



EL SANTUARIO ITALIANO

"WHEN THE MOON HITS YOU IN THE EYES LIKE A
BIG PIZZA, THAT'S LOVE."

- DEAN MARTIN

LA VITA É UNA COMBINAZIONE
DI MAGIA E PASTA

ENTRADAS

 **INSALATA
CAPRESE** **\$12**

Fresh tomatoes, mozzarella, basil.

 **INSALATA
MISTA** **\$9**

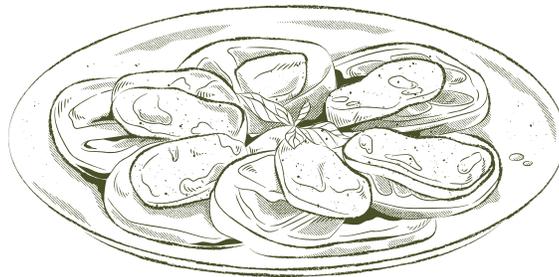
A fresh blend of mixed greens, tomatoes, carrots, red onions, cucumber, and beets.

 **INSALATA DI
PASTA E PESTO** **\$12**

A chilled pasta salad tossed with fresh basil pesto, cherry tomatoes, black olives, grated Parmesan cheese, garlic, and extra virgin olive oil

**INSALATA RUCOLA
E PROSCIUTTO** **\$14**

A fresh mix of arugula and lettuce with cherry tomatoes, prosciutto crudo, Parmesan flakes, and black olives, accompanied by homemade focaccia.



PRICES DO NOT INCLUDE 10% SERVICE TAX.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

ENTRADAS

 **INSALATA GRECA \$12**

Fresh mix of tomato, cucumber, red onion, black olives and Parmesan cheese, with olive oil and house dressing.

 **INSALATONA \$12**

A hearty salad with hard-boiled egg, arugula, lettuce, tomato, bell pepper, carrot, red onion, and home made focaccia croutons

 **GNOCCHI FRITTI \$10**

Crispy on the outside and soft on the inside enjoyour perfectly fried gnocchi.

BRUSCHETTA \$11

Creamy burrata cheese topped with San Michele prosciutto crudo, crunchy pistachios, a drizzle of honey.

IL CIBO È IL MODO PIÙ SINCERO
DI ESPRIMERE AMORE

PASTA

SPAGHETTI ALLA CARBONARA **\$20**

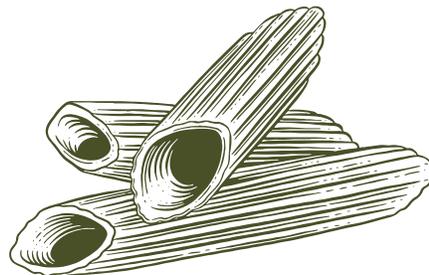
Silky spaghetti tossed with crispy pancetta, beaten eggs, and a generous touch of Parmesan cheese, finished with freshly ground black pepper.

PENNONI ALLA VODKA **\$16**

A rich and flavorful pasta dish that blends creamy tomato sauce with a touch of vodka for a perfectly balanced taste.

TAGLIATELLE AI GAMBERI **\$24**

Delicate ribbons of pasta tossed with juicy shrimp, garlic, tomatoes, and basil — a symphony of summer flavors from Italy.



LOS PRECIOS NO INCLUYEN EL 10% DE IMPUESTO DE SERVICIO
POR FAVOR INFORMAR A SU MESERO SOBRE CUALQUIER ALERGIA DE ALIMENTOS

MANGIA BENE RIDI SPESSO,
AMA TANTO

PASTA

 SPAGHETTI
ALL'AMATRICIANA \$18

Experience a true Roman classic: al dente spaghetti tossed in a spicy pomodoro sauce with crispy pancetta and a touch of chili heat.

PENNONI AL RAGÚ \$16
BOLOGNESE

Tradition in every bite — hearty pennoni enveloped in a rich, slow-cooked meat sauce full of depth and flavor.

 LINGUINE CACIO \$16
E PEPE

Linguine coated in a creamy Parmesan and black pepper sauce — simple, elegant, and authentically Román.



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IL CIBO È IL MODO PIÙ SINCERO
DI ESPRIMERE AMORE

PASTA

LINGUINE ALLO SCOGLIO \$24

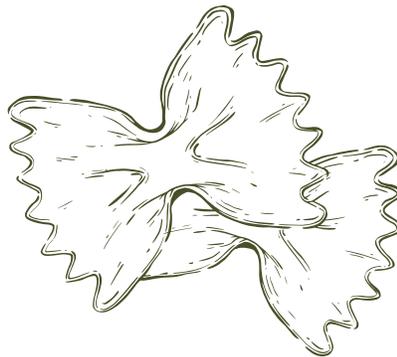
Un sabroso viaje a la costa italiana, con mejillones, camarones, calamares, tomates frescos y perejil, capturando la esencia del mar en cada bocado.

