

SAN MARINO

RISTORANTE

Ladies NIGHT

Every Tuesday Evening!

*Cocktail,
Appetizer
Entrée
&
Dessert*

\$22

plus tax & gratuity

Choice of Cocktail

Strawberry Kiss Martini

*Stoli Crushed Strawberry Vodka, Godiva Chocolate
Liquer, splash of cream*

Frostbite

*Smirnoff Vanilla Vodka, Blue Curacao, White Crème
de Cacao, Splash of Cream, Coconut Flake Rim*

Caramel Apple-tini

*Green Apple Vodka, Sour Apple Pucker, Buttershots,
Caramel swirl*

Cosmopolitan

*Smirnoff Citrus Vodka, Triple Sec, Splash of Lime
Juice, Cranberry Juice*

Margarita

*Tequila, Triple Sec, Lime Juice & Sour Mix ~
Original, Peach, Raspberry or Apple Cider ~*

White or Red Sangria

*Blend of Italian Wine, Peach Brandy, Orange Juice and
7-Up*

House Wine

*Citra Cabernet Sauvignon, Merlot, Pinot Grigio,
Chardonnay or Sutter Home White Zinfandel*

Soda or Coffee

Dine-In Only - No Substitutions

Choice of Appetizer

Fried Calamari

marinara sauce, lemon aioli

Escarole & Fagioli

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

Shrimp Cocktail

chilled and served over greens with cocktail sauce

Fried Ravioli & Truffle

*cheese stuffed ravioli, fried then drizzled with a creamy
parmesan truffle sauce*

Melenzana Napoleon

*grilled eggplant topped with fresh mozzarella, tomato &
basil drizzled with olive oil*

Cup of Pasta Fagioli or Chicken Escarole

Choice of Entrée

Ravioli Broccoli & Sausage

*ricotta stuffed pasta topped with a sautee of broccoli,
sausage, extra virgin olive oil and garlic*

Veal Ciaperi

*breaded veal cutlet topped with capers in a butter, lemon
and white wine sauce; served with garlic mashed potatoes*

Cajun Salmon & Mushroom Risotto

*mushrooms, simmered in Arborio rice with white wine &
butter with cajun salmon*

Chicken Carciofi

*sautéed chicken, artichoke hearts, black olives and
mushrooms in white wine and butter sauce, served with
penne*

Stuffed Filet of Sole

*crabmeat spinach stuffing, lemon butter sauce; roasted
vegetables*

Chicken Milanese & Spinach

*crispy pan fried breast with rosemary & garlic over
sautéed spinach*

Shrimp Scampi

served over linguine pasta

Choice of Dessert

Rice Pudding

topped with cinnamon and whipped cream

Gluten Free Chocolate Cake

*generous layers of fine Belgian white chocolate mousse
between two layers of dark chocolate sponge cake topped
with chocolate ganache*

House Stuffed Mini-Cannoli