Founded in 1986, Santangelo's Restaurant was the lifetime dream of Sam, Sally and Giulio. 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 Giulio 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
**Appetizers**

Garlic Pizza Bread
Olive oil spread with mozzarella, served with traditional sauce 7.99

Special Pizza Bread
Ricotta, mozzarella and roasted peppers served with traditional sauce 8.99

Fried Mozzarella
Hand-cut and breaded, served with marinara sauce 8.99

Clams Casino
Homemade, topped with applewood bacon 12.49

Samuel's Sampler
Clams Casino, Fried Mozzarella, Fried Calamari and Stuffed Mushrooms.
For Two: 14.99
For Four: 21.99

Calvin's Calamari
Fried with choice of cocktail, marinara 12.49
or hot pepper vinaigrette sauce 12.99

Stuffed Mushrooms
Stuffed with a sausage breading, topped with traditional sauce and mozzarella 9.99

Artisan Meat & Cheese Plate
Soppressata, prosciutto, roasted red peppers, salami, kalatoma olives,
pepperoncini and assorted cheeses served chilled over field greens 12.99

**Signature Soups & Salads**

Grandma's Chicken Soup
Cup 3.99  Bowl 6.99

Pasta Fagiolo or Greens & Beans
Cup 4.99  Bowl 8.99

Sautéed Greens
Sautéed escarole, garlic, olive oil, chicken stock, bread crumbs and asiago cheese 10.99

Utica Greens
Sautéed escarole, hot cherry peppers, prosciutto, garlic, olive oil, onions, chicken stock, bread
crumbs and asiago cheese 12.99

Antipasto
Imported asiago, soppressata, salami, roasted peppers, tuna, pepperoncini, olives, artichoke
hearts and egg, served over mixed greens
Small 13.99  Large 16.99

Amanda-Rin Orange Salad
Mandarin oranges, strawberries, walnuts, cranis, fresh mozzarella over field greens
with balsamic vinaigrette 12.99

Caprese Salad
Field greens topped with fresh mozzarella, roma tomatoes, and pesto oil, finished with
a balsamic reduction 8.99 | 11.99

Caesar Salad
Roasted peppers, egg, olives, pepperoncini and croutons 11.99

Add to Any Salad or Greens...
Grilled Chicken 4.99
Spiedies 5.99
Grilled Shrimp 6.99
Salmon 9.99

**Children’s Menu**

8.99

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.

**Entrée Sides**

Pasta • Potato • Vegetables

**Additional Sides**

Utica Greens 8.99
Meatballs 4.99
Sausage 4.99
Ravioli 4.99
Fettuccini Alfredo 8.99
Penne Vodka Sauce 8.99

Gratuity may be added to parties of 6 or more and separate checks
www.santangelosrestaurants.com
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) 16.99
Cavatelli 16.99
Homemade Ravioli 19.99

Cosmo’s Sampler
Chicken parmigiana, homemade ravioli and cavatelli Alfredo 21.99

Isaac’s Platter
Ravioli, ziti, 1 meatball, 1 sausage and baked eggplant 21.99

Homemade Linguini & Clam Sauce
Red or white clam sauce over our homemade linguini 19.99

Eggplant Parmigiano
Choice of traditional or marinara sauce served with penne pasta 17.99
Stuffed with ricotta cheese 18.99

Chicken Rigatoni
Spicy cream sauce with peppers and onions tossed with rigatoni pasta and grilled chicken 21.99

Homemade Lasagna
Layers of ricotta cheese and sausage topped with mozzarella cheese 18.99

Homemade Fettuccini Alfredo 18.99
Grilled Chicken 4.99 Vegetables 1.99
Grilled Shrimp 6.99 Spiedies 5.99
Pesto & Marinara 1.00

Chicken & Veal

Chicken Parmigiano
Served with penne pasta 18.99

Chicken Francaise
Lightly breaded chicken cutlet in a lemon wine sauce with choice of side 23.99

Chicken Marsala
Pan-seared chicken breast sautéed with mushrooms in a Marsala wine sauce 20.99

Chicken Abruzzi
Char-broiled chicken, portobello mushrooms, tomatoes, and fresh mozzarella over field greens with a balsamic reduction and choice of side 19.99

Veal Parmigiano
Served with penne pasta 21.99

Veal Francaise
Lightly breaded veal cutlet in a lemon wine sauce with choice of side 25.99

Veal Marsala
Pan-seared Veal sautéed with mushrooms in a Marsala wine sauce 22.99

Chicken Italiano
Sautéed chicken, peppers, mushrooms, and onions topped with mozzarella cheese in a tomato wine sauce over homemade fettuccini 20.99

Seafood

Simon’s Seafood Platter
Haddock, shrimp, scallops, and clams served in a white wine, lemon herb sauce with choice of side 25.99

Seafood Bouillabaisse
Haddock, shrimp, scallops and clams in an herb butter, clam broth sauce with stewed tomatoes over linguini 25.99

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 18.99

Lobster Tail

Haddock Italiano
Broiled haddock with sautéed peppers, onions, clam broth and mushrooms in a stewed tomato wine sauce served over fettuccini, topped with a mozzarella aslago cheese blend 20.99

Grilled Bourbon Salmon
Grilled Jail Island Salmon finished with a Bourbon Sauce over spinach and jasmine rice 24.99

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

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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 24.99

Chicken DeSalis
Chicken sautéed with mushrooms, potato & spinach spiked with a bacon ranch cream sauce 22.99

Chicken Ala Sally
Chicken sautéed with roasted peppers, artichoke hearts and spinach in a vermouth garlic sauce served over homemade linguini 22.99

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 25.99

Seared Scallops Ala Columbo
Scallops, penne pasta, mushrooms, peas and tomatoes in a vodka cream sauce 25.99

Primavera Ala Camille
Broccoli, mushrooms, roasted red peppers, olive oil, garlic butter sauce, bread crumbs, shaved cheese and chicken stock over linguine 19.99
Grilled chicken 4.99 Grilled shrimp 6.99 Spiedies 5.99

Addie Ala Vodka Sauce
Penne pasta with mushrooms and peas in a vodka cream sauce 19.99
Grilled chicken 4.99 Grilled shrimp 6.99 Spiedies 5.99

Shrimp Ala Theresa
Sautéed shrimp, prosciutto, spinach, onions, diced tomatoes in herb butter wine sauce over homemade linguini 22.99

Shrimp Ala Fina
Shrimp and broccoli in a seasoned cream sauce with cavatelli 21.99

Steaks & Chops

Will’s Tuscan Pork Chop
Prime cut pork chop topped with pesto, roasted peppers and asiago cheese, finished with a balsamic reduction, served over garlic mashed potatoes 21.99

Pork Chop Ala Andalo
Prime cut pork chop topped with Utica Greens and asiago cheese, served over garlic mashed potatoes 21.99

Prime Cut Pork Chop
Lightly seasoned and served with hot apple sauce over garlic mashed potatoes 21.99

Grilled Filet Alla
Sliced filet served with a mushroom port wine sauce over garlic mashed potatoes 28.99

Filet Mignon
8 oz. seasoned choice filet topped with sautéed mushrooms in a seasoned wine au jus, served with choice of side 30.99

Choice Angus Delmonico
14 oz. Choice Angus delmonico topped with sautéed mushrooms in a seasoned wine au jus, served with choice of side 28.99

Add to Any Steak...
Mushroom Port Wine Sauce with Gorgonzola Cheese 3.99
Utica Greens Prosciutto, hot peppers & onions 3.99

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 84.99
[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]

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