

SUMMER 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
- 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 Aglio Olio** with country bread, extra virgin olive oil, cracked black pepper, garlic, fresh basil & crostini 4.5

** \$1.50 charge for extra appetizer bread **

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
- 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 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 ~ 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 12.0
- Tina's** | Pepperoni, sausage, ham & bacon 14.5
- Tony's** | Garlic butter sauce, grilled chicken, bacon, artichoke, feta cheese & pesto 14.0
- 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, Lemonade, Unsweetened Tea & Coffee)
- Spiced or Vanilla Chai Tea - 3.0
- 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

~ 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 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 with short pasta 14 ** Add black olives for **Boscaiola** 15 **

~ 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 Basil Goddess, 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 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

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

Friar's Hazelnut Chicken with chicken tenderloins & peas in a slightly sweet hazelnut cream sauce 20

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 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 lemon 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	Arriabata
	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
	Black Forest Ham 4.0	
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, onion & marinara 11.5