

DINNER MENU



ANTIPASTI

- Mussels "alla Tarantina"** in a smokey wine sauce with tomatoes & crostini 11⁵⁰
 - Half Pound Spicy Bay Scallops** in a butter, lemon and wine sauce with crostini 11⁵⁰
 - Tomato Bruschetta** served hot with old country bread crostini 8⁵⁰
 - Crostini ai Funghi** with sautéed mushrooms in a red-wine cream sauce with crostini 7⁵⁰
 - Pane con Aglio Olio** with country bread, extra virgin olive oil, cracked black pepper, garlic & fresh basil 4⁵⁰
- ** \$1.50 charge for extra appetizer bread **

INSALATA

~ Our salad greens are locally-sourced and sustainable ~

- Grilled Chicken Caesar** with romaine, shaved parmesan, toasted almonds, grilled chicken breast & Caesar dressing 12⁵⁰
- Mediterranean** with mixed lettuce, Kalamata olives, feta cheese, cherry tomatoes, sliced red onion & house Balsamic 10⁵⁰
- Warm Spinach** with pancetta, bell pepper, mushroom, chèvre, pine nuts and spinach 13⁵⁰
- Italian Cobb Salad** with our mixed greens, Black Forest ham, artichoke, hard-boiled egg, gorgonzola crumbles, pepperoncini, butter-roasted pecans, roasted red pepper and our house balsamic vinaigrette 13⁵⁰
- Chicken Pear Walnut** with candied walnuts, dried cranberries, sliced pear, cherry tomatoes & grilled chicken breast with house balsamic dressing 14⁵⁰

PIZZA

~ Our basic mozzarella cheese pizza on house-made, hand-rolled 9" dough is \$8⁵⁰ ~ personal size ~
~ Limited availability on busy nights ~

You can build your own by adding the following ingredients:

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

Favorites

- Sarah's** | Garlic butter sauce, sausage, mushrooms, artichokes & chili pepper flakes 12⁰⁰
- Tina's** | Pepperoni, sausage, ham & bacon 14⁰⁰
- Tony's** | Garlic butter sauce, grilled chicken, bacon, artichoke, feta cheese & pesto 14⁰⁰
- Emily's** | Spinach, mushroom, onion & tomato 11⁰⁰
- Seba's** | Pepperoni, onion, tomato & crushed red pepper flakes 11⁰⁰
- Jon's Hawaiian** | Pepperoni, pineapple, onion & goat cheese 13⁰⁰

Children (12 and under)

- Buttered Pasta with Peas 4⁵⁰
- Alfredo with Short Pasta 6⁵⁰
- Meat Sauce with Short Pasta 8⁵⁰
- Cheese Pizza 8⁵⁰
- Pasta & Marinara 7⁵⁰

Soft Drinks - 2⁵⁰

- (Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Unsweetened Tea & Coffee)
- Spiced or Vanilla Chai Tea - 3⁰⁰
- San Pellegrino (500 mL) - 2⁵⁰

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, Sebastiano's was the very first restaurant I dined at after moving to Toledo! After a summer of negotiation over good food and drinks, we signed the paperwork on Labor Day weekend of 2013.

Sarah is a native of Fostoria and has worked for the Lucas County court system since 2000. I am a North Dakota native and, after graduating from the Naval Academy and serving 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

~ consuming undercooked food increases your risk of food-borne illness ~ **PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES!** ~

