

APPETIZERS

TRUFFLE FRIES 13.50

grated romano, white truffle oil, fresh parsley, garlic aioli
with melted fontina +2.00

ROASTED-GARLIC BREAD 7.00

e.v.o.o, garlic, seasonings
with melted mozzarella +1.50

ZUPPA DI COZZE 15.50

organic p.e.i mussels
choice of marinara -or- provinciale wine & butter sauce

MOZZARELLA STICKS (6) 12.00

BURRATA 16.50

prosciutto di parma, fire-roasted peppers, arugula, balsamic glaze

BAKED CLAMS OREGANATA 14.00

broiled littleneck clams, seasoned panko

WINGS (6) 12.00 | (12) 18.00

honey bbq -or- spicy buffalo, bleu cheese -or- ranch

FORMAGGI E SALUMI 17.50

prosciutto di parma, soppressata, dried sausage, parmigiano reggiano,
aged manchego, fontina, wildflower honey

HOT ANTIPASTO SM 16.50 | LG 23.50

baked clams, shrimp oreganata, stuffed mushrooms, eggplant rollatine

FRIED CALAMARI 16.50

mild, medium or hot marinara, lemon

STUFFED MUSHROOMS 12.50

pancetta, garlic, seasoned breadcrumbs

SHRIMP COCKTAIL (5) 17.00

wild-caught shrimp, lemon, cocktail sauce

SOUPS

MINISTRONE 8.75

hearty vegetables, ditalini, tomato broth

TORTELLINI IN BRODO 8.75

cheese tortellini, fresh parsley, grated romano

STRACCIATELLA ALLA ROMANA 8.75

spinach, egg drop, grated romano

LENTIL 8.75

green lentils, ditalini, hearty vegetable broth

PASTA E FAGIOLI 8.75

ditalini, white cannellini beans, plum tomato, garlic

SIDES

ADDITION: melted mozzarella +1.50

MEATBALLS (2) 8.75

ITALIAN SAUSAGE (2) 8.75

BROCCOLI SAUTE 9.75

BROCCOLI RABE SAUTE 12.50

SPINACH SAUTE 9.75

BRICK OVEN PIZZA

12" pie full topping +3.00 • half topping +2.00

ROSSE (RED)

made with authentic san marzano tomatoes

MARGHERITA 16.00

fresh mozzarella, tomato sauce, basil

TRAPANESE 17.50

grilled sicilian eggplant, mushrooms, fresh mozzarella, romano cheese, splash of tomato sauce

QUATTRO GUSTI 17.50

ham, artichoke hearts, kalamata olives, mushrooms, tomato sauce, fresh mozzarella

BIANCHE (WHITE)

OLD WORLD 18.50

diced prosciutto, mushrooms, fresh mozzarella, oregano, red onion

BIANCANEVE 17.50

ricotta, fresh mozzarella, garlic-basil pesto, e.v.o.o

CAMPAGNOLA 17.50

sliced potatoes, mushrooms, mozzarella, bacon bits

MARINARA 16.00

tomato sauce, garlic, oregano, e.v.o.o

DOLCE 17.50

soppressata, hot chili flakes, tomato sauce, fresh mozzarella, drizzled with honey

CONTADINA 17.50

artichoke hearts, kalamata olives, onions, tomato sauce, fresh mozzarella

PISTACHIO 19.00

pistachio pesto, crumbled sausage, mascarpone, fresh mozzarella, basil

ARUGULA-

PROSCIUTTO 18.50

prosciutto di parma, arugula, shaved parmigiano, white truffle oil, fresh mozzarella, basil

CALZONES, PANINI & MORE

CHICKEN ROLL 9.25

SAUSAGE ROLL 9.25

pepper, onion, mozzarella, tomato sauce

PINWHEELS 4.25

pepperoni, ham and mozzarella
-or- broccoli, garlic and mozzarella

CHEESE CALZONE

SM 8.75 | FAMILY SIZED 25.00

ricotta, mozzarella, romano
add ham: sm 1.00 | lg 3.75

GARLIC KNOTS (6) 3.00

DRUNK GARLIC KNOTS (6) 12.50

drowned in vodka sauce,
topped with melted mozzarella

RICE BALL 5.00

meat sauce, peas, mozzarella

"THE ORIGINAL" PANINI 8.75

breaded chicken cutlet -or- grilled sicilian eggplant fresh mozzarella, flame-roasted peppers, fresh basil, balsamic vinegar and olive oil

DESSERTS

TARTUFO 7.75

vanilla & chocolate ice cream
truffle, raspberry center, dark chocolate coating

CANNOLI 8.75

imported sicilian shells, homemade filling, crushed pistachios, candied orange peel

CHEESE CAKE 8.75

local new york cheesecake,
blueberry compote

TIRAMISU 8.75

mascarpone panna, espresso
doused ladyfinger cookies,
rich cacao

All prices subject to change without notice. Prices listed do not include sales tax. All prices in this menu represent cash pricing. 4% Convenience fee for credit cards will be added.



