

# SAN MARINO

## RISTORANTE

### Primo

**GF** **Sausage & Rabe** Grilled Italian sausage with sautéed broccoli rabe 12.95 substitute chicken

**Sausage Potato & Hot Peppers** Grilled sausage, San Marino Italian fries and long hot peppers 11.95 substitute chicken

**Fried Calamari** House marinara & grilled lemon aioli 10.95 Napolitano 13.95 Gorgonzola 15.95

**Escarole & Fagioli** Sautéed escarole, white beans, fresh tomato, olive oil, garlic, grilled bread 9.95

**Zucchini Flowers** With marinara sauce 10.95

**Mozzarella En Carozza** House made fried mozzarella, marinara sauce 7.50

**Fried Ravioli & Truffle** Fried ravioli, drizzled with a creamy mushroom, parmesan truffle sauce 13.95

**Burrata & Arugula** Burrata cheese (cream filled mozzarella) over arugula leaves and roasted peppers topped with basil and oregano seasoned fried crumbs and a balsamic glaze 13.95

**Clams Casino** Roasted on the half shell with bacon, peppers, onions and breadcrumbs 8.95

**Mozzarella Caprese** Sliced fresh mozzarella, tomato, basil, sundried tomatoes, olive oil and balsamic reduction 9.95 **GF**

**Eggplant Rolatini** Flash fried eggplant stuffed with ricotta cheese topped with mozzarella and marinara 8.95

**Clams San Marino** Herb butter roasted clams with rosemary, garlic and oregano, then topped table side with lemon 15.95

#### Family Style - serves 4 to 6 people

**Hot Platter** Broccoli rabe and sausage, fried calamari, clams casino and mozzarella en carozza 47.95

**Charcuterie Board** A rotating selection of exquisite cured meats, artisanal cheeses, pickled eggplant, imported olives and Friselle bread 43.95

### Soup

Chicken Escarole Cup 3.95 Bowl 4.95 Pasta Fagioli Cup 3.95 Bowl 5.50 French Onion 5.50

### Salads

*\*Add Chicken 7.00, Grilled Salmon 8.95, Grilled Shrimp 9.75, Bistro Filet 6oz 8.50, Cajun Style 1.00*

**GF** **Steak Salad** Sliced bistro filet, mixed greens, red grapes, celery, bleu cheese, cherry tomatoes, dried figs, champagne mustard vinaigrette 18.50

**GF** **Florentine Chicken Salad** Sliced warm chicken, baby spinach, spiced walnuts, bleu cheese, crisp apple slices, champagne mustard vinaigrette 16.75

**GF** **Crab & Cucumber Salad** Chilled lump crab, sliced cucumbers, scallions, carrots, avocado, cilantro-citrus dressing 12.95

**Caesar Salad\*** Crisp romaine, Caesar dressing, anchovies, shaved Parmesan, focaccia croutons 8.50

**Chopped Salad\*** Romaine, fennel, roasted peppers, tomatoes, focaccia croutons, Parmesan peppercorn dressing 8.50

**Rocket Arugula\*** Dried figs, lemon oil, pine nuts, cherry tomatoes, shaved Parmesan 8.95 **GF**  
Add prosciutto 2.00

**Crispy Chicken Milanese Italian Salad** Pan fried breaded chicken breast with rosemary and garlic over romaine, peppers, celery, olives, cucumbers, red onions, tomatoes, fresh lemon vinaigrette 16.75

### “Nonna’s” House Made Pastas

Proudly serving hand rolled pasta in the tradition of our home town.

**Choice of Pasta** Cavatelli or Orecchiette, topped with Ricotta Salata

**House Sauce** - Meat based tomato sauce finished with fresh basil 17.50

**Marinara** - Vegetarian tomato sauce with fresh basil 17.50

**Bolognese** - Hearty slow stewed tomatoes, chunky beef and pork sauce with a touch of cream 20.50

**Alla Vodka** - Mushrooms, onions, vodka, prosciutto, tomato, mascarpone cream and Parmesan 20.50

**Filetto Di Pomodoro** - Chunky plum tomato sauce with onions, finished with fresh basil 19.50

**Con Rabe** - Chopped sautéed broccoli rabe, marinara sauce with a touch of cream 20.50

### Sides

Sautéed Broccoli Rabe 5.95 Broccoli Spears 3.95 Sautéed Spinach 3.95  
Fried Log Hot Peppers 5.95 San Marino Italian Fries 4.95 Risotto of the Day mkt price

*Split Plate Charges May Apply*

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.*

## Pastas

**Angel Hair Puttanesca** Anchovies, onions, capers, olives, fresh basil and pomodoro sauce 15.50

**Spaghetti & Meatballs** House tomato sauce with Parmesan cheese and house made meatballs 14.50

**Penne Alla Vodka** Mushrooms, onions, vodka, prosciutto, tomato, mascarpone cream and Parmesan 15.95 Add grilled chicken 7.00 Add grilled shrimp 9.75

