

## HAPPY THANKSGIVING DAY 2020

### Appetizers

**MOZZARELLA EN CAROZZA**  
house made fried mozzarella, marinara sauce  
7.50

**CLAMS CASINO**  
roasted on the half shell with bacon, peppers,  
onions & breadcrumbs 8.95

**EGGPLANT ROLLATINI**  
battered eggplant rolled with ricotta, marinara  
sauce & mozzarella cheese 8.95

**HOT PLATTER**  
serves 4-6 people | broccoli rabe & sausage,  
fried calamari, clams casino & mozzarella en  
carozza 47.95

**FRIED CALAMARI**  
house marinara & grilled lemon aioli 10.95

**SAUSAGE, POTATOES & HOT PEPPERS**  
grilled Italian sausage, San Marino Italian  
fries, long "hot" peppers \*may substitute  
chicken 11.95

**ZUCCHINI FLOWERS**  
with marinara sauce 10.95

**SAUSAGE & RABE**  
grilled Italian sausage, sautéed broccoli rabe  
12.95

#### CHARCUTERIE BOARD

serves 4-6 people | rotating selection of exquisite cured meats, artisanal cheeses, pickled eggplant,  
imported olives, Friselle bread 43.95

### Soup & Salads

**PASTA FAGIOLI**  
bowl - 5.50

**FRENCH ONION**  
topped with mozzarella cheese 5.50

**STEAK SALAD**  
sliced bistro filet, mixed greens, red grapes,  
celery, Bleu cheese, cherry tomatoes, dried  
figs, champagne mustard vinaigrette 18.50

**CEASAR SALAD**  
traditional with anchovies 8.50  
add chicken 7.00 / shrimp 9.75

**TURKEY ESCAROLE SOUP**  
bowl- 4.95

**CRISPY CHICKEN MILANESE ITALIAN SALAD**  
Pan fried breaded chicken breast with  
rosemary & garlic over romaine, peppers,  
celery, olives, cucumbers, red onions,  
tomatoes, and fresh lemon vinaigrette 16.75

**ROCKET ARUGULA**  
dried figs, lemon oil, pine nuts,  
cherry tomatoes, shaved Parmesan 9.95  
Add prosciutto 2.00 / chicken 7.00 / shrimp 9.75

### Pasta Entrées

**LASAGNA HOUSE-MADE**  
layered with ground beef, Ricotta, mozzarella  
cheese, house tomato sauce 16.95

**CHEESE RAVIOLI**  
locally made by Pasta Gallery  
stuffed with Ricotta cheese 16.95  
Baked with mozzarella add 1.00

**PUMPKIN RAVIOLI WITH AMARETTO CREAM SAUCE**  
sautéed apples and raisins in an Amaretto  
cream sauce 17.95

**PASTA TRIESTA**  
gluten free penne pasta, asparagus,  
mushrooms, artichoke hearts, sun dried  
tomatoes, garlic, oil 17.95 add chicken 7.00

**PENNE ALL VODKA**  
mushrooms, onions, vodka, prosciutto,  
tomato, Mascarpone cream and Parmesan  
15.95 | add chicken 7.00 | shrimp 9.75

**SPAGHETTI & MEATBALLS**  
house tomato sauce with Parmesan Cheese  
and house made meatballs 14.50

**CAVATELLI**  
locally made by Pasta Gallery House Sauce  
17.50 | Bolognese 21.50

**PENNE WITH CHICKEN AND BROCCOLI**  
fresh broccoli, fresh tomato, garlic & olive oil  
19.95

Meatballs \$1.50 per piece / Sausage \$2.00 per piece

# SAN MARINO

## RISTORANTE

### Seafood Entrées

#### SALMON CON RABE

grilled, sautéed broccoli rabe, garlic and olive oil 23.95

#### ZUPPA DI PESCE FRA DIAVLO

sautéed shrimp, clams, mussels, calamari,  
linguine | red or white | mild or spicy | 25.95

#### STUFFED FILET OF SOLE

crabmeat spinach stuffing, lemon butter,  
roasted vegetables 21.95

#### STUFFED SHRIMP

seafood flavored bread crumb stuffing 24.95

### Entrées

#### VEAL SAN MARINO

egg batter dipped, topped with prosciutto &  
mozzarella cheese, sautéed with white wine,  
lemon & butter; served over spinach 23.95

#### CHICKEN MARSALA

sautéed mushroom, marsala demi-glace,  
served with garlic mashed potatoes, roasted  
broccoli spears 21.95

#### VEAL GODFATHER

mushrooms, prosciutto, mozzarella cheese,  
roasted peppers, Marsala demi-glace, garlic  
mashed potatoes 23.95

#### PORK CHOP CON RABE

grilled 16 oz. bone in Porterhouse pork chop,  
sautéed broccoli rabe, garlic and oil |  
1 chop - 20.95 | 2 chops - 29.95

#### 'PARMESAN'

crispy breaded with house tomato sauce,  
melted mozzarella, Parmesan cheese, penne  
pasta Chicken Breast 20.95 / Veal 22.95

#### CHICKEN CON BROCCOLI RABE

sautéed broccoli rabe, garlic, olive oil  
21.95

#### GRILLED 10 OZ. NY STRIP

red wine demi glace, roasted vegetables, red  
roasted potatoes 26.95

#### PORK CHOP NAPOLITANO

16 oz. bone-in Porterhouse pork chop, sautéed  
hot and sweet vinegar peppers, rosemary,  
roasted potato wedges, garlic and oil | 1 chop -  
20.95 | 2 chops - 29.95

### Let's Give Thanks Together!

#### ROASTED TURKEY DINNER

Choice of: Turkey Escarole Soup or Mixed Greens Salad  
Includes Roasted Turkey, Chestnut Stuffing,  
Garlic Mashed Potatoes & Gravy  
Roasted Acorn Squash & Cranberry Sauce  
21.95 - Adult / 12.95 - 12 & Under

### Dessert & Specialty Cocktails

#### PUMPKIN PIE

slice 3.95

#### APPLE PIE

slice 3.95

add vanilla ice cream for \$1.00

#### PUMPKIN MARTINI

Smirnoff Vanilla Vodka with our special blend of pumpkin, cinnamon and nutmeg \$10.00

#### CARAMEL APPLE SANGRIA

Pinot Grigio, Salted Caramel Vodka, DeKuyper Sour Apple Pucker Schnapps, Apple Vodka & Apples  
\$8.00 - Glass | \$31.00 - Pitcher