

# Sainato's Trattoria

Family Owned Since 1972

## Appetizers

### \*MEATBALLS WITH PARMESAN CHEESE

Sainato's Family recipe meatballs with house marinara. **\$10.99**

### FRIED PROVOLONE

House marinara sauce. **\$11.99**

### \*HOUSE MADE ARANCINI BALLS

Arborio rice, mozzarella, breaded & served over marinara & pesto. **\$11.99**

### ITALIAN SAUSAGE

Sauteed peppers & onions topped with marinara, fresh bread. **\$11.99**

### HOUSE MADE ZUCCHINI PLANKS

With lemon garlic aioli. **\$11.99**

### FRESH MOZZARELLA & TOMATO BRUSCHETTA

Fresh buffalo mozzarella topped with basil, garlic & tomatoes. **\$12.99**

### HOUSE MADE BREADED EGGPLANT

With marinara and topped with mozzarella cheese. **\$11.99**

### \*CALAMARI

Lightly breaded and fried, tossed with marinated peppers, with a side of house marinara and lemon aioli. **\$18.99**

### GARLIC BREAD

Plain **\$5.99**, With Cheese **\$6.99**, Cheese and Tomato **\$7.99**

### FRESH CUT FRIES OR ROSEMARY PARM FRIES

Plain **\$5.99**, Rosemary and Parmesan **\$6.99**

### IMPORTED ITALIAN OLIVES

Seasoned with garlic and oregano. **\$6.99**

### JUMBO WINGS OR BONELESS WINGS

BBQ, Honey Mustard, Garlic Parmesan, Teriyaki, Buffalo, Hot, Hot Garlic Buffalo or Curry Cajun Dry Rub.

**BONE IN: 6 FOR \$11.99 OR 12 FOR \$20.99**

**BONELESS: 6 FOR \$9.99 OR 12 FOR \$17.99**

ADD CELERY & BLUE CHEESE FOR \$1.50

## Soup & Salad

### HOUSE MADE ITALIAN WEDDING SOUP

Grated parmesan cheese, eggs, spinach, mini meatballs, acini de pepe **\$5.99**

### GARDEN SALAD

Lettuce, cucumber, tomato, red onion & mozzarella cheese  
Small **\$4.99** add chicken **\$2**, Large **\$10.99** add chicken **\$4**

### ANTIPASTA SALAD

Lettuce, meat, mozzarella cheese, banana peppers, black olives & pepperoncini. Small **\$7.99**, Large **\$12.99**

### CAESAR SALAD

Lettuce, shaved parmesan cheese & house-made croutons.  
Small **\$5.99** add chicken **\$2**, Large **\$11.99** Add Chicken **\$4**

### CAPRESE SALAD

Fresh mozzarella, tomatoes & basil, with balsamic glaze. **\$14.99**

**DRESSINGS: HOUSE ITALIAN, CAESAR, RANCH, BLUE CHEESE, HONEY MUSTARD, FRENCH, OIL & VINEGAR, BALSAMIC**

**\*ADDITIONAL DRESSINGS AVAILABLE FOR \$0.75**

## Entrees

ADD A SIDE OF SOUP OR SALAD FOR \$2.00 (ALL SAUCES ARE HOUSE MADE.)

### \*CHICKEN OR VEAL PARMESAN

Lightly breaded and pan fried, topped with house marinara and provolone. Served with your choice of pasta. Chicken- **\$22.99**, Veal- **\$24.99**

### EGGPLANT PARMESAN

House breaded fried eggplant stacked with basil pesto, ricotta, house marinara, mozzarella & provolone. Served with your choice of pasta. **\$20.99**

### CHICKEN OR VEAL PICCATA

Lightly floured and pan seared cutlets topped with a white wine lemon caper sauce. Served with your choice of pasta. Chicken- **\$22.99**, Veal- **\$24.99**

### CHICKEN OR VEAL MARSALA

Lightly floured and pan seared cutlets with fresh mushroom marsala sauce. Served with your choice of pasta. Chicken- **\$22.99**, Veal- **\$24.99**

### \*HOUSE MADE LASAGNA

Layers of fresh pasta sheets, house marinara, ricotta, provolone, shredded egg, seasoned beef & ground sausage. **\$24.99**

### HOUSE MADE SPINACH LASAGNA

Layers of fresh pasta sheets, spinach, house marinara, alfredo. ricotta, provolone & shredded egg. **\$22.99**