FARFALLE AL PESTO \$16

Enjoy the freshness of our basil pesto sauce, mixed with al dente farfalle and accompanied by cherry tomatoes and a touch of truffle oil.

RIGATONI EL SANTUARIO \$20

Be amazed by our al dente rigatoni, bathed in an exquisite house white sauce that perfectly combines three different cheeses.



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LE PERSONE CHE AMANO MANGIARE
SONO SEMPRE LE MIGLIORI PERSONE

RISOTTI

RISOTTO AL LIMONE E FRUTTI DI MARE \$24

Creamy Arborio rice infused with lemon beurre blanc sauce, garnished with succulent shrimp, calamari and mussels, shaved Parmesan and a touch of butter.

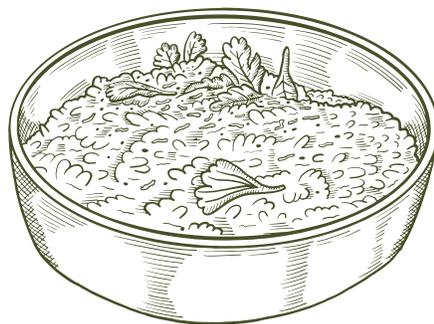


RISOTTO AI FUNGHI \$20

Our mushroom risotto combines the creaminess of Arborio rice with the deep, earthy flavor of mushrooms sautéed in olive oil.

RISOTTO DI ASPARAGI E FILETTO \$24 DI MANZO

Risotto cooked with a creamy broccoli sauce, served with beef tenderloin medallions, sautéed asparagus, and Parmesan flakes.



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LE PERSONE CHE AMANO MANGIARE
SONO SEMPRE LE MIGLIORI PERSONE

RISOTTI

 **RISOTTO ALLA
BURRATA CON
POMODORINI SECCHI** **\$20**

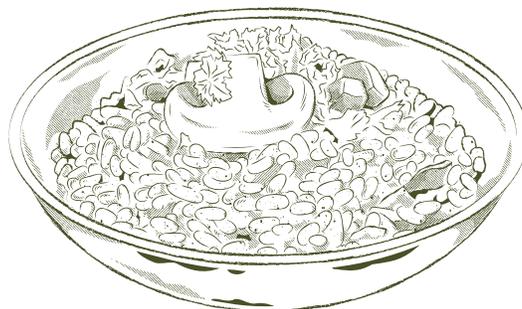
This dish combines the richness of creamy burrata with the savory notes of Parmesan, the sweetness of sun-dried tomatoes, and a touch of truffle oil.

 **RISOTTO DI ZUCCA E
FUNGHI** **\$22**

Risotto cooked with a creamy fresh pumpkin sauce, mixed with sautéed fresh mushrooms, and finished with a sprinkle of pistachios and Parmesan flakes.

**RISOTTO AL VINO
ROSSO CON FILETTO
DI MANZO** **\$24**

Immerse yourself in the rich flavors of our red winer risotto, served with juicy, perfectly cooked sirloin steak over creamy Arborio rice and Parmesan



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RAVIOLI



RAVIOLI DI RICOTTA E SPINACI

\$20

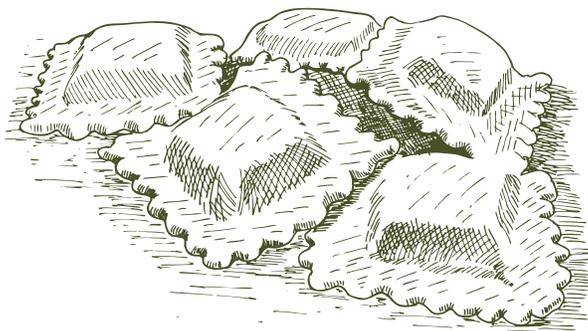
Fresh home made ravioli filled with spinach and ricotta cheese, served in a delicate sage butter sauce.

RAVIOLI AL FUNGHI \$24 E TARTUFO

Ravioli filled with mushrooms, served in a smooth mushroom, white wine, and cream sauce, with a touch of truffle, grated Parmesan, and fresh parsley.

RAVIOLI DI CARNE AL RAGÚ \$22 BOLOGNESE

Fresh home made ravioli filled with meat ragù, in a creamy house tomato sauce and with Parmesan cheese flakes.



NON C'È AMORE PIÙ SINCERO
DI QUELLO PER IL CIBO

GNOCCHI

 **GNOCCHI AI
FUNGHI** **\$18**

Let yourself be seduced by the tenderness of our gnocchi, perfectly paired with a silky mushroom sauce.

