

# SAN MARINO

## RISTORANTE

### Dinner Specials

#### Appetizers

**Panne Cotte with Sausage** \$13.95

*Italian bread topped with a sauté of escarole and sausage*

**Fried Zucchini Flowers Caprese** \$13.95

*topped with fresh mozzarella and sliced red pepper, balsamic glaze drizzle; served with garlic bread*

#### Entrées

**Pumpkin Ravioli with Amaretto** \$17.95

**Cream Sauce**

*sautéed apples and raisins in an Amaretto cream sauce*

**Bistro Filet with Mushroom & Onion** \$21.95

*tender bistro filet with sautéed onion and mushrooms; served with grilled corn on the cob*

**Veal Rosario** \$23.95

*tender medallions of veal sautéed with rosemary, garlic, roasted red peppers, artichoke hearts and roasted potatoes in extra virgin olive oil*

**Broiled Sole Vineyard** \$22.95

*with sliced grapes, butter, white wine and thyme; served with roasted vegetables*

#### Risoto of The Day

**Broccoli Risotto** \$11.95

*simmered in Arborio rice with white wine & butter with a touch of mascarpone cream*

#### ✦ Drink Specials ✦

**Goose Island IPA** \$6.50

*fuller flavored IPA with bright citrus aromas and a bold hop finish*

**Headway IPA by Counter Weight** \$6.50

*four different American hops gives this beer its pronounced aroma and juicy flavor with a 6.5% ABV*