## **Appetizers**

<b>Truffle Fries</b> French fries seasoned with truffle salt and truffle oil. Served with parmesan 12 & rosemary aioli for dipping.
Asparagus Bundles Fresh asparagus spears wrapped with provolone cheese & proscuitto 1- then grilled. Drizzled with balsamic glaze.
<b>Italian Egg Rolls</b> Our house-made chicken and sun-dried tomato egg rolls served with red pepper dip.
Street Corn Dip Street Corn Dip (corn, black beans, jalapenos, cilantro, diced tomatoes,
Soup and Salads
Soup of the Day
<b>Grilled Chicken Salad</b> Served on a bed of mixed greens with your choice of French fries or haystack onions, then topped with mozzarella cheese. Gluten-free if you exclude the French fries. Suggested wine pairing: Soave.
<b>Grilled Steak* Salad</b> Served on a bed of mixed greens with your choice of French fries 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
* 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
<b>Roasted Red Pepper Chicken</b> Diced grilled chicken breast and mushrooms in a roasted red 2. pepper pesto cream sauce over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Rose.

## From the Grill

@ Grilled Delmonico* 12 ounce Delmonico steak grilled to order. Add our house-made garlic-cognac compound butter for no additional charge. Suggested wine pairing: Cabernet Sauvignon.
<b>Greek Salmon Bowl</b> Cous cous topped with grilled salmon, tomatoes, artichoke hearts, 28 cucumbers, olives, Feta cheese, pita points, red onions and cucumber-dill sauce. Suggested wine pairing: Sauvignon Blanc.
Grilled Salmon Picatta Grilled salmon topped with a lemon-caper butter sauce. Suggested 28 wine pairing: Chardonnay.
<b>Mushroom-Swiss Burger</b> Grilled Angus burger topped with sautéed mushrooms and Swiss 17 cheese. Served with your choice of Truffle fries, Rosemary-Parmesan fries or plain fries.
Seafood
<b>Breaded Haddock</b> Haddock filet, hand-breaded in house, and deep fried. Suggested wine 24 pairing: Pinot Grigio.
<b>Pasta Thermador</b> Shrimp, sea scallops and lump crab meat, tossed in a Parmesan cream sauce. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Chardonnay.
<b>Chili-Lime Shrimp Taco</b> Chili-lime seasoned shrimp, shredded cabbage, and topped with 24 our peach salsa. Great with a draft beer!
<b>Shrimp Aristotle</b> Sautéed shrimp, mushrooms, tomatoes, roasted red peppers, black olives 24 and spinach in a garlic white wine sauce. Served over your choice of pasta. Gluten-free if you upgrade to gluten-free pasta. Suggested wine pairing: Sauvignon Blanc.
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.
<b>Lasagna</b> Pasta sheets layered with ricotta cheese, Santinoceto's sweet sausage, 20 ground beef, cheeses and our house-made marinara. Suggested wine pairing: Red Blend.
<b>Pasta with Marinara or Alfredo Sauce</b> 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.
<b>Spinach and Artichoke Tortellini</b> Cheese Tortellini with spinach and artichokes served in 20 Alfredo sauce over your choice of pasta. Gluten-Free if you upgrade to gluten-free pasta. Suggested wine pairing: Sauvignon Blanc.
<b>Stuffed Shells</b> Cheese-filled pasta shells, served in our house-made marinara sauce