

SAN MARINO

RISTORANTE

Dinner Specials

Appetizers

Panne Cotte with Escarole \$11.95
cubed Italian bread topped with a sauté of escarole, white beans, fresh tomato, basil, garlic and extra virgin olive oil

Stuffed Mushrooms \$11.95
with a seafood & bread crumb stuffing

Entrées

Veal Portobello \$23.95
panseared veal, topped with sautéed portobello mushroom, asparagus and fresh tomato with garlic & olive oil; served with spaghetti

Chicken Ciaperi \$21.95
breaded chicken cutlet topped with capers in a butter, lemon and white wine sauce; served with roasted potatoes

Cajun Swordfish & Broccoli Rabe \$24.95
cajun swordfish served with sautéed broccoli rabe

Gnocchi with Spinach and Sausage \$17.95
homemade gnocchi, tossed with crumbled sausage, spinach and red peppers in marinara sauce

Risoto of The Day

Broccoli and Black Olive Risotto \$11.95
simmered in Arborio rice with white wine & butter

✦ Drink Specials ✦

Super Duper Citra by Thomas Hooker \$7.50
double IPA brewed with all citra hops

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