

WINTER MENU



ANTIPASTI

- Mussels "alla Tarantina"** in a smokey wine sauce with tomatoes & crostini 11.5
- Half Pound Spicy Bay Scallops** in a butter, lemon and wine sauce with crostini 11.5
- House Beef and Veal "Polpette"** with house marinara and breadsticks 10.5
- Tomato Bruschetta** served hot with old country bread crostini 8.5
- Crostini ai Funghi** with sautéed mushrooms in a red-wine cream sauce with crostini 7.5
- Pane con Aaglio Olio** with country bread, extra virgin olive oil, cracked black pepper, garlic, fresh basil & crostini 4.5

INSALATA

~ Our salad greens are locally-sourced and sustainable ~

- Grilled Chicken Caesar** with romaine, shaved parmesan, toasted pine nuts, grilled chicken breast & Caesar dressing 12
- Panzanella** with Roma tomatoes, country bread, bell pepper, onion & artichokes sautéed in olive oil, then tossed with mozzarella, capers, cracked pepper, red wine vinegar and pine nuts 12
- Mediterranean** with mixed lettuce, Kalamata olives, feta cheese, cherry tomatoes, sliced red onion & house Balsamic 10
- Warm Spinach** with pancetta, bell pepper, mushroom, chèvre, pine nuts and spinach 13
- Big Italian Salad** with Black Forest ham, red onion, pepperoncini, roasted pecans, tomatoes, black olives, mushrooms and tossed with Italian dressing aioli 13
- Chicken Pear Walnut** with candied walnuts, dried cranberries, sliced pear, cherry tomatoes & grilled chicken breast with house balsamic dressing 14
- Shaved Fennel Salad** with prosciutto, extra virgin olive oil, squeezed lemon, fresh ground pepper & sea salt 13

PIZZA

Our basic mozzarella cheese pizza on house-made, hand-rolled 9" dough is \$8.50
You can **build your own** by adding the following ingredients:

50 ¢	\$1.00	\$1.50	\$2.50
Onion, tomato, spinach, black olives, mushroom	bacon, artichoke, roasted peppers, pepperoncini	sausage, ham, pepperoni, goat cheese, pineapple	grilled chicken, shrimp

Favorites

- Sarah's** | Garlic butter sauce, sausage, mushrooms, artichokes & chili pepper flakes 12.0
- Tina's** | Pepperoni, sausage, ham & bacon 14.5
- Emily's** | Spinach, mushroom, onion & tomato 11.0
- Seba's** | Pepperoni, onion, tomato & crushed red pepper flakes 11.5
- Gayle's** | Grilled chicken, tomato & onion 12.5
- Jon's Hawaiian** | Pepperoni, pineapple, onion & goat cheese 13.0

Children (12 and under)

- Buttered Pasta with Peas 4.5
- Alfredo with Short Pasta 6.0
- Meat Sauce with Short Pasta 8.5
- Cheese Pizza 8.5
- Pasta & Marinara 7.5

Soft Drinks - 2.5

Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Ginger Ale, Sweetened and Unsweetened Tea, Lemonade, Cranberry Juice, Coffee & Tea

- Spiced or Vanilla Chai Tea - 3.0
- Espresso - single 2.0 / double 3.0
- Latte or Cappuccino - 3.5
- (Add caramel, hazelnut or vanilla syrup - 0.50)
- San Pellegrino (500 mL) - 2.5

A Little Bit About Us

Sebastiano Caniglia and his wife Helene operated **Pal's Ice Cream** for several years at Byrne Road and Airport Highway before relocating it to this location in 2001. After a short time, they turned their ice cream shop into an Italian restaurant and named it **Sebastiano's Italiano**.

After a dozen years in operation, Seba and Helene sought Sarah and I out in early 2013 to discuss selling the restaurant. We were "regulars" and very fond of the place. Indeed, the very first restaurant I dined at after moving to Toledo was Sebastiano's! After a summer of negotiation over good food and drinks, we finalized the purchase on Labor Day weekend of 2013.

Sarah is a native of Fostoria and has worked at the Lucas County Juvenile Court for over sixteen years. I am a North Dakota native and, after serving as a Surface Warfare Officer in the Navy for six years, left the service to pursue cooking full-time.

