

SOUP

SOUP DU JOUR	9.00
MINESTRONE a hearty mixture of vegetables and beans	9.00
TORTELLINI en BRODO tortellini, chicken broth and pecorino cheese	9.00
PASTA FAGIOLI cannellini beans, mixed vegetables and ditalini pasta	10.00

HOT HERO SANDWICHES

CHICKEN PARMIGIANA	10.50
EGGPLANT PARMIGIANA	10.00
MEATBALL PARMIGIANA	10.00
VEAL PARMIGIANA	14.00
SHRIMP PARMIGIANA	15.00
SAUSAGE, PEPPER & ONION	12.00
POTATO & EGG	9.50
BROCCOLI RABE with CHICKEN or SAUSAGE	13.00
GRILLED CHICKEN fresh mozzarella, roasted pepper and balsamic vinegar	11.00

COLD HERO SANDWICHES

ITALIAN salami, ham, pepperoni, fresh mozzarella, lettuce, tomato, red wine vinaigrette	12.00
PROSCIUTTO DI PARMA grilled or fried chicken, arugula, tomato, shaved cheese, lemon oil, balsamic glaze	14.00
VEAL CAPRESE fried veal cutlet, fresh mozzarella, tomato, basil, red wine vinaigrette	14.00

ALL SANDWICHES ARE AVAILABLE IN WRAPS

SIDES

SAUTÉED BROCCOLI RABE	10.00
SAUTÉED SPINACH	8.00
ROASTED BRUSSEL SPROUTS	9.00
ROASTED POTATOES or FRENCH FRIES	6.00

OFF-PREMISE CATERING

APPETIZERS

	HALF	FULL
SANTINA'S COLD ANTIPASTO	55.00	100.00
FRESH MOZZARELLA & TOMATO	45.00	90.00
SHRIMP COCKTAIL (3 dozen)	75.00	145.00 (6 dozen)
FRIED CALAMARI	60.00	120.00
CALAMARI MARINARA	60.00	120.00
SCUNGILLI MARINARA	70.00	140.00
FRIED SHRIMP (3 dozen)	75.00	145.00 (6 dozen)
SHRIMP OREGANATA (3 dozen)	75.00	145.00 (6 dozen)
BAKED CLAMS (3 dozen)	50.00	95.00 (6 dozen)
ZUPPA DI CLAMS	50.00	95.00
ZUPPA DI MUSSELS	40.00	80.00
EGGPLANT ROLLATINI	35.00	70.00
EGGPLANT PARMIGIANA	40.00	80.00
FRIED ZUCCHINI	35.00	65.00
MOZZARELLA STICKS (3 dozen)	35.00	70.00 (6 dozen)
CHICKEN TENDERS	40.00	80.00
FRIED CHICKEN WINGS	35.00	65.00

PASTA

	HALF	FULL
MARINARA	40.00	70.00
AL FORNO (Baked)	45.00	85.00
VODKA	45.00	85.00
CARBONARA	55.00	95.00
BROCCOLI RABE & SAUSAGE	55.00	95.00
PUTTANESCA	45.00	80.00
RAVIOLI	50.00	90.00
LOBSTER RAVIOLI	65.00	120.00
CLAM SAUCE	50.00	100.00

SALADS

	HALF	FULL
CAESAR	35.00	65.00
ARUGULA	40.00	75.00
MEDITERRANEAN	40.00	80.00
TOSSED GARDEN	35.00	65.00

OFF-PREMISE CATERING

ENTREES

	HALF	FULL
SAUSAGE & PEPPERS	50.00	90.00
CHICKEN PICCATA, MARSALA or FRANCAISE	55.00	95.00
CHICKEN SCARPARELLO	55.00	95.00
CHICKEN CACCIATORE	55.00	95.00
CHICKEN SANTINA	55.00	95.00
VEAL PICCATA, MARSALA or FRANCAISE	65.00	110.00
VEAL SANTINA	65.00	110.00
PORK SICILIAN	55.00	95.00
PORK with ARTICHOKEs	55.00	95.00
PORK with HOT or SWEET PEPPERS	55.00	95.00
GRILLED FLANK STEAK	70.00	135.00
SHRIMP MARINARA or PARMIGIANA	75.00	145.00
SHRIMP FRANCAISE	75.00	145.00
COD FISH (Broiled or Oreganata)	70.00	140.00
ZUPPA DI PESCE	80.00	160.00
FILET OF SOLE (Broiled or Oreganata)	m/p	m/p
LOBSTER TAILS	m/p	m/p