**GNOCCHI DI
ZUCCA** **\$20**

Delicate notes of olive oil and crispy pancetta add incomparable depth, finished with sweet cream and Parmesan cheese.

**GNOCCHI AL VINO
ROSSO CON FILETTO
DI MANZO** **\$24**

Delight in our soft gnocchi, bathed in a red wine reduction and complemented by the savory notes of grated Parmigiano cheese.

**GNOCCHI AL
PESTO E GAMBERI** **\$24**

Elegantly served, our gnocchi with shrimp and pesto are a true delight for the senses.

 **GNOCCHI ALLA
CHECCA** **\$16**

Gnocchi served in a delicious pomodoro sauce with fresh tomatoes and melted mozzarella, highlighting authentic Italian flavor.

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CI SONO SOLO DUE COSE PER CUI
VALE LA PENA VIVERE: IL BUON CIBO
E IL BUON VINO

CALZONI

 **AL SALAME** **\$20**

Mozzarella cheese, salami, tomato sauce, basil,
extra virgin olive oil.

**SALSICCIA PESTO E
POMODIRINI** **\$22**

Artisanal dough filled with chorizo, mozzarella,
fresh tomatoes and our homemade pesto

**SALSICCIA
BURRATA E FUNGHI** **\$22**

Stuffed with soft burrata, chorizo,
mushrooms, and mozzarella, accompanied by
our home made tomato sauce.

**PROSCIUTTO COTTO
E MOZZARELLA** **\$18**

Mozzarella cheese, prosciutto cotto (ham), tomato
sauce, basil and extra virgin olive oil.

**PROSCIUTTO
COTTO E FUNGHI** **\$20**

Mozzarella cheese, prosciutto cotto (ham),
fresh mushrooms, tomato sauce, basil, extra
virgin olive oil.

NON C'È AMORE PIÙ SINCERO
DI QUELLO PER IL CIBO

PIZZA

 MARGHERITA \$16

San Marzano tomato, mozzarella cheese, basil, extra virgin olive oil.

 REGINA \$16

San Marzano tomato, buffalo mozzarella cheese, basil, extra virgin olive oil.

 DIAVOLA \$20

San Marzano tomato, mozzarella cheese, spicy salami, basil, extra virgin olive oil.

 ORTOLANA \$18

San Marzano tomato, fior di latte mozzarella, peppers, onions, mushrooms, zucchini, and extra virgin olive oil.

RUCOLA E
PROSCIUTTO \$20

Artisanal pizza with pomodoro, mozzarella, prosciutto, arugula, and cherry tomatoes. A flavorful Italian classic.

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LE PERSONE CHE AMANO MANGIARE
SONO SEMPRE LE MIGLIORI PERSONE

PIZZA

CAPRESE WHITE PIZZA \$20

Mozzarella, sliced fresh tomato,
burrata cheese.

PROSCIUTTO COTTO E FUNGHI \$20

San Marzano tomato, mozzarella cheese,
prosciutto, fresh mushrooms, basil and extra
virgin olive oil

PROSCIUTTO COTTO \$18

San Marzano tomato, mozzarella cheese,
prosciutto and extra virgin olive oil.

PROSCIUTTO CRUDO E BURRATA \$22

San Marzano tomato, mozzarella cheese, San
Michele prosciutto crudo, burrata, extra virgin
olive oil and basil

TRE PORCELLINI \$21

San Marzano tomato, mozzarella cheese, chorizo,
spicy salami, prosciutto cotto, basil and extra virgin
olive oil.

CAPRICCIOSA \$20

San Marzano tomato, fior di latte mozzarella, prosciutto
cotto, mushrooms, black olives and a fried egg,
drizzled with extra virgin olive oil.



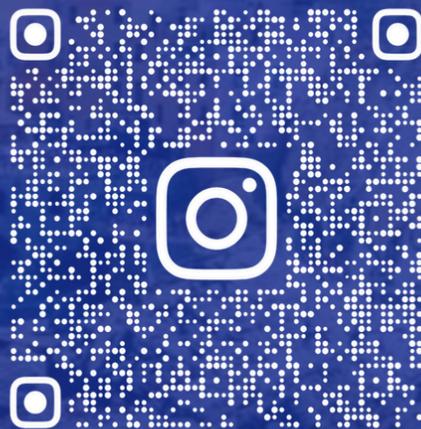
ADD A SPICY TOUCH TO ANY PIZZA WITH
OUR CHILI-INFUSED OLIVE OIL,
AVAILABLE UPON REQUEST.

ADD EXTRA INGREDIENTS:
BASIC: \$2
PREMIUM: \$3

EL SANTUARIO ITALIANO



LEAVE YOUR
OPINION



OUR
INSTAGRAM