PRIMI ~ Light pasta dishes with no meat ~

- 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 12⁵⁰
- Pasta Greco** with Roma tomatoes, Kalamata olives, oregano, parsley & feta cheese / over short pasta 14⁵⁰
- Lemon Pesto Alfredo** with artichokes, onion, lemon and pesto in a cream sauce 14⁵⁰
- Smoky Stove-Top Mac n' Cheese** with three cheeses, herbs, cracked pepper & short pasta 14⁵⁰
- Tricolore** with sugar snap peas, tomatoes, mushrooms & basil in a light olive oil sauce / over short pasta 13⁵⁰
- Linguine "All'Ortolana"** with mushrooms, Roma tomatoes & fresh baby spinach in a light olive oil sauce 13⁵⁰
- Roasted Peppers & Mozz** with roasted red peppers, lemon, olive oil, capers, oregano and mozzarella over linguine 14⁵⁰
- Tomatoes & Garlic** with chopped Roma tomatoes, extra virgin olive oil, lots of garlic and parsley 13⁵⁰
- 🔥 **Aglio Olio e Peperoncino** with pecans, sliced garlic, parsley & crushed red pepper in extra virgin olive oil / **very** spicy 13⁵⁰
- Una's Pasta** with mushrooms and tomatoes in a light cream sauce with short pasta 14⁵⁰
- ~ Wild-caught Gulf 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 Creamy Basil, Raspberry Vinaigrette, Italian, Bleu Cheese & Ranch

SECONDI ~ Pasta dishes with beef, chicken or seafood ~

- Twelve-Hour Meat Sauce** made with San Marzano tomatoes and prime ground beef 15⁵⁰ ** With beef & veal meat balls 20⁵⁰**
- Italian Sausage** with bell peppers & black olives in our house marinara sauce 19⁵⁰
- Seba's Lasagna** with house meat sauce and four decadent layers of provolone, mozzarella, eggs, and noodles 15⁵⁰
- Salsiccia e Carciofi** with sausage, mushrooms & artichokes in a light cream sauce 19⁵⁰
- Chicken Piccata** with chicken tenderloins in a lemon-wine sauce with capers, garlic, butter & parsley 19⁵⁰
- Chicken Marsala** with chicken tenderloins & sliced mushrooms in a light, Marsala wine cream sauce 19⁵⁰
- Linguine "Carbonara"** with pancetta, onion, peas and cracked black pepper in a wine sauce tossed with cracked egg 19⁵⁰
- Friar's Hazelnut Chicken** with chicken tenderloins & peas in a slightly sweet hazelnut cream sauce 20⁵⁰
- 🔥 **Cacciucco** with mussels, wild-caught Gulf shrimp, Littleneck clams & tomatoes in a **very** spicy marinara sauce 27⁵⁰
- Mare e Monti** with shrimp, portobello mushrooms & bell peppers in a light, lemon cream sauce 20⁵⁰
- Pasta "della Nonna"** with sliced Black Forest ham, mushrooms, peas and a light cream sauce 19⁵⁰
- Shrimp Florentine** with wild-caught Gulf shrimp, chopped Roma tomatoes & spinach in a light lemon cream sauce 20⁵⁰
- ~ 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 \$12⁹⁹

PASTA 🖱️ Choose One	Short (varies) Gnocchi (50¢ extra)	Linguine Angel Hair
SAUCE 🖱️ Choose One	Alfredo Rosetti Creamy Pesto	Marinara 🔥 Arriabata Parmesan Garlic
VEGGIES 🖱️ Choose Two (\$0.50 for each add'l veggie)	Tomatoes Black Olives Spinach Roasted Red Peppers	Mushrooms Snap Peas Onion Artichokes
MEAT 🖱️	Grilled Chicken 4 ⁰⁰ Shrimp 7 ⁰⁰ Pancetta 4 ⁰⁰ Black Forest Ham 4 ⁰⁰	Sausage 5 ⁰⁰ Meat Balls 5 ⁰⁰ Bay Scallops 5 ⁰⁰
SALAD 🖱️	Salad or Soup 3 ⁵⁰	Caesar 4 ⁵⁰

GNOCCHI

Small plate of Italian potato dumplings

~ No soup or salad ~

- Gnocchi Alfredo** in a light cream sauce 10⁵⁰
- Gnocchi Pesto** tossed with pesto & cream 11⁵⁰
- Gnocchi & Tomatoes** with black olives & smokey provolone 11⁵⁰
- Gnocchi Bleu** with cream & gorgonzola 11⁵⁰
- Gnocchi & "Ragù di Carne"** with our Twelve-Hour meat sauce 12⁵⁰
- Gnocchi "Salsiccia"** with sausage, onion & marinara 12⁵⁰