



# SAN MARINO

## RISTORANTE



### Appetizers

#### MOZZARELLA EN CAROZZA

housemade fried mozzarella, marinara sauce  
9.95

#### CLAMS CASINO

roasted on the half shell with bacon, peppers,  
onions & breadcrumbs 11.95

#### ESCAROLE & FAGIOLI

sautéed escarole & beans with garlic & olive oil  
12.95

#### GRILLED SHRIMP VESUVIO

grilled shrimp sautéed with garlic, white beans  
and broccoli rabe in olive oil; served with garlic  
bread 18.95

#### HOT PLATTER

serves 4-6 people | broccoli rabe & sausage, fried  
calamari, clams casino & mozzarella en carozza  
52.95

#### FRIED CALAMARI 13.95

house marinara & grilled lemon aioli |  
Neapolitano - Hot & Sweet Peppers 16.95  
add Gorgonzola 17.95

#### SAUSAGE, POTATOES & HOT PEPPERS

grilled Italian sausage, San Marino Italian fries,  
long "hot" peppers 14.95 | may substitute  
chicken

#### SAUSAGE & RABE

grilled Italian sausage, sautéed broccoli rabe  
15.95 | 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 | 5.50

#### 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 18.95

#### FRENCH ONION

topped with mozzarella cheese 6.50

#### STEAK SALAD

sliced bistro filet, mixed greens, red grapes,  
celery, Bleu cheese, cherry tomatoes, dried figs,  
champagne mustard vinaigrette 20.50

#### CAESAR SALAD

traditional with anchovies 10.50 | add chicken  
7.50 | add shrimp 10.50

### Seafood Entrées

#### SALMON CON RABE

grilled, sautéed broccoli rabe, garlic, extra virgin  
olive oil 25.95

#### STUFFED FILET OF SOLE

crabmeat spinach stuffing, lemon butter, roasted  
vegetables 23.95

#### STUFFED SHRIMP

seafood flavored bread crumb stuffing, served  
with mixed vegetables 25.95

#### ZUPPA DI PESCE FRA DIAVLO

sautéed shrimp, clams, mussels, calamari,  
linguine | red or white | mild or spicy | 27.95

#### SALMON TEGGIONESE

pan seared, white beans, tomato, escarole, parsley - cilantro salsa verde 25.95

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

Menu items and prices subject to change

## Pasta Entrées

### LASAGNA HOUSE-MADE

*layered with ground beef, Ricotta, mozzarella cheese, house tomato sauce 18.95*

### PENNE ALLA VODKA

*mushrooms, onions, vodka, prosciutto, tomato, Mascarpone cream and Parmesan 17.95  
add chicken 7.50 | shrimp 10.50*

### PENNE WITH CHICKEN AND BROCCOLI

*fresh broccoli, fresh tomato, garlic & olive oil 21.95*

### SPAGHETTI & MEATBALLS

*house tomato sauce with Parmesan Cheese & house made meatballs 16.95*

### CHEESE RAVIOLI

*house made ravioli  
stuffed with Ricotta cheese 18.95  
Baked with mozzarella add 1.00*

### CAVATELLI

*locally made by Pasta Gallery House Sauce 19.50 | Bolognese 24.50*

### PASTA TRIESTA

*penne pasta, asparagus, mushrooms, artichoke hearts, sun dried tomatoes, garlic, oil 18.95 add chicken 7.50*

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 23.95*

### VEAL GODFATHER

*mushrooms, prosciutto, mozzarella cheese, roasted peppers, Marsala demi-glace, garlic mashed potatoes 25.95*

### ROAST LEG OF LAMB

*served with gravy, roasted potatoes & roasted vegetables 27.95*

### 'PARMESAN'

*crispy breaded with house tomato sauce, melted mozzarella, Parmesan cheese, penne pasta  
Chicken Breast 22.95 | Veal 24.95*

### CHICKEN CON BROCCOLI RABE

*sautéed broccoli rabe, garlic, olive oil 23.95*

### GRILLED 10 OZ. NY STRIP

*red wine demi glace, roasted vegetables, red roasted potatoes 32.95*

### BAKED HAM

*pineapple fruit sauce, roasted potatoes & roasted vegetables 23.95*

## Dessert & Specialty Cocktails

### CHOCOLATE BANANA MARTINI

*vanilla vodka, banana liqueur, Godiva chocolate, cream, chocolate swirl 11.00*

### GRAPE VINE

*belvedere vodka, grape pucker, triple sec and 7-up; served on the rocks 8.00*

### SALTED CARAMEL BUTTER CAKE

*a rich buttery cake with a layer of cream cheese and a crunchy crust; served warm with a salted caramel drizzle 8.00*