SIDES

	HALF	FULL
SAUTÉED BROCCOLI RABE	50.00	95.00
SAUTÉED SPINACH	40.00	80.00
ROASTED BRUSSEL SPROUTS	35.00	70.00
BROCCOLI OREGANATA	30.00	60.00
ROASTED POTATOES	30.00	60.00
POTATO CROQUETTES (20 pcs.)	35.00	(40 pcs.) 70.00

HEROS BY THE FOOT

ITALIAN genoa salami, ham, pepperoni, provolone cheese, lettuce, tomato, red wine vinaigrette	18.00
AMERICAN roasted turkey, ham, yellow american cheese, lettuce, tomato	18.00
SANTINA hot soppressata, provolone cheese, artichoke hearts, roasted peppers, arugula, creamy balsamic dressing	22.00
PROSCIUTTO grilled or fried chicken cutlet, prosciutto di parma, arugula, lemon oil, shaved reggiano cheese, balsamic glaze	22.00
CHICKEN PARMIGIANA or EGGPLANT PARMIGIANA	18.00
BROCCOLI RABE grilled or fried chicken cutlet, fresh mozzarella	22.00

OSTERIA
Santina

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Tel: 718.448.6100

MENUS BY LOU BOW: 646.436.5192

APPETIZERS

FRIED CALAMARI with marinara sauce	17.00
FRIED CALAMARI ARRABBIATA fried, sautéed with chopped garlic, hot cherry peppers and marinara sauce	18.00
BAKED CLAMS OREGANATA (8 pcs.)	15.00
SHRIMP - FRIED or OREGANATA (6 pcs.)	16.00
ZUPPA di CLAMS (Red or White) sautéed with marinara sauce or white wine, garlic and olive oil	19.00
ZUPPA di MUSSELS (Red or White)	16.00
SCUNGILLI - MARINARA or FRA DIAVOLO	22.00
EGGPLANT ROLLATINE	12.00
MOZZARELLA STICKS (6 pcs.)	8.00
MOZZARELLA en CARROZZA battered and fried with marinara sauce or caper anchovy sauce	10.00
FRIED ZUCCHINI breaded fried strips of zucchini and marinara sauce	12.95
OVEN ROASTED WINGS (10 pcs.) spice rubbed, with bleu cheese	14.00
CHICKEN TENDERS	9.00
HOT ANTIPASTO (For 2) eggplant rollatine (1 pc.), fried shrimp (2 pcs.), fried calamari, stuffed mushrooms (2 pcs.), baked clams (2 pcs.) and baked mussels (2 pcs.)	23.00
CAPRESE fresh mozzarella, tomato, basil and extra virgin olive oil	13.95
SCUNGILLI SALAD celery, red onion, olives, roasted red peppers and parsley with lemon olive oil dressing	22.00
COLD ANTIPASTO (For 2) prosciutto di parma, genoa salami, hot soppressata, reggiano and fresh mozzarella cheese, olives, artichokes and house roasted red peppers	23.00

SALAD

CAESAR homemade caesar dressing, focaccia croutons and pecorino	12.00
ARUGULA red onion, cherry tomato and shaved parmigiano reggiano cheese with lemon oil dressing and balsamic glaze	13.95
MIXED FIELD GREENS goat cheese, dried cherries, candied walnuts and creamy balsamic dressing	13.95
MEDITERRANEAN ceci beans, red onion, cherry tomato, cucumber, olives and feta cheese with red wine vinaigrette	13.95
TONNO italian tuna, white beans, celery, red onion, capers, cherry tomato and chili flakes over arugula salad	13.95