### BAKED PENNE

Sausage, spinach, ricotta & rose cream sauce. **\$22.99**

### LINGUINE WITH CLAM SAUCE

Chopped clams, garlic, basil & white clam sauce tossed in linguine. **\$22.99**

### \*SPAGHETTI OR PENNE & MEATBALLS

Spaghetti or penne in house marinara with two meatballs. **\$20.99**

### CHICKEN OR SHRIMP ALFREDO

House alfredo with grilled chicken or shrimp. Served with your choice of pasta. Chicken **\$22.99**, Shrimp **\$26.99** or plain **\$18.99**

### PASTA PESTO

Served with your choice of pasta, tossed in house basil pesto sauce. **\$18.99**

### PASTA AGLIO E OLIO

Pasta tossed in garlic oil sauce. Served with your choice of pasta. **\$18.99**

### CHEESE OR BEEF RAVIOLI

Tossed in house marinara sauce. **\$20.99**

### CHOICE OF PASTA

- Penne
- Spaghetti
- Linguine
- Cavatelli \$2
- Gluten Free Pasta \$4

### ADD-ONS

- Vodka Sauce \$4.00
- Arrabbiata Sauce \$4.00
- Meatballs (1) \$2.50
- Sausage (1) \$3.00
- Chicken \$4.00
- Shrimp (4) \$6.00
- Broccoli \$3.00
- Sauteed Mushrooms \$3.00

"Life is a combination of magic and pasta."

## Subs

Served with a side of fresh cut fries or substitute salad or rosemary fries for \$2 more

### \*CHICKEN OR VEAL OR EGGPLANT PARMESAN

Lightly breaded and pan fried, topped with house marinara & provolone. Chicken **\$16.99**- Veal **\$17.99**- eggplant **\$15.99**

### \*REAL ITALIAN (HOT) BEEF

Tender thinly sliced Italian beef, topped with hot giardiniera & side of au jus. **\$16.99**

### \*HOUSE MADE MEATBALL

House marinara, meatballs & provolone. **\$16.99**

### ITALIAN SAUSAGE

Sausage, sauteed peppers & onions (add marinara & cheese \$2) **\$16.99**

### ITALIAN DELI (HOT OR COLD)

Capicola, salami, pistachio mortadella, pepperoni. lettuce, tomato, onion & provolone. **\$16.99**

### HOT VEGGIE

Breaded eggplant, roasted red peppers, banana peppers, lettuce, tomato, onion & provolone. **\$16.99**

### TURKEY (HOT OR COLD), GRILLED OR CRISPY CHICKEN

Lettuce, tomato, onion, provolone & side of mayo. **\$16.99**

\*A SAINATO'S HOUSE SPECIALTY

"The trouble with eating Italian food is that five or six days later you're hungry again."



# Pizza

SMALL 9" - 4 SLICES - \$14.00 MEDIUM 12" - 8 SLICES - \$21.00  
LARGE 16" - 8 LG SLICES - \$25.00 GLUTEN FREE 12"-8 SLICES- \$24.00

**\*CARMEN**  
Garlic butter, diced tomato, garlic, onion, oregano & grated cheese.

**MARGHERITA**  
Red sauce, fresh buffalo mozzarella & basil chiffonade.

**FLATS**  
Sliced tomato, provolone, oil, garlic & basil.

**BBQ OR BUFFALO CHICKEN**  
Red onion, provolone & BBQ/Bufalo sauce.

**CTOWN**  
Roasted red peppers, artichoke, garlic oil & provolone.

**SPINACH**  
Alfredo sauce, garlic butter, spinach & provolone.

**\*DELUXE**  
Pepperoni, sausage, green peppers, onions & mushrooms.

**\*MEATLOVERS**  
Ham, pepperoni, sausage & bacon.

**VEGGIE**  
Green peppers, onions & mushrooms.

# Calzones

SMALL- \$8.99, LARGE-\$14.99  
SERVED WITH SIDE OF MARINARA, SUB ALFREDO FOR \$2.00

DELUXE/\*MEATLOVERS/BBQ OR BUFFALO CHICKEN/  
VEGGIE/ \*MEATBALL RICOTTA

# Build your Own

MAKE IT YOUR OWN FOR THE SAME PRICE AS PIZZA OR  
CALZONES SPECIALITIES.

