, basil, stracciatella and fresh mozzarella cheeses	17.00
RAVIOLI fresh ricotta filled ravioli topped with marinara sauce and grated pecorino	16.00
LOBSTER RAVIOLI with tomato cream sauce	25.00
ALA VODKA onions, marinara sauce and cream	19.00
PASTA ALLA NORMA roasted eggplant, basil, marinara sauce and shaved ricotta salata	20.00

### - D A I L Y M A D E F R E S H P A S T A S E L E C T I O N -

FRESH FETTUCCINE tossed with prosciutto, crumbled sausage, mushrooms, peas and cream sauce	24.00
FRESH PAPPARDELLE with sautéed mushrooms, fresh herbs, garlic and white wine sauce	23.00
FRESH FUSSILI PRIMAVERA sautéed with broccoli, peas, spinach, carrots, fresh tomato, garlic and extra virgin olive oil	23.00

**\*ALL FULL ORDER ENTREES ARE SERVED WITH HOUSE SALAD \*HALF ORDERS AVAILABLE UPON REQUEST**

**PASTA CHOICES: spaghetti, linguine, penne, rigatoni, orecchiette or short fusilli / whole wheat and gluten free available**

# ENTREES

## - CHICKEN -

SCARPARELLO on or off the bone - sautéed with garlic, olive oil, crumbled sausage, sweet or hot peppers, lemon and fresh herbs	25.00
CACCIATORE on or off the bone - marinara sauce and mushrooms, served over pasta	24.00
SANTINA layered with prosciutto, spinach and mozzarella cheese, with marsala wine demi-glaze	25.00
ALLA DIAVOLO spiced rubbed half chicken, pan roasted to crispy perfection, served with pan sauce	24.00
CAPRICCIOSA breaded fried chicken cutlet topped with arugula salad tossed with lemon oil dressing, red onion, cherry tomato, shaved reggiano cheese and balsamic glaze	23.00
MARSALA, FRANCAISE, PICCATA or PARMIGIAN A	24.00

## - PORK -

BERKSHIRE CHOP santina's signature double cut brined chop, grilled and served over broccoli rabe	34.00
PORK CHOPS with PEPPERS two chops topped with sautéed hot or sweet cherry peppers	26.00
PORK MEDALLIONSSICILIAN medallions of tenderloin with pepperoncini peppers, oreganata bread crumbs and marinara sauce	25.00

## - VEAL / LAMB -

VEAL SANTINA veal layered with prosciutto, spinach and mozzarella cheese with marsala wine demi-glaze	26.00
PICCATA, MARSALA or VEAL CUTLET PARMIGIANA	25.00
VEAL CHOP CAPRICCIOSA pounded veal chop, breaded and pan fried, topped with arugula salad tossed with lemon oil dressing, red onion, cherry tomato, shaved reggiano cheese and balsamic glaze	36.00
GRILLED VEAL CHOP with garlic and herbs	36.00
CLASSIC PARMIGIANA pan fried veal chop topped with marinara sauce and fresh mozzarella	36.00
RACK OF LAMB herb and mustard crusted, with rosemary demi-glaze, served with potato and vegetable	34.00

## - BEEF -

16 oz. NY STRIP STEAK seasoned and cast iron pan seared, with sautéed sweet vinegar peppers, onions and mushrooms	34.00
8 oz. FILET MIGNON seasoned and grilled, served with frizzled onions and red wine demi-glaze	38.00
8 oz. HOUSE BURGER (Brisket & Short Rib Blend) 1 grilled and served on brioche bun with lettuce, tomato, red onion, side of bacon jam and french fries, with choice of provolone, american, mozzarella or crumbled bleu cheese	6.00

## - SEAFOOD -

COD FISH ALL' ACQUA PAZZA served with clams, mussels and chili flakes in tomato basil broth	29.00
FILET OF SOLE - BROILED or OREGANATA served over linguine	27.00
BLACKENED or GRILLED SALMON over sautéed spinach with tomato and lemon butter sauce	28.00
ZUPPA di PESCE clams, mussels, shrimp and calamari sautéed in marinara sauce, served over pasta	34.00
SHRIMP - SCAMPI, OREGANATA or FRANCAISE	27.00
SHRIMP - MARINARA, FRA DIAVOLO or PARMIGIANA served over choice of pasta	28.00
CALAMARI - MARINARA or FRA DIAVOLO served over choice of pasta	29.00

\*ALL ENTREES ARE SERVED WITH POTATO & VEGETABLE OF THE DAY UNLESS SPECIFIED

## SIDES

SAUTÉED BROCCOLI RABE	10
SAUTÉED SPINACH	8
ROASTED BRUSSELSPROUTS	9
ROASTED POTATOES	6
FRENCH FRIES	6

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# 16" PIZZA

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## TOPPINGS

extra cheese, mushrooms, peppers, onions, spinach, artichoke, olives, anchovies, sweet or hot cherry peppers +3.00

ricotta, pepperoni, crumbled sausage, meatball, hot soppressata, broccoli rabe +4.00

prosciutto di parma or shrimp +6.00

CHEESE PIE shredded mozzarella and mutti tomato	16.00
MARGHERITA PIE mutti tomato, fresh mozzarella, basil, extra virgin olive oil and pecorino cheese	18.00
IL FUMO PIE mutti tomato, smoked fresh mozzarella, sausage and onion	19.00
AGRODOLCE PIE mutti tomato, hot soppressata, shredded mozzarella, stracciatella cheese and honey drizzle	21.00
CAPRICCIOSA PIE (Red or White) shredded mozzarella, spinach, olives, artichoke and mushrooms	20.00
NONNA PIE classic grandma square pan pie - mutti tomato, mozzarella, basil, extra virgin olive oil and pecorino cheese	21.00
PESTO PIE shredded mozzarella, chicken, pesto sauce and goat cheese	21.00
CLAM PIE shredded mozzarella, sautéed garlic, clams, chili flakes, parsley and extra virgin olive oil	22.00
CAVOLFIORE PIE roasted cauliflower, roasted garlic, shredded mozzarella, oreganata bread crumbs and reggiano cheese	22.00
SALSICCIA PIE (Red or White) shredded mozzarella, crumbled sausage, sautéed garlic and broccoli rabe	22.00
BIANCO PIE shredded mozzarella, ricotta and pecorino cheese	19.00
BRUSSEL SPROUT PIE shredded mozzarella, stracciatella cheese, crispy pancetta and brussel sprouts	20.00
ARUGULA PIE fresh mozzarella, arugula, lemon evoo dressing, prosciutto di parma or shrimp and shaved reggiano cheese	24.00
SICILIAN PIE thick crust pan pie, shredded mozzarella and mutti tomato	24.00