

SAN MARINO

RISTORANTE



Happy Mother's Day!
May 9th, 2021



Appetizers

MOZZARELLA EN CAROZZA

housemade fried mozzarella, marinara sauce
7.95

CLAMS CASINO

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

ESCAROLE & FAGIOLI

sautéed escarole & beans with garlic & olive oil
10.95

EGGPLANT ROLLATINI

battered eggplant rolled with ricotta, marinara
sauce & Mozzarella cheese 11.95

HOT PLATTER

serves 4-6 people | broccoli rabe & sausage, fried
calamari, clams casino & mozzarella en carozza
49.95

FRIED CALAMARI 11.95

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

SAUSAGE, POTATOES & HOT PEPPERS

grilled Italian sausage, San Marino Italian fries,
long "hot" peppers 12.95 | 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 | add shrimp 9.75

Seafood Entrées

STUFFED FILET OF SOLE

crabmeat spinach stuffing, lemon butter, roasted
vegetables 21.95

SALMON TEGGIONESE

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

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



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Pasta Entrées

LASAGNA HOUSE-MADE

layered with ground beef, Ricotta, mozzarella cheese, house tomato sauce 17.95

PENNE ALLA VODKA

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

PASTA TRIESTA

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

LOBSTER PALERMO

lobster meat with a sautee of spinach, fresh tomatoes & artichoke hearts in garlic and extra virgin olive oil, served over house made pappardelle 27.95

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 18.50 | Bolognese 21.50

PENNE WITH CHICKEN AND BROCCOLI

fresh broccoli, fresh tomato, garlic & olive oil 19.95

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 22.95

VEAL GODFATHER

mushrooms, prosciutto, mozzarella cheese, roasted peppers, Marsala demi-glace, garlic mashed potatoes 24.95

'PARMESAN'

crispy breaded with house tomato sauce, melted mozzarella, Parmesan cheese, penne pasta
Chicken Breast 21.95 | Veal 23.95

GRILLED 10 OZ. NY STRIP

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

STUFFED GRILLED CHICKEN

grilled chicken breast stuffed with roasted peppers, spinach, mozzarella cheese, topped with garlic and oil; served with Italian fries 22.95

Dessert & Cocktail Special

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

MIXED BERRY MOJITO

Bicardi rum with freshly muddled mint and lime with simple syrup and a splash of club soda; garnished with blackberries, blueberries and strawberries

9.00

ROSEMARY LEMON-TINI

Rosemary infused Litchfield Gin, Triple Sec, Limoncello & Sour Mix, garnished with lemon & rosemary 12.00

