



SAN MARINO

RISTORANTE



Appetizers

MOZZARELLA EN CAROZZA

housemade fried mozzarella, marinara sauce
7.50

CLAMS CASINO

roasted on the half shell with bacon, peppers,
onions & breadcrumbs 9.95

ESCAROLE & FAGIOLI

sautéed escarole & beans with garlic and olive oil
10.95

SHRIMP COCKTAIL

four shrimp chilled and served with cocktail
sauce 15.95

HOT PLATTER

serves 4-6 people | broccoli rabe & sausage, fried
calamari, clams casino & mozzarella en carozza
48.95

FRIED CALAMARI 11.95

house marinara & grilled lemon aioli |
Neapolitano - Hot & Sweet Peppers 13.95
add Gorgonzola 15.95

SAUSAGE, POTATOES & HOT PEPPERS

grilled Italian sausage, San Marino Italian fries,
long "hot" peppers 11.95 | may substitute
chicken

SAUSAGE & RABE

grilled Italian sausage, sautéed broccoli rabe
13.95 | may substitute chicken

CHARCUTERIE BOARD

serves 2-4 people | rotating selection of exquisite
cured meats, artisanal cheeses, pickled eggplant,
imported olives, Friselle bread 27.95

Soup & Salads

PASTA FAGIOLI

bowl - 5.50

CHICKEN 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

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

CAESAR SALAD

traditional with anchovies 8.50 add chicken 7.00
/ shrimp 9.75

Seafood Entrées

SALMON CON RABE

grilled, sautéed broccoli rabe, garlic, extra virgin
olive oil 23.95

STUFFED FILET OF SOLE

crabmeat spinach stuffing, lemon butter, roasted
vegetables 21.95

STUFFED SHRIMP

seafood flavored bread crumb stuffing, served
with mixed vegetables 24.95

ZUPPA DI PESCE FRA DIAVLO

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

SALMON TEGGIONESE

pan seared, white beans, tomato, escarole, parsley - cilantro salsa verde 24.95

Buona Pasqua from all of us at San Marino Ristorante.
Thank you for your continued loyalty and support!

SAN MARINO
RISTORANTE

Pasta Entrées

LASAGNA HOUSE-MADE

layered with ground beef, Ricotta, mozzarella cheese, house tomato sauce 16.95

PENNE ALLA VODKA

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

PENNE WITH CHICKEN AND BROCCOLI

fresh broccoli, fresh tomato, garlic & olive oil 19.95

SPAGHETTI & MEATBALLS

house tomato sauce with Parmesan Cheese & house made meatballs 14.50

CHEESE RAVIOLI

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

CAVATELLI

locally made by Pasta Gallery House Sauce 17.50 | Bolognese 21.50

PASTA TRIESTA

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

Add Meatballs | \$1.50 per piece
Add Sausage | \$2.00 per piece

Entrées

CHICKEN SAN MARINO

egg batter dipped, topped with prosciutto & mozzarella, finished in lemon, white wine & 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

ROAST LEG OF LAMB

served with gravy, baked potato & roasted vegetables 25.95

'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

BAKED HAM

pineapple fruit sauce, baked potato & roasted vegetables 22.95

Dessert & Specialty Cocktails

AMARETTO TOASTED ALMOND CREAM

two layers of authentic Savoirdi lady fingers soaked in amaretto syrup then layered with mascarpone cream, topped with Italian Amarettini cookies and roasted California almonds 8.00

CHOCOLATE BUNNY EXPRESSO MARTINI

Smirnoff vanilla vodka, Kaluah, Godiva chocolate liqueur, espresso, milk chocolate bunny garnish 11.00

JELLY BEAN MARTINI

Belvedere vodka, triple sec and muddled jelly beans 11.00