

Insalate

Insalata alla Cesare

Traditional caesar salad
Regular: 7.95 Small: 4.95

Insalata Amalfi

Tomatoes and bocconcini cheese, topped with artichoke hearts, fresh basil and balsamic vinaigrette: 9.95

Insalata Mediterranean

Romaine lettuce topped with cucumbers tomatoes, onions, olives and feta with italian vinaigrette: 9.95

Insalata della Casa

House salad with italian vinaigrette
Regular: 6.95 Small: 4.95

Insalata Organica e Formaggio Caprino

Organic salad with italian goat cheese and balsamic vinaigrette: 9.95

Insalata con Funghi

Organic greens with warm portobello mushrooms, roasted pecans, feta cheese, balsamic vinaigrette: 10.95
Add chicken for 5.00

Zuppe

Minestra di Pomodoro

Tomato and fresh basil soup: 6.50

Fagioli Soup

Bean soup: 6.50

Minestrone

Hearty vegetable soup: 6.50

Zuppa del Giorno

Soup of the day: 6.50
Ask your server for details

Antipasti

Bruschetta con Funghi

Toasted calabrese, sautéed mushrooms and cheese (4 pcs): 8.95

Cozze Marinara

Fresh mussels in a marinara sauce: 11.95
Served with garlic bread

Calamari Fritti

Deep fried calamari: 11.95

Garlic Bread with Cheese

Toasted italian baguette with fresh garlic and mozzarella: 6.00

Traditional Bruschetta

Toasted calabrese with fresh tomato, basil garlic and cheese (4pcs): 7.00

Roast Garlic

In a brandy cream sauce, topped with tomatoes: 9.95
Served with garlic bread

Calamari alla Griglia e Insalata Organica

Marinated grilled squid served with tossed organic greens in balsamic vinaigrette: 11.95

Pasta e Risotti

Pasta con Pomodoro Fresco

Your choice of pasta with fresh tomato and basil sauce: 13.50

Spaghettoni alla Piemontese

Spaghettoni with portobello mushrooms and chicken filets in tomato basil sauce: 14.95

Penne al Salmone Affumicato

Penne with smoked salmon in rosé vodka sauce: 15.95

Capellini Saporiti

Angel hair with sun dried tomatoes, wild mushrooms and hot peppers in white wine sauce with goat cheese: 15.95

Linguine Frutti di Mare

Linguine with seafood in tomato sauce: 16.95

Linguine Pesto alla Genovese

Linguine with pesto and broccoli in cream sauce: 14.95

Risotto ai Funghi

Arborio rice with sautéed mushrooms and parmegiano cheese: 15.95

Gnocchi al Pomodoro

Potato dumplings in tomato and basil sauce: 13.95

Capellini con Cozze e Salmone Affumicato

Angel hair with Mussels and smoked salmon in a brandy cream sauce: 16.95

Spaghettoni al Ragu

Spaghettoni in a homemade meat sauce: 14.95
Add vegetables for 2.95

Spaghettoni con Gamberi e Broccoli

Spaghettoni, shrimps and broccoli in tomato, basil and garlic sauce: 16.95

Capellini Primavera

Angel hair with sautéed fresh vegetables in white wine sauce: 14.95
Add chicken for 3.95, shrimps for 4.95

Penne alla Vodka

Penne in rosé vodka sauce with mushrooms: 14.95

Linguine Pesce Bianco

Linguine with white fish, sun dried tomatoes in brandy rosé sauce: 15.95

Gnocchi Gorgonzola

Potato dumplings with broccoli and gorgonzola in creamy tomato sauce: 14.95

Risotto Milanese con Gamberi

Arborio rice with shrimps and fresh sautéed vegetables: 16.95

**All discounts or promotions are not valid for takeout or shared entrée
Ask your server for details**

Piatti di Carne

Pollo alla Parmigiana

Breaded chicken breast baked with tomato sauce and mozzarella: 18.95

Pollo al Pesto

Seared chicken breast in a creamy pesto sauce: 18.95

Veal alla Piemontese

Veal scaloppini with artichokes, sun dried tomato and fresh spinach: 19.95

Veal Quattro Formaggi

Veal scaloppini with sautéed mushrooms in a creamy four cheese sauce: 19.95

Costata di Vitello alla Griglia

Grilled veal chop (14 oz) in a red wine sauce with portobello mushrooms: 29.95

Cotolette alla Zingara

Pork loin with peppers, onions, mushrooms and capers in a spicy tomato sauce: 22.95

Pollo alla Boscaiola

Seared chicken breast with sautéed mushrooms in white wine sauce: 18.95

Veal Campagnola

Veal scaloppini breaded and baked with spinach, tomato sauce and mozzarella: 18.95

Veal alla Milanese

Breaded veal scaloppini, Milanese style: 18.95

Veal Santo

Breaded veal scaloppini with mushrooms in a marsala wine sauce: 18.95

Beef Tenderloin alla Gorgonzola

With peppercorn and mushrooms in a light gorgonzola cream sauce: 29.95

Agnello al Rosmarino

Grilled lamb chops with fresh rosemary: 28.95

Pesce

Mustard Pepper Salmon

Filet of salmon in a white wine sauce, mustard seeds, oregano and basil: 23.95

Poached Salmon

Poached salmon with fresh herbs, dill, parsley and basil, in a white wine sauce: 23.95

Bassa alla Livornese

Baked filet of bass in a fresh tomato basil sauce with capers: 23.95

Tiger Shrimps in Brandy Garlic Sauce: 25.95

Above meat and fish entrées are accompanied with vegetables of the day or penne tomato sauce

For Pasta alla Vodka, Alfredo or Meat Sauce, add 2.95

Sides: Steamed Fresh Vegetables: 6.95 French Fries: 4.95 Penne Tomato Sauce: 6.95

Santo's Wine List

Chardonnay & Italian Merlot **CESARI (750ml): 24 Glass: 6.95**

White Zinfandel (750ml): **24 Glass: 7.95**

Italian Pinot Grigio (750ml) or Montepulciano D' Abruzzo(750ml) : **24 Glass: 7.95**

Vino Bianco

Santa Margheritta Pinot Grigio (Italy)	45
Fazi Battaglia Verdichio (Italy)	32
Vignabaldo Umbria Pinot Grigio (Italy)	34
Wolf Blass Semillon-Sauvignon Blanc(Australia)	39
Ruffino Orvieto (Italy)	36
Robert Mondavi Sauvignon Blanc (California)	35
Lindeman's Sauvignon Blanc (Australia)	33
Rosemount Estate Chardonnay (Australia)	33
Hardys Riesling Gewurztraminer (Australia)	33
Santa Rita Sauvignon Blanc (Chile)	33

Vino Rosso

Remole Frescobaldi (Italy)	37
Valpolicella Classico Negrar (Italy)	34
Primitivo (Italy)	35
Rosso Zenato Veneto(Italy)	36
Barbera D'Asti Bersano (Italy)	39
Chianti Rufina (Italy)	38
Chianti Riserva Renzo Masi (Italy)	46
Amarone Della Valpolicella –Ask for selections (Italy)	69
Dolcetto D'Acqui by Marchesa (Italy)	49
Lindeman's BIN 99 Pinot Noir (Australia)	35
Hardys Cabernet Merlot (Australia)	36
Rosemount Estate Shiraz Cabernet (Australia)	42
Ripasso Enzo Vincenzo (Italy)	46
Barolo –Ask for selections (Italy)	69
Rhone Ogier Cotes du Ventoux (France)	33
Cotes du Rhone Louis Bernard (France)	36
Chateauneuf-du-Pape Pere Anselme (France)	79