

Santangelo's



Founded in 1986, Santangelo's Restaurant was the lifetime dream of Sam, Sally and Guilio. This establishment was designed and built by the Santangelo family and friends. The restaurant is based on the generosity and flavors of Grandma's kitchen as well as recipes from chefs Guilio Santangelo and Michael DeSalis. Over the years the hard work and dedication of Sam's and Sally's eight children and devoted staff has created a home for our loyal customers. Our restaurant will continue to carry on Sam's legacy - his love for fine food, good friends, and family.

Sam Santangelo
1929-1999

Appetizers

Samuel's Sampler

Includes Clams Casino, Fried Mozzarella, Fried Calamari and Stuffed Mushrooms.

For Two: 13.99

For Four: 19.99

Garlic Pizza Bread

Olive oil spread with Mozzarella 6.50

Special Pizza Bread

Ricotta, Mozzarella and roasted peppers 7.50

Fried Mozzarella

Hand-cut and breaded, served with marinara sauce 8.99

Shrimp Cocktail

Three jumbo shrimp with homemade cocktail sauce 9.99

Calvin's Calamari

Fried with choice of Cocktail, Marinara 10.99 or Hot Pepper Vinaigrette Sauce 11.49

Stuffed Mushrooms

Stuffed with a sausage breading, topped with traditional sauce and mozzarella 8.99

Clams Casino

Homemade, topped with Applewood bacon 10.99

Artisan Meat & Cheese Plate

Soppressata, Prosciutto, roasted red peppers, salami, kalamata olives, pepperoncini and assorted cheeses served chilled over field greens 9.99

Signature Soups & Salads

Grandma's Chicken Soup

Cup 3.99 Bowl 6.99

Pasta Fagiole or Greens & Beans

Cup 4.99 Bowl 7.99

Sautéed Greens

Sautéed escarole, garlic, olive oil, chicken stock, bread crumbs and Asiago cheese 9.99

Utica Greens

Sautéed escarole, hot cherry peppers, prosciutto, garlic, olive oil, onions, chicken stock, bread crumbs and Asiago cheese 10.99

Antipasto

Imported Asiago, Soppressata, salami, roasted peppers, tuna, pepperoncini, olives, artichoke hearts and egg, served over mixed greens

Small 11.99 Large 16.99

Amanda-Rin Orange Salad

Mandarin oranges, strawberries, walnuts, raisins, fresh Mozzarella over field greens with balsamic vinaigrette 10.99

Caprese Salad

Field greens topped with fresh Mozzarella, roma tomatoes, and pesto oil, finished with a balsamic reduction 6.99 | 9.99

Caesar Salad

Roasted peppers, egg, olives, pepperoncini and croutons 9.99



Add to Any Salad or Greens...

Grilled Chicken 3.50

Spiedies 4.99

Grilled Shrimp 4.99

Entrée Sides

Pasta • Potato • Vegetables

Additional

Utica Greens 6.50

Meatballs 3.99

Sausage 3.99

Ravioli 3.99

Fettuccini Alfredo 5.99

Penne Vodka Sauce 5.99

Children's Menu \$6.99

Ziti with Meatball

Chicken Tenders

With french fries

Nathan's Italian Mac & Cheese

Cheeseburger

With french fries

Grilled Chicken & Vegetables

Flatbread Pizza

NOTE: Some items may contain peanut products.

Gratuity may be added to parties of 6 or more and separate checks

All entrées include cup of soup or Garden Salad
Antipasto, Amanda-Rin or Caesar Salad 4.99 with entrée
Cup Pasta Fagiole or Greens & Beans 3.99 with entrée
Gluten Free or Whole Wheat Pasta Available

Homemade & Imported Pasta

Pastas are topped with Traditional
or Marinara Sauce and include
Meatball, Sausage or Grilled Chicken.
Baked with Mozzarella Cheese add 1.99

Penne (Ziti) 14.99

Cavatelli 14.99

Homemade Ravioli 16.99

Homemade Lasagna

Layers of ricotta cheese and sausage topped with
mozzarella cheese 16.99

Homemade Fettuccini Alfredo 16.99

Grilled chicken 3.50 Vegetables 1.99
Grilled shrimp 4.99 Spiedies 4.99

Cosmo's Sampler

Chicken Parmigiana, homemade Ravioli
and Cavatelli Alfredo 18.99

Isaac's Platter

Ravioli, ziti, 1 meatball, 1 sausage
and baked eggplant 18.99

Homemade Linguini & Clam Sauce

Red or white clam sauce over
our homemade linguini 18.99

Eggplant Parmigiano

Choice of traditional or marinara sauce
served with penne pasta 16.50
Stuffed with ricotta cheese 17.50

Chicken Riggies

Spicy cream sauce with peppers and onions tossed
with penne pasta and grilled chicken 18.99