## CHOICE OF TOPPINGS

**STANDARD TOPPINGS:** PEPPERONI, SAUSAGE, HAM, FRESH MUSHROOMS, ONION,  
GREEN PEPPER, BLACK OLIVES, JALAPENO, TOMATO, BANANA PEPPER, PINEAPPLE.  
**PREMIUM TOPPINGS:** CHICKEN, BACON, SPINACH, ARTICHOKE, MEATBALLS, RICOTTA  
ROASTED RED PEPPER, ANCHOVIES.

**\*UPCHARGE FOR EXTRA PREMIUM TOPPINGS\***

"Pizza is not just a meal; it's a moment of  
pure Italian joy."

# Desserts

TIRAMISU \$6.00  
PISTACHIO CHEESECAKE \$6.00  
THREE MINI CANNOLIS \$7.00  
ZEPPOLI \$6.00  
Fried dough tossed with cinnamon sugar.

CHEESCAKE \$5.00  
\*HOUSE MADE BROWNIE \$3.00  
LARGE CANNOLI \$5.00

"Dessert is like a hug that you can eat."

# Wine

WHITE WINE	GLASS	BOTTLE
<b>WILDBLUMEN RIESLING</b> Mosak Valley, Germany- Floral and bright with hints of peach and apricot.	\$7	
<b>CELLIER DU PONT D'ARC SAUVIGNON BLANC</b> Ardèche, France- crisp and refreshing with notes of citrus and tropical fruits followed by herbaceous notes of mint and sage.	\$10	\$30
<b>ALVERDI PINOT GRIGIO</b> Abruzzo, Italy- Bright & Lively, strong acidity with notes of apple & citrus.	\$10	\$30
<b>REGIO CHARDONNAY</b> Napa Valley CA- Crisp, clean, soft and fruity.	\$10	\$30
<b>RIVETTI MASSIMO MOSCATO</b> Piedmonte, Italy- sweet bubbly balance of pear, melon, peach, honey and citrus flavors.	\$10	\$30
<b>DILENARDO CHARDONNAY</b> Venezia, Italy-creamy and medium bodied with hints of apple, lemon, honey suckle, and fresh bread.	\$11	\$32

RED WINE	GLASS	BOTTLE
<b>CASTEGGIO PINOT NOIR</b> Oltregop Pavese, Italy - assorted red fruits with light tannins, a touch of spice, and well-balanced acidity.	\$11	\$33
<b>ITINERA PRIMATIVO</b> Puglia, Italy- Fruit forward. Dry, earthy finish with cocoa and vanilla.	\$11	\$33
<b>RENE CHIANTI</b> Tuscany, Italy - Full bodied with hints of fruit.	\$11	\$33
<b>REGIO CABERNET SAUVIGNON</b> Lodi, CA - full bodied with moderate tannins with notes of plum, currants, pepper, leather, and vanilla.	\$11	\$33
<b>DI LENARDO MERLOT</b> Alexander Valley, CA - Bold and fruit forward with red and black fruit flavors and notes of vanilla and oak.	\$11	\$33
<b>OPICI LAMBRUSCO</b> Veneto, Italy - light, sweet, fruity, bubbly, refreshing.	\$12	\$36
<b>UMBERTO CESARI MOMA ROSSO RED BLEND</b> Emilia-Romagna, Italy - A blend of Sangiovese, Cabernet, and Merlot. Velvety, soft, and elegant with notes of red fruits, vanilla, and cedar.	\$12	\$36
<b>ITINERA NERO D'AVOLA CABERNET</b> Sicily, Italy - Elegant yet bold blend of earthy flavors, smoky leather, and juicy silky red and black fruit.	\$12	\$36
<b>ALDIANO MONTEPULCIANO D'ABRUZZO</b> Tollo, Italy - intense fruit with hints of black cherry and berry that blend. Full bodied with a hint of spice.	\$12	\$36

"Wine is not just a drink, it's a way of  
life."

# Happy Hour

Monday-Friday 2PM-5PM

## Daily Specials

\$6.00 MEATBALL SLIDERS  
\$10.00 APPETIZER PLATTER  
\$2.00 FRESH CUT FRIES  
\$6.00 SMALL ONE TOPPING PIZZA

50% OFF CRAFT CANS/ SELTZER  
\$3.00 IMPORTS  
\$3 DRAFTS  
\$2 OFF WINE GLASS POURS

DON'T FORGET THE WINE TO GO!



\*A SAINATO'S HOUSE SPECIALTY

A 20% AUTOMATIC GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS.  
IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.

ALL PRICING IS SUBJECT TO CHANGE. PLEASE CALL TO CONFIRM PRICING. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.