## Appetizers

Artichoke Formaggio Flatbread Pizza Artichokes, roasted red peppers and Italian cheeses ..... 12
on top of a toasty naan flatbread.
Breaded Cheese Ravioli ... served with our house-made marinara sauce. ..... 12
Truffle Fries ... French fries seasoned with truffle salt and truffle oil. Served with parmesan ..... 12
\& rosemary aioli for dipping.
Whipped Goat Cheese with Bacon \& Dates ... Served with toasted crostini. ..... 12
Soup and Salads
Soup of the Day

$\qquad$
4 cup -- 5 bowl
Grilled Chicken Salad ... Served on a bed of mixed greens with your choice of French fries ..... 16 or haystack onions, then topped with mozzarella cheese. Gluten-free if you exclude the French fries. Suggested wine pairing: Soave.
Grilled Steak* Salad ... Served on a bed of mixed greens with your choice of French fries .....  20 or haystack onions, then topped with mozzarella cheese. Gluten-free if you exclude the French fries. Suggested wine pairing: Cabernet Sauvignon.
© Strawberry Chicken Salad ... Mixed greens, grilled chicken, fresh strawberries, candied ..... 17 pecans, tomato and mozzarella cheese. Suggested wine pairing: Rosé.

* Available salad dressings: Balsamic Vinaigrette, our Italian, our Sweet \& Sour, our Ranch, our Strawberry Sweet \& Sour, Bleu cheese, French and Raspberry Vinaigrette.
Chicken
Chicken Parmesan ... Breaded chicken breast topped with mozzarella cheese and our ..... 22house-made marinara sauce. Served over your choice of pasta. Suggested wine pairing:Red Blend.
Chicken Lafayette ... Your choice of pasta topped with diced grilled chicken, artichokes, ..... 22asparagus, mushrooms and tomatoes in a white-wine sauce. Gluten-free if you upgrade togluten-free pasta. Suggested wine pairing: Sauvignon Blanc.
© Chicken \& Crab Imperial ... Grilled chicken breast topped with lump crab meat, roasted red ..... 30peppers and spinach in an herbed cheese sauce. Suggested wine pairing: Chardonnay.


## From the Grill

$\odot$ Grilled Filet Mignon* ... 8 ounce center-cut filet. Medallioned if ordered medium-well or ..... 42well-done. Suggested wine pairing: Cabernet Sauvignon.
Grilled Tuna Steak* Tacos ... Tortilla wraps stuffed with grilled tuna steak, cilantro-lime slaw ..... 25
and avocadoes. Great with a cold beer!
Reuben Burger* ... Grilled Angus burger topped with corned beef, Swiss cheese, saurkraut ..... 17and Thousand Island dressing. Served with your choice of Truffle fries,Rosemary-Parmesan fries or plain fries.
© Salmon Nicoise Bowl ... Grilled salmon, redskin potatoes, green beans, hard-cooked egg, ..... 28 olives, cherry tomatoes, red onion, and cucumbers. Topped with olive oil and lemon. Suggested wine pairing: Chardonnay.
Seafood
Blackened Salmon* ... Atlantic salmon blackened with Cajun seasonings. Suggested wine ..... 28
pairing: Merlot.
Breaded Haddock ... Haddock filet, hand-breaded in house, and deep fried. Suggested wine ..... 24pairing: Pinot Grigio.Pasta Thermador ... Shrimp, sea scallops and lump crab meat, tossed in a Parmesan37cream sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing:Chardonnay.
Seafood Mafalda ... Scallops and shrimp with mushrooms and spinach in a tomato cream ..... 27 sauce. Served over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Rose.

## Pasta

## Pasta shapes available: Angel Hair, Penne and Fettuccine

© Gluten-Free Pasta available for an additional \$3. (This pasta requires extra cooking time.)
Fresh house-made pasta (ask your server for today's shape) available for an additional \$3.
Lasagna ... Pasta sheets layered with ricotta cheese, Santinoceto's sweet sausage, ground beef, cheeses and our house-made marinara. Suggested wine pairing: Red Blend.
Pasta with Marinara or Alfredo Sauce ... Your choice of pasta shape. Gluten-free if you ......... 16 upgrade to gluten-free pasta. Add Santinoceto's meatballs for $\$ 2.00$ each, broccoli for $\$ 2.00$, grilled chicken breast for $\$ 5.00$ or shrimp for $\$ 5.00$.
Pasta with Bolognese Meat Sauce ... Your choice of pasta topped with our house-made ............ 22 Bolognese meat sauce. Made with ground pork and ground beef, slow-simmered with carrots, onions, celery, tomatoes, and Pinot Grigio wine. Suggested wine pairing: Chianti Classico
Pesto Pasta with Roasted Tomatoes, Mushrooms \& Pine Nuts ... Your choice of pasta 22 topped with basil pesto, roasted tomatoes, mushrooms, and pine nuts. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Soave.