**Rigatoni Two Cheese Florentine** Prosciutto, spinach, onions, mascarpone cream with a touch of marinara and topped with mozzarella 16.95

**Rigatoni Bolognese** Hearty slow stewed tomatoes, chunky beef and pork sauce with a touch of cream 16.95

**Penne with Chicken and Broccoli** Sautéed chicken, fresh broccoli, fresh tomatoes, garlic, olive oil 19.95

**Penne Veneziana** Sautéed broccoli rabe, Italian sausage, long hots, roasted peppers, Parmesan, oil and garlic 19.95

**Lasagna Homemade** Layered with ground beef, ricotta and mozzarella cheese, house tomato sauce 16.95

**Ravioli** Locally made by Pasta Gallery, stuffed with ricotta cheese 16.95 Baked with mozzarella add 1.00

**Penne Arrabiata** Sweet and hot peppers, olives, capers, onions, mushrooms, pomodoro sauce 16.95

**Pasta Triesta** Gluten Free penne pasta with asparagus, mushrooms, artichoke hearts, sundried tomatoes and olive oil 17.95 Add chicken 7.00 (GF)

## Chicken/Veal

**'San Marino'** Egg batter dipped topped with prosciutto and mozzarella, lemon, butter, over a bed of spinach Chicken Breast 21.95 Veal 23.95

**'Parmesan'** Crispy breaded with house tomato sauce, melted mozzarella, Parmesan cheese, penne pasta Chicken Breast 20.95 Veal 22.95

**'Milanese'** Pan fried, crispy breaded, rosemary, garlic and olive oil, angel hair pasta with long hot pepper Chicken Breast 21.95 Veal 23.95

**'Marsala'** Mushroom, marsala demi-glace, served with garlic mashed potatoes, roasted broccoli spears Chicken Breast 21.95 Veal 23.95

**'Godfather'** Mushrooms, prosciutto, mozzarella, roasted peppers, marsala demi glace, garlic mashed potatoes Chicken Breast 21.95 Veal 23.95

**'Con Broccoli Rabe'** Sautéed broccoli rabe, garlic and olive oil Chicken Breast 21.95 Veal 24.95 (GF)

### 'Napolitano'

Sautéed hot and sweet vinegar peppers, rosemary, roasted potato wedges, garlic and olive oil Chicken Breast 21.95 Veal 23.95 (GF)

## Specialties

**Veal Osso Bucco** Veal shank in a light herb and vegetable burgundy wine sauce; served over fettuccine 26.95

(GF) **Coniglio Napolitano** Pan roasted, sautéed hot and sweet vinegar peppers, rosemary, roasted potato wedges, garlic and oil 23.95

(GF) **Baccala** Salted cod, potatoes, hot peppers pomodoro 21.95

**Eggplant Parmesan Housemade** Layered with mozzarella cheese and marinara sauce, penne 16.95

**Roasted Chicken Rosemary** Skin on Statler chicken breast, oven roasted with garlic, rosemary and herbs; served with roasted vegetables 22.95 (GF)

**Shredded Short Rib Gorgonzola** Braised and shredded beef short rib with spinach, mushrooms, red wine demi glace topped with gorgonzola cheese over risotto 25.95

## Seafood

(GF) **Salmon Tegghionese** Pan seared salmon, white beans, tomato, escarole, parsley-cilantro salsa verde 23.95

(GF) **Salmon Con Rabe** Grilled salmon, sautéed broccoli rabe, garlic and olive oil 23.95

**Grilled Swordfish** Lemon-caper butter, roasted fennel, roasted red potatoes 24.95 With seafood stuffing 26.95

**Zuppa Di Pesce Fra Diavolo** Sautéed shrimp, clams, calamari, mussels, linguini 25.95 Red or White - Mild or Spicy

**Shrimp San Marino** Egg batter dipped jumbo shrimp topped with prosciutto and mozzarella, lemon butter, over a bed of spinach 23.95

**Stuffed Filet of Sole** Crabmeat spinach stuffing, lemon butter, roasted vegetables 21.95

**Pan Seared Scallop Risotto** Sea scallops with mascarpone cream, broccoli rabe and sundried tomato risotto 24.95

**Tutto Mare "For Two"** Sautéed shrimp, clams, mussels, calamari, lobster tail, scallops, basil, linguini 55.00 Red or White - Mild or Spicy

## Steak and Pork Chops

**Grilled 10 oz NY Strip** Red wine demi glace, roasted vegetables, red roasted potatoes 26.95

**Grilled 8 oz Filet** Red wine demi glace, roasted vegetables, garlic mashed potatoes 27.95

**Pork Chop Napolitano** Grilled 16 oz. Bone In Porterhouse pork chop; Sautéed hot and sweet vinegar peppers, rosemary, roasted potato wedges, garlic and oil (1) 20.95 (2) 29.95 (GF)

### Pork Chop Con Rabe

Grilled 16 oz. Bone In Porterhouse pork chop, sautéed broccoli rabe, garlic and oil (1) 20.95 (2) 29.95 (GF)