201 ORINOCO DR, BRIGHTWATERS, NY 11718
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PIZZA

REGULAR SLICE 3.30 | PIE 20.50

18" plain cheese and tomato sauce pie

SICILIAN SLICE 3.60 | PIE 23.50

(12 slices) 18" x 18" thick-crust square with mozzarella and tomato sauce

BROOKLYN SLICE 3.60 | PIE 23.50

(12 slices) 18" x 18" thin-crust square with mozzarella and crushed plum tomato sauce

DRUNK GRANDMA SLICE 4.60 | PIE 29.50

thin-crust square pie with fresh mozzarella and vodka sauce

GLUTEN FREE PIE 15.50 

11" gluten-free crust, tomato sauce and mozzarella cheese

CHICKEN PARMIGIANA SLICE 4.60 | PIE 29.50

diced breaded chicken tossed with tomato sauce, romano and mozzarella cheese

SPICY BUFFALO CHICKEN SLICE 4.60 | PIE 29.50

chicken bits coated in a traditional spicy buffalo sauce

BARBEQUE CHICKEN SLICE 4.60 | PIE 29.50

chicken bits coated in a traditional barbeque sauce with a hint of spice

CHICKEN MARSALA SLICE 4.60 | PIE 29.50

chicken bits coated in a marsala wine sauce with mushrooms

BAKED ZITI SLICE 4.35 | PIE 28.00

ziti pasta covered with tomato sauce, ricotta, romano and mozzarella cheeses

GRILLED CHICKEN CAESAR SLICE 5.60 | PIE 31.50

chopped romaine lettuce, grilled chicken strips, red onions and romano cheese topped with creamy caesar dressing

SALAD SLICE 5.60 | PIE 31.50

mixed baby greens, diced tomatoes, strips of provolone cheese, and our homemade reduced balsamic and roasted garlic vinaigrette

FRESH TOMATO BASIL SLICE 4.35 | PIE 28.00

sliced tomatoes, fresh garlic and basil pesto, topped with fresh mozzarella

WHITE SLICE 4.35 | PIE 28.00

mozzarella, and ricotta cheese blended with a fresh garlic and basil pesto

CHICKEN BACON RANCH SLICE 5.30 | PIE 32.00

diced breaded chicken mixed with bacon, cheddar, diced tomatoes and drizzled with ranch dressing

FRESH VEGGIE PIE 29.00

breaded eggplant, broccoli, fresh mushrooms, spinach, tomatoes, roasted garlic and fire-roasted peppers topped with marinara sauce and fresh mozzarella

EGGPLANT PARM SLICE 4.35 | PIE 28.00

strips of breaded eggplant, topped with tomato sauce, mozzarella and ricotta cheese

BROCCOLI RABE AND SAUSAGE SLICE 5.30 | PIE 32.00

thin crust square topped with broccoli rabe, sausage, marinara sauce and fresh mozzarella

SPINACH AND ARTICHOKE PIE 32.00

sautéed spinach and artichoke in a creamy garlic sauce topped with melted mozzarella

STUFFED SLICE 5.60 | PIE 32.50

(8 slices) filled with pepperoni, ham, sausage and mozzarella, with a sesame seed crust

PIZZA TOPPINGS

TOPPINGS

FULL +3.75 HALF +2.50 SLICE +0.85

3 OR MORE FULL TOPPINGS +9.99

meatball • sausage • pepperoni • garlic • mushroom • onion
green peppers • extra cheese • anchovies • flame roasted peppers • ham

GOURMET TOPPINGS

FULL +6.25 HALF +3.75 SLICE +1.75

bacon bits • chopped eggplant • breaded chicken • grilled chicken

SALADS

ADDITIONS:

grilled chicken +4.50
breaded chicken +4.50

grilled shrimp (4) +7.50
grilled salmon +8.50

GARDEN 10.50

romaine, tomatoes, black & green olives, pimientos, cucumbers

CAESAR 11.50

romaine, homemade croutons, imported romano cheese, caesar dressing

COUNTRY 13.50

romaine, toasted bacon bits, tomatoes, corn, red onion, dried cranberries, provolone strips, homemade croutons, ranch

CALIFORNIA 12.50

mixed greens, tomatoes, shredded carrots, artichoke hearts, fresh mushroom, cucumbers, corn, red onions, balsamic vinaigrette