On behalf of our dedicated, hard-working staff, Sarah and I thank you **very much** for your business. We can't wait to see you again! ~Chef Jonathan

PRIMI

- Ravioli (or Half Rav)** which changes nightly ~ *price varies* ~
- Cacio e Pepi** with cracked pepper, extra virgin olive oil, butter & parmesan in a light sauce 13
- Pasta Greco** with Roma tomatoes, Kalamata olives, oregano, parsley & feta cheese / over short pasta 15
- Lemon Pesto Alfredo** with artichokes, onion, mint, lemon and pesto in a cream sauce 14
- Smoky Stove-Top Mac n' Cheese** with three cheeses, herbs, cracked pepper & short pasta 13
- Tricolore** with sugar snap peas, tomatoes, mushrooms & basil in a light olive oil sauce / over short pasta 15
- Linguine "All'Ortolana"** with mushrooms, Roma tomatoes & fresh baby spinach in a light olive oil sauce 15
- Roasted Peppers & Mozz** with roasted red peppers, lemon, olive oil, capers, oregano and mozzarella over linguine 14
- Tomatoes & Garlic** with chopped Roma tomatoes, extra virgin olive oil, lots of garlic and parsley 14
- 🔥 **Aglio Olio e Peperoncino** with pecans, sliced garlic, parsley & crushed red pepper in extra virgin olive oil / **very** spicy 14
- Una's Pasta** with mushrooms and tomatoes in a light cream sauce 14 **** Add black olives and tomatoes for *Boscaiola* 15 ****
- ~ Wild-caught shrimp (\$7,) sausage (\$5,) or grilled chicken (\$4) may be added ~
 - ~ Choice of soup or house salad / Caesar is \$1 extra ~ anchovies \$0.50 extra
 - ~ Dressings include: House Balsamic Vinaigrette, House Basil Goddess, Raspberry Vinaigrette, Italian, Bleu Cheese & Ranch

SECONDI

- ~ *Most served with fresh-made linguine, unless otherwise noted* ~
- Twelve-Hour Meat Sauce** made with San Marzano tomatoes and prime ground beef 15 **** With beef & veal meat balls 19 ****
- Italian Sausage** with bell peppers & black olives in our house marinara sauce 18
- Seba's Lasagna** with house meat sauce and four decadent layers of provolone, mozzarella, eggs, and noodles 14
- Salsiccia e Carciofi** with sausage, mushrooms & artichokes in a light cream sauce 19
- Chicken Piccata** with chicken tenderloins in a lemon-wine sauce with capers, garlic, butter & parsley 19
- Linguine "All'Amatriciana"** with pancetta, onions and house marinara sauce 17
- Chicken Marsala** with chicken tenderloins & sliced mushrooms in a light, Marsala wine cream sauce 19
- Linguine "Carbonara"** with pancetta, onion, peas and cracked black pepper in a rich cream sauce 19
- Chicken Cacciatore** with chicken, pancetta & veggies in a hearty tomato braise / over gnocchi or short pasta 18
- Friar's Hazelnut Chicken** with chicken tenderloins & peas in a slightly sweet hazelnut cream sauce 20
- Veal Short Ribs & "Sunday Sauce"** with veal short ribs and our special braise / with gnocchi or short pasta 24
- 🔥 **Cacciucco** with mussels, wild-caught Gulf shrimp, Littleneck clams & tomatoes in a **very** spicy marinara sauce 27
- Mare e Monti** with shrimp, portobello mushrooms & bell peppers in a light, lemon alfredo 20
- Shrimp Pesto** with wild-caught Gulf shrimp and Roma tomatoes in a pesto cream sauce 20
- Pasta "della Nonna"** with sliced Black Forest ham, mushrooms, peas and a light cream sauce 18
- Shrimp Florentine** with wild-caught Gulf shrimp, chopped Roma tomatoes & spinach in a light citrus cream sauce 20
- ~ Choice of soup or house salad / Caesar is \$1 extra ~ Anchovies \$0.50 extra ~
 - ~ Dressings include: House Balsamic Vinaigrette, House Basil Goddess, Raspberry Vinaigrette, Italian, Bleu Cheese & Ranch

B.Y.O. PASTA

Build Your Own ~ Basic pasta bowl starts at \$12.99

PASTA 🖱️	Short (varies)	Linguine
Choose One	Gnocchi (50 ¢ extra)	Angel Hair
SAUCE 🖱️	Alfredo	Marinara
Choose One	Rosetti	🔥 Arriabbata
	Creamy Pesto	Parmesan Garlic
VEGGIES 🖱️	Tomatoes	Mushrooms
Choose Two	Black Olives	Snap Peas
(\$0.50 for each	Spinach	Onion
add'l veggie)	Roasted Red Peppers	Artichokes
MEAT 🖱️	Grilled Chicken 4.0	Sausage 5.0
	Shrimp 7.0	Meat Balls 5.0
	Pancetta 4.0	Bay Scallops 5.0
SALAD 🖱️	Salad or Soup 3.5	Caesar 4.5

GNOCCHI

Small plate of Italian potato dumplings

~ No soup or salad ~

- Gnocchi Alfredo** in a light cream sauce 11.0
- Gnocchi Pesto** tossed with pesto & cream 11.5
- Gnocchi & Tomatoes** with black olives & smokey provolone 11.5
- Gnocchi Bleu** with cream & gorgonzola 11.5
- Gnocchi & "Ragù di Carne"** with our Twelve-Hour meat sauce 12.0
- Gnocchi "Salsiccia"** with sausage, shaved fennel & marinara 11.5