

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 Add prosciutto 2.00

GF

- 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



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



‘Napolitano’

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



Specialties

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

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

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



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

Salmon Teggonese Pan seared salmon, white beans, tomato, escarole, parsley-cilantro salsa verde 23.95

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



Pork Chop Con Rabe

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

