



*Happy Easter 2019 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

### **Prosciutto Antipasto \$14.95**

sharp Italian cheese, prosciutto, roasted mushrooms, imported olives, roasted peppers, artichoke hearts, cherry fresh mozzarella, balsamic reduction, crostini

### **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 \$10.95**

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 \$16.95**

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

### **Cheese Ravioli \$15.95**

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

### **Gnocchi Bolognese \$15.95**

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

### **Lobster Ravioli \$22.95**

lobster meat filled ravioli, pink brandy & shrimp cream 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 \$21.95**

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