

SAN MARINO

RISTORANTE

DINNER MENU

- GF Sausage & Rabe** *grilled Italian sausage, sautéed broccoli rabe 14.95 | may substitute chicken*
- Clams Casino** *roasted on the half shell with bacon, peppers, onions & breadcrumbs 10.95*
- Escarole & Fagioli** *sautéed escarole, white beans, fresh tomato, olive oil, garlic, grilled bread 11.95*
- Mozzarella en Carozza** *house made fried mozzarella, marinara sauce 8.50*
- Eggplant Rollatini** *battered eggplant rolled with ricotta, marinara sauce & Mozzarella cheese 10.95*
- Charcuterie Board for 2** *rotating selection of exquisite cured meats, artisanal cheeses, pickled eggplant, imported olives, garlic bread 23.95*
- GF Bocconcini Caprese** *sliced fresh mozzarella, tomato, basil, sun dried tomatoes, olive oil & balsamic reduction 10.95*

Primo

- GF Sausage, Potatoes & Hot Peppers** *grilled Italian sausage, San Marino Italian fries, long "hot" peppers 13.95 | may substitute chicken breast*
- Fried Calamari** *house marinara & grilled lemon aioli 12.95 Napolitano (hot & sweet vinegar peppers) 15.95 Gorgonzola 16.95*
- Zucchini Flowers** *with marinara sauce 11.95*
- Fried Ravioli & Truffle** *house made cheese stuffed ravioli, fried then drizzled with a creamy mushroom Parmesan truffle sauce 14.95*
- GF Clams San Marino** *herb butter roasted clams with rosemary, garlic and oregano then topped table side with fresh lemon 16.95*
- Burrata & Arugula** *cream filled mozzarella over arugula leaves and roasted peppers, fried crumbs seasoned with basil, oregano, balsamic glaze 13.95*
- Grilled Shrimp Vesuvio** *grilled shrimp sautéed with garlic, white beans and broccoli rabe in olive oil; served with garlic bread 17.95*

BUON APPETITO

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

Soup

Chicken Escarole Cup 3.95 Bowl 5.50 | Pasta Fagioli Cup 3.95 Bowl 5.50 | French Onion with Mozzarella 6.50

Insalata

Crispy Chicken Milanese Italian Salad

A San Marino Customer Favorite! Pan fried breaded chicken breast with rosemary & garlic over romaine, peppers, celery, olives, cucumbers, red onions, tomatoes, and fresh lemon vinaigrette 17.95

- * Caesar Salad** *crisp romaine, Caesar dressing, anchovies, shaved Parmesan, focaccia croutons 9.50*
- *GF Rocket Arugula** *dried figs, lemon oil, pine nuts, cherry tomatoes, shaved Parmesan 9.95 add prosciutto +2.00*
- GF Fresh Spinach & Chicken Salad** *grilled chicken over spinach, toasted almond halves, diced apples and goat cheese tossed with a champagne mustard vinaigrette 16.95*
- GF Steak Salad** *sliced bistro filet, mixed greens, red grapes, celery, Bleu cheese, cherry tomatoes, dried figs, champagne mustard vinaigrette 19.50*
- GF Crab & Cucumber Salad** *chilled lump crab meat, sliced cucumbers, scallions, carrots, avocado, cilantro-citrus dressing 14.95*
- *Salad Additions** *Chicken 7.50 | Grilled Salmon 9.95 Shrimp 10.50 | Bistro Filet 6 oz. 10.50 | Cajun Style 1.00*

House Made Pasta featuring Pasta Gallery

Cavatelli 17.50 | Gnocchi 16.95 | Ravioli of The Day - Market Price

House Sauce *meat based tomato sauce, finished with basil*

Marinara *vegetarian tomato sauce with fresh basil*

Bolognese *hearty, slow stewed tomatoes, chunky beef and pork sauce with a touch of cream +5.00*

Alla Vodka *mushrooms, onions, vodka, prosciutto, tomato, Mascarpone cream and Parmesan +5.00*

Con Rabe *chopped, sautéed broccoli rabe, marinara sauce with a touch of cream +5.00*

Filetto Di Pomodoro *chunky plum tomato sauce with onions, finished with fresh basil +5.00*

Sides

*Sautéed Broccoli Rabe 5.95 | Broccoli Spears 4.95 | Sautéed Spinach 4.95
Fried Long Hots 5.95 | San Marino Italian Fries 4.95*

