



Happy Easter 2017 from our entire staff!

Appetizers

Fried Calamari \$12.95

house marinara & grilled lemon aioli

Escarole & Fagioli \$10.95

sautéed escarole, white beans, fresh tomato, olive oil, garlic, grilled bread

Arancini \$10.50

flash fried risotto with prosciutto, spinach & fontina with marinara

Mozzarella en Carozza \$8.50

house made fried mozzarella cheese, marinara sauce

Broccoli Rabe & Sausage \$13.95

grilled Italian sausage with sautéed broccoli rabe

Clams Casino \$8.95

roasted on the half shell with bacon, peppers, onions & breadcrumbs

Shrimp Cocktail \$15.95

chilled jumbo shrimp

Sausage, Potatoes & Peppers \$13.95

grilled Italian sausage, San Marino Italian fries & long hot peppers

Fried Zucchini Flowers, Prosciutto & Stella

Cheese \$13.95

served with garlic bread

Hot Platter \$45.95

serves 4-6 people/ broccoli rabe & sausage, fried calamari, clams casino & mozzarella en carozza

Pasta

House Made Pasta \$18.50

hand made Cavatelli served with our house sauce and fresh shaved ricotta cheese

Lasagna Homemade \$15.95

layered with ground beef, ricotta & mozzarella cheese, house tomato sauce

Cheese Ravioli \$14.95

stuffed with ricotta cheese and topped with house sauce

Baked with mozzarella add \$1

Penne with Chicken & Broccoli \$19.95

sautéed chicken, fresh broccoli, fresh tomatoes, garlic, olive oil, penne

Penne Palermo \$24.95

lobster meat, sautéed spinach, fresh tomato, artichoke hearts and garlic in extra virgin olive oil

Gnocchi Bolognese \$15.95

hearty slow stewed tomatoes, chunky beef & pork sauce with a touch of cream

Lobster Cannelloni \$24.95

lobster meat & ricotta filled pasta topped with a creamy mascarpone cheese sauce

Meatball \$1.50 per piece / Sausage \$2 per piece

Soup

French Onion Soup \$5.50

topped with mozzarella cheese

Pasta & Fagioli ~ \$3.95 cup \$5.50 bowl

a traditional favorite

Chicken Escarole ~ \$3.95 cup \$4.95 bowl

Salad

Rocket Arugula \$9.95

dried figs, lemon oil, pine nuts, shaved Parmesan

Chopped Salad \$8.50

romaine, fennel, roasted peppers, tomatoes, foccacia croutons, Parmesan peppercorn dressing

~ add grilled chicken to above salad \$6.95

Entrées

Roast Leg of Lamb \$25.95

with gravy; served with baked potato and roasted vegetables

Capretto al Forno \$29.95

served with roasted potatoes

Baked Ham \$20.95

with pineapple fruit sauce; served with baked potato & roasted vegetables

Stuffed Pork Loin \$23.95

stuffed with sautéed spinach, pignoli nuts & fresh smoked mozzarella cheese; topped with apple chutney; served with baked potato

N.Y. Sirloin \$26.95

10 oz- red wine demi glace, roasted vegetables, baked potato

Chicken Parmesan \$19.95

served with penne

Chicken San Marino \$21.95

egg batter dipped, topped with prosciutto & mozzarella, in lemon, white wine & butter; served with penne

Chicken Veneziano \$19.95

sautéed chicken, broccoli rabe, red peppers, hot peppers, garlic, olive oil, penne

Veal Godfather \$23.95

mushrooms, prosciutto, mozzarella cheese & red peppers in a Marsala wine sauce; served with baked potato

Veal Parmesan \$22.95

served with penne

Stuffed Filet of Sole \$23.95

spinach & seafood stuffing; roasted vegetables

Zuppa Di Pesce Fra Diavlo \$23.95

sautéed shrimp, clams, calamari, linguini

Red or white- mild or spicy

Stuffed Shrimp \$23.95

three jumbo shrimp, roasted vegetables

Baked Scrod \$22.95

topped with seasoned crumbs, lemon, butter & white wine; served with roasted vegetables

Salmon with Walnut Almond Cranberry Crust

\$23.95

served with roasted vegetables

All Pasta and Entrées served with a Garden Salad - sub cup of soup add \$1