

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 ALLA 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