Split Plate Charge May Apply

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

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RISTORANTE

Pasta

- * **Penne all Vodka** mushrooms, onions, vodka, prosciutto, tomato, Mascarpone cream, Parmesan 16.95
add chicken 7.50 | shrimp 10.50
- * **Rigatoni Bolognese** hearty, slow stewed tomatoes, chunky beef and pork sauce with a touch of cream 17.95
- Hot*** **Penne Veneziana** sautéed broccoli rabe, Italian sausage, Italian long hots, roasted peppers, Parmesan, olive oil & garlic 19.95
- Cheese Ravioli** house made ravioli, stuffed with Ricotta cheese 16.95 | Baked with mozzarella +1.00
- * **Pasta Triesta** penne pasta, asparagus, mushrooms, artichoke hearts, sun dried tomatoes, garlic, oil 17.95
add chicken 7.50

- Spaghetti & Meatballs** house tomato sauce with Parmesan Cheese and house made meatballs 15.95
- * **Rigatoni Two Cheese Florentine** prosciutto, spinach, onions, Mascarpone cream with a touch of marinara and topped with mozzarella 18.95
- * **Penne with Chicken and Broccoli** fresh broccoli, fresh tomato, garlic & olive oil 20.95
- Lasagna House-made** layered with ground beef, Ricotta, mozzarella cheese, house tomato sauce 17.95
- * **Rigatoni Pomodoro** chunky plum tomato sauce with onions, finished with fresh basil 18.95

* gluten free pasta +3.00

Chicken | Veal

- San Marino** egg batter dipped topped with prosciutto and mozzarella, lemon, butter, over a bed of spinach | Chicken Breast 22.95 | Veal 24.95
- Parmesan** crispy breaded with house tomato sauce, melted mozzarella, Parmesan cheese, penne pasta
Chicken Breast 21.95 | Veal 23.95
- Milanese** pan fried, crispy breaded, rosemary, garlic and olive oil, long hot pepper, angel hair pasta
Chicken Breast 22.95 | Veal 24.95

- Marsala** mushrooms, Marsala demi-glace, served with garlic mashed potatoes
Chicken Breast 22.95 | Veal 24.95
- Godfather** mushrooms, prosciutto, mozzarella, roasted peppers, Marsala demi-glace, garlic mashed potatoes
Chicken Breast 22.95 | Veal 24.95
- GF Con Broccoli Rabe** sautéed broccoli rabe, garlic, olive oil, spices | Chicken Breast 22.95 | Veal 24.95

Hot GF Napolitano

sautéed hot and sweet vinegar peppers, rosemary, roasted potatoes, garlic and olive oil | Chicken Breast 22.95 | Veal 24.95

House Specialties

- Veal Osso Bucco** veal shank in a light herb and vegetable burgundy wine sauce, over fettuccini 32.95
- GF Coniglio Napolitano** pan roasted rabbit, sautéed hot and sweet vinegar peppers, rosemary, roasted potato wedges, garlic and oil 25.95

- Eggplant Parmesan** layered with melted mozzarella & Parmesan cheese, marinara sauce, penne pasta 17.95
- GF Baccala** salted cod, potatoes, hot peppers, Pomodoro 22.95

Shredded Short Rib Gorgonzola

braised and shredded beef short rib with spinach, mushrooms, red wine demi-glace, Gorgonzola cheese over risotto 26.95

Seafood

- Salmon Teggionese** pan seared, white beans, tomato, escarole, parsley - cilantro salsa verde 24.95
- GF Salmon Con Rabe** grilled, sautéed broccoli rabe, garlic and olive oil 24.95
- Grilled Swordfish** lemon-caper butter, roasted fennel, roasted red potatoes 25.95 | seafood stuffing 27.95
- Zuppa Di Pesce Fra Diavlo** shrimp, clams, mussels, calamari, linguine | red or white | mild or spicy 26.95
- Scallops Diano** sea scallops, shallots, spinach, sun-dried tomatoes, mushrooms, mascarpone cream sauce, capellini 27.95

- Shrimp San Marino** egg batter dipped jumbo shrimp topped with prosciutto and Mozzarella, lemon butter over a bed of spinach 24.95
- Stuffed Shrimp** three jumbo shrimp, seafood flavored bread crumb stuffing; roasted vegetables 24.95
- Stuffed Filet of Sole** crabmeat spinach stuffing, lemon butter, roasted vegetables 22.95

Tutto Mare "For Two"

sautéed shrimp, clams, mussels, calamari, lobster tail, scallops, basil, olive oil, garlic over linguine | red or white | mild or spicy 57.00

Steak and Pork Chops

- GF Grilled 10 oz. NY Strip** red wine demi glaze, roasted vegetables, red roasted potatoes 31.95
- GF Grilled 8 oz. Filet** red wine demi-glace, roasted vegetables, garlic mashed potatoes 33.95
- GF 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 - 22.95 | 2 chops - 31.95
- GF Pork Chop Con Rabe** grilled 16 oz. bone in Porterhouse pork chop, sautéed broccoli rabe, garlic and oil
1 chop - 22.95 | 2 chops - 31.95