Chicken & Veal

Chicken Parmigiano

Served with penne pasta 16.99

Chicken Francaise

Lightly breaded chicken cutlet in a lemon
wine sauce with choice of side 20.99

Chicken Marsala

With sautéed mushrooms and choice of side 18.99

Chicken Abruzzi

Char-broiled chicken, portobello mushrooms,
tomatoes, and fresh mozzarella over field greens
with a balsamic reduction and choice of side 17.99

Veal Parmigiano

Served with penne pasta 18.99

Veal Francaise

Lightly breaded veal cutlet in a lemon
wine sauce with choice of side 22.99

Veal Marsala

With sautéed mushrooms and choice of side 20.99

Chicken Italiano

Sautéed chicken, peppers, mushrooms, and onions
topped with mozzarella cheese in a tomato wine
sauce over homemade fettuccini 18.99

Seafood

Broiled Seafood Platter

Haddock, shrimp, scallops, and clams served in a
white wine, lemon sauce with choice of side 23.99

Seafood Bouillabaisse

Haddock, shrimp, scallops and clams in an herb
butter, clam broth sauce with stewed tomatoes
over linguini 23.99

Fresh Atlantic Haddock

Fried haddock - OR - Broiled in a white wine
lemon sauce topped with a light bread crumb
crust, served with choice of side 16.99

Lobster Tail

Single [Market Price] Twin Tails [Market Price]

Haddock Italiano

Broiled haddock with sautéed peppers, onions,
clam broth and mushrooms in a stewed tomato
wine sauce served over fettuccini, topped with
Asiago cheese 18.99

Grilled Bourbon Salmon

Grilled Jail Island Salmon finished with a Bourbon
Sauce over spinach and jasmine rice 22.99

Lobster Scampi

6-7 oz. Australian lobster tail topped with
steamed clams in a white wine garlic sauce,
served over linguini [Market Price]

All entrées include cup of soup or Garden Salad
Antipasto, Amanda-Rin or Caesar Salad 4.99 with entrée
Cup Pasta Fagiolo or Greens & Beans 3.99 with entrée
Gluten Free or Whole Wheat Pasta Available

Signature Entrées

Chicken & Shrimp Ala Maria

Chicken and shrimp sautéed with artichoke hearts, mushrooms, and tomatoes in a marsala wine sauce over fettuccini topped with mozzarella 21.99

Chicken DeSalis

Chicken sautéed with mushrooms, potato & spinach spiked with a bacon ranch cream sauce 19.99

Chicken Ala Sally

Chicken sautéed with roasted peppers, artichoke hearts and spinach in a vermouth garlic sauce served over homemade linguini 19.99

Stuffed Veal Raymo

Veal stuffed with prosciutto, spinach and artichoke hearts in a tomato marsala wine sauce with mushrooms and mozzarella cheese, served over fettuccini 22.99

Seared Scallops Ala Colombo

Scallops, penne pasta, mushrooms, peas and tomatoes in a vodka cream sauce 21.99

Primavera Ala Camille

Broccoli, mushrooms, roasted red peppers, olive oil, garlic butter sauce, bread crumbs, shaved cheese and chicken stock over linguine 17.99

Grilled chicken 3.50 Grilled shrimp 4.99

Spiedies 4.99

Addie Ala Vodka Sauce

Penne pasta with mushrooms and peas in a vodka cream sauce 17.99

Grilled chicken 3.50 Grilled shrimp 4.99

Spiedies 4.99

Shrimp Ala Theresa

Sautéed shrimp, prosciutto, spinach, onions, diced tomatoes in herb butter wine sauce over homemade linguini 19.99

Shrimp Ala Fina

Shrimp and broccoli in a seasoned cream sauce with cavatelli 18.99

Steaks & Chops

Will's Tuscan Pork Chop

Prime cut pork chop topped with pesto, roasted peppers and asiago cheese, finished with a balsamic reduction and served over garlic mashed potatoes 19.99

Pork Chop Ala Andalo

Prime cut pork chop topped with Utica Greens and asiago cheese, served over garlic mashed potatoes 19.99

Prime Cut Pork Chop

Lightly seasoned and served with hot apple sauce over garlic mashed potatoes 19.99

Grilled Filet Alita

Sliced filet served with a shiitake port wine sauce over garlic mashed potatoes 25.99

Filet Mignon

8 oz. seasoned choice filet topped with sautéed mushrooms in a seasoned wine au jus, served with choice of side 27.99

Choice Angus Delmonico

14 oz. Choice Angus delmonico topped with sautéed mushrooms in a seasoned wine au jus, served with choice of side 25.99

Add to Any Steak...

Shiitake Port Wine Sauce with Gorgonzola Cheese 3.50

Utica Greens Prosciutto, hot peppers & onions 3.50

Italian Feast For Two

Soup, Samuel's Sampler, Antipasto, Chicken Parmigiano, Chicken Francaise, Filet Mignon, Cavatelli Alfredo, Ravioli, Baked Eggplant, Coffee and Sam's Cake 74.99

[No substitutions]

Surf & Turf

8 oz. filet mignon topped with sautéed mushrooms in a seasoned wine au jus and (seared scallops), (grilled shrimp) or (Australian lobster tail)

[Market Price]