add chicken +4.00 / add shrimp +7.00

PASTA

CLAM SAUCE sautéed little neck clams, garlic, olive oil, parsley, chili flakes	25.00
BROCCOLI RABE tender broccoli rabe sautéed with garlic and olive oil	23.00
BOLOGNESE ground veal, pork and beef, pancetta and porcini mushrooms	24.00
CARBONARA sautéed pancetta and onions, egg yolks, pecorino, cream	20.00
PUTTANESCA olives, capers, garlic, anchovies and marinara sauce	20.00
CAPELLINI PASTA fresh plum tomato basil sauce, sautéed garlic, arugula	19.00
AL FORNO baked penne pasta with marinara sauce, basil, stracciatella and fresh mozzarella cheeses	18.00
RAVIOLI fresh ricotta filled ravioli, marinara sauce and grated pecorino	17.00
LOBSTER RAVIOLI with tomato cream sauce	26.00
ALA VODKA onions, marinara sauce and cream	20.00
PASTA ALLA NORMA roasted eggplant, basil, marinara sauce and shaved ricotta salata	21.00

DAILY MADE FRESH PASTA

FRESH FETTUCCINE prosciutto, crumbled sausage, mushrooms, peas and cream sauce	25.00
FRESH PAPPARDELLE sautéed mushrooms, fresh herbs, garlic and white wine sauce	24.00
FRESH FUSSILI PRIMAVERA sautéed with broccoli, peas, spinach, carrots, fresh tomato, garlic and extra virgin olive oil	24.00

*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

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

CHICKEN

SCARPARELLO on or off the bone - sautéed with garlic, olive oil, crumbled sausage, sweet or hot peppers, lemon and fresh herbs	26.00
CACCIATORE on or off the bone - marinara sauce and mushrooms, served over pasta	25.00
SANTINA layered with prosciutto, spinach and mozzarella cheese, with marsala wine demi-glaze	26.00
ALLA DIAVOLO spiced rubbed half chicken, pan roasted to crispy perfection, served with pan sauce	25.00
CAPRICCIOSA breaded fried chicken cutlet topped with arugula salad, tossed with lemon oil dressing, red onion, cherry tomato, shaved reggiano cheese and balsamic glaze	24.00
MARSALA, FRANCAISE, PICCATA or PARMIGIANA	25.00

BEEF

16 OZ. NY STRIP STEAK seasoned and cast iron pan seared, with sautéed sweet vinegar peppers, onions and mushrooms	40.00
8 OZ. FILET MIGNON seasoned and grilled, served with frizzled onions and red wine demi-glaze	42.00
8 OZ. HOUSE BURGER (Brisket & Short Rib Blend) 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	16.00

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	37.00
GRILLED VEAL CHOP with garlic and herbs	43.00
CLASSIC PARMIGIANA pan fried veal chop topped with marinara sauce and fresh mozzarella	37.00
RACK OF LAMB herb and mustard crusted, with rosemary demi-glaze, served with potato and vegetable	40.00

SEAFOOD

COD FISH ALL' ACQUA PAZZA served with clams, mussels and chili flakes in tomato basil broth	30.00
FILET OF SOLE - BROILED or OREGANATA served over linguine	28.00
BLACKENED or GRILLED SALMON over sautéed spinach with tomato and lemon butter sauce	29.00
ZUPPA DI PESCE clams, mussels, shrimp and calamari sautéed in marinara sauce, served over pasta	39.00
SHRIMP - SCAMPI, OREGANATA or FRANCAISE	28.00
SHRIMP - MARINARA, FRA DIAVOLO or PARMIGIANA over choice of pasta	29.00
CALAMARI - MARINARA or FRA DIAVOLO over choice of pasta	30.00

PORK

BERKSHIRE CHOP santina's signature double cut brined chop, grilled and served over broccoli rabe	35.00
PORK CHOPS with PEPPERS two chops topped with sautéed hot or sweet cherry peppers	29.00
PORK CHOPS SICILIAN medallions of tenderloin with pepperoncini peppers, oreganata bread crumbs and marinara sauce	29.00

16" PIZZA

TOPPINGS

extra cheese, mushrooms, peppers, onions, spinach, artichoke, olives, anchovies, sweet or hot cherry peppers +3.00
ricotta, pepperoni, crumbled sausage, meatball
hot soppressata or 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
CAVOLFIORIE 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