MEDITERRANEAN 13.50

romaine, pepperoncini (spicy), feta, oregano, red onions, kalamata olives, cucumbers, tomatoes, red wine vinegar, olive oil

GORGONZOLA 13.50

mixed greens, candied walnuts, red onions, dried cranberries, crumbled gorgonzola cheese with balsamic -or- raspberry vinaigrette dressing

BALSAMIC BEET 14.00

arugula, red beets, crumbled goat cheese, tomatoes, toasted pecans, balsamic vinaigrette

CHICKEN BRUSCHETTA 16.50

grilled -or- fried chicken tossed with diced tomatoes, fresh mozzarella, homemade croutons, fire-roasted peppers, red onion, mixed greens, basil, lemon and olive oil

MOZZARELLA CAPRESE 15.50

fresh mozzarella, sliced tomatoes, fire roasted peppers, fresh basil, baby greens, balsamic vinegar, olive oil

ANTIPASTO SALAD 14.00

ham, provolone, fontina cheese, salami, marinated vegetables, artichoke hearts, red onions, hot and sweet peppers, lettuce, tomatoes, red wine vinegar, olive oil

HEROES

PARMIGIANA HEROES

CHICKEN 13.50 • **MEATBALL** 13.00 • **SAUSAGE** 13.00
EGGPLANT 13.00 • **VEAL** 16.00 • **SHRIMP** 16.00

EGG HERO 13.00

pan fried on toasted italian bread
choice of: sausage, potato, peppers, or mushrooms

CHICKEN CLUB 14.00

breaded chicken, lettuce, tomato, mayo

BROCCOLI RABE HERO 15.00

grilled chicken -or- sausage sautéed with garlic and olive oil

"CLASSIC" GRILLED CHICKEN 14.00

lettuce, tomato, balsamic vinegar and olive oil

SAUSAGE AND PEPPERS 13.00

traditional sausage and peppers hero with tomato sauce
with melted mozzarella +1.00

GODFATHER (COLD ITALIAN HERO) 14.50

ham, salami, provolone, fontina, lettuce, tomato, onion, garlic, oil and vinegar

ENTREES

INCLUDES: garden salad -or- pasta tomato sauce | sub penne vodka +5.5

ALLA MILANESE

CHICKEN 22.50 | VEAL 26.00 | SHRIMP 27.00
breaded and fried to order, arugula, shaved parmigiano, red onion, grape tomato, lemon, e.v.o.o

AGLI SPINACI

CHICKEN 23.50 | VEAL 27.00 | SHRIMP 28.00
sautéed spinach, roasted garlic, white wine

MARSALA

CHICKEN 23.50 | VEAL 27.00
mushrooms, marsala-wine reduction

BROCCOLI & GARLIC

CHICKEN 23.50 | SHRIMP 28.00
e.v.o.o, dry sherry, roasted garlic

SCARPARELLO

CHICKEN 23.50 | VEAL 27.00
artichoke hearts, mushroom, lemon, roasted garlic

FRANCESE

CHICKEN 23.50 | VEAL 27.00 | SHRIMP 28.00
egg battered, white wine, lemon & butter sauce

SORRENTINO

CHICKEN 24.50 | VEAL 28.00
breaded eggplant, prosciutto di parma, fresh mozzarella, marsala-wine reduction

CACCIATORE

CHICKEN 23.50 | VEAL 27.00
mushroom, sautéed onion, plum tomato reduction

POSITANO

CHICKEN 24.50 | VEAL 28.00
egg battered, spinach, fresh mozzarella, plum tomato reduction, lemon

PICCATA

CHICKEN 23.50 | VEAL 27.00 | SALMON 30.50
capers, artichoke hearts, white wine, lemon

OREGANATA

CHICKEN 23.50 | SHRIMP 28.00 | SALMON 30.50
garlic, butter, white wine, toasted panko

GRILLED SALMON 30.50

sautéed spinach, roasted garlic, e.v.o.o, cannellini beans

ALMOND-CRUSTED SALMON 32.50

spinach, artichoke hearts, mascarpone, brandy flambé

GRILLED CHICKEN BROCCOLI RABE 24.50

sun-dried tomatoes, white wine, garlic, e.v.o.o

SHRIMP SCAMPI 28.00

wild-caught shrimp, lemon, garlic, white wine & butter

SHRIMP MONACHINO 29.00

wild-caught breaded shrimp, mushrooms, fresh mozzarella, marsala-wine reduction

SIGNATURE PASTA

CHILD PORTIONS AVAILABLE

SPAGHETTI
TOMATO SAUCE 16.00
add meatballs -or- sausage +3.00

LINGUINE MARINARA 16.50

RIGATONI BOLOGNESE 18.50

LINGUINE
GARLIC & OIL 17.50

FETTUCCINE ALFREDO 18.50
add prosciutto di parma +2.00

PENNE ALLA VODKA 18.50

BAKED PASTA

ADDITIONS: vodka sauce +3.00 • parmigiana +1.50

MEAT LASAGNA 18.50

STUFFED SHELLS 16.00

BAKED ZITI 16.50
with meat sauce +2.00
with eggplant (Sicilian style) +2.00

DRUNK SANTINA 22.50
tortellini, chicken parmigiana,
vodka sauce

MANICOTTI 16.00

CHEESE RAVIOLI 16.00

FOUR CORNERS 21.00
stuffed shells, manicotti, ravioli,
tortellini, parmigiana

MEAT LOVER 22.50
baked lasagna and chicken
parmigiana

MAMMA'S MUSSEL POTS

**CERTIFIED ORGANIC P.E.I. MUSSELS
TOSSED IN YOUR CHOICE OF:**

FRA DIAVOLO 25.50
roasted garlic & herbs, spicy plum tomato marinara
mild -or- medium also available

OREGANATA 26.50
scampi sauce, toasted panko

GIOVANNI 27.50
roasted corn, grape tomato, brandy reduction, scallion

CREMA VERDE 27.50
basil, creamy pesto, herbs

SANTINA 27.50
smoked bacon, blistered tomatoes,
peroni beer reduction

BAKED ENTREES

INCLUDES: garden salad -or- pasta tomato sauce | sub penne vodka +5.5

PARMIGIANA
CHICKEN 22.50 | **MEATBALL** 19.50 | **EGGPLANT** 19.50
VEAL 26.00 | **SHRIMP** 27.00

CHEF'S SPECIAL 22.50
veal cutlet, sausage and meatball parmigiana

CHICKEN ALLA ROMANA 21.50
layered chicken and eggplant parmigiana

GODFATHER TRIO 25.50
eggplant rollatine, chicken and shrimp parmigiana

EGGPLANT ROLLATINE 20.50
breaded eggplant, ricotta, ham, parmigiana

SPECIALTY PASTA

SUBSTITUTE:

whole wheat linguine +1.50
gluten-free penne +2.50

ADDITIONS:

chicken +4.50
wild caught shrimp (4) +7.50

RIGATONI GIANA 20.50

spinach, sautéed onion, pink sauce, mixed with mozzarella

CAPELLINI PRIMAVERA 20.50

broccoli, mushroom, zucchini, onion, diced tomatoes,
spinach, sun-dried tomato
prepared with garlic & oil, marinara -or- pink sauce

SPAGHETTI CARBONARA 19.50

pancetta, onion, parmigiano, panna

FUSILLI FUOCO 24.00

grilled chicken, spicy cherry peppers, mushroom,
asparagus, pink sauce

RIGATONI FIORITE 20.50

broccoli, sun-dried tomatoes, mushroom, garlic, pink sauce

CAVATELLI BROCCOLI RABE 21.00

roasted garlic, e.v.o.o
add sausage +3.00

RIGATONI CASA MIA 19.50

bolognese, ham, peas, mushroom, pecorino, panna

SPAGHETTI PUTTANESCA 19.50

kalamata olives, anchovies, capers, garlic, onion, plum tomato

PENNE MADEIRA 24.00

grilled chicken, shallot, fresh mozzarella,
madeira wine reduction, scallion

PENNE BROCCOLI & GARLIC 19.50

roasted garlic, e.v.o.o

SEAFOOD PASTA

FUSILLI AL SALMONE 27.00

seared salmon, grape tomato, asparagus, scallion, pink sauce

LINGUINE SHRIMP FRA DIAVOLO 25.00

wild-caught shrimp, spicy plum tomato marinara, dry sherry
mild-or-medium also available

FETTUCCINE ALLE COZZE 20.00

organic p.e.i mussels
choice of marinara -or- provinciale wine & butter sauce

LINGUINE PESCATORE 28.00

wild-caught shrimp, clams, organic p.e.i mussels,
calamari, plum tomato marinara

CAPELLINI SHRIMP & BROCCOLI 24.50

wild-caught shrimp, roasted garlic, e.v.o.o, lemon

LINGUINE CLAM SAUCE 22.00

chopped top necks, roasted garlic, dry sherry
choice of red -or- white

RAVIOLI & SHRIMP MERIDIONALE 26.50

wild-caught shrimp, sautéed onion, spinach, dry sherry, pink sauce

LINGUINE CALAMARI MARINARA 23.50

wild-caught calamari, plum tomato marinara, roasted garlic