

# SAN MARINO

RISTORANTE



Happy Mother's Day!  
May 8th, 2022



## 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

### 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  
52.95

### FRIED CALAMARI 13.95

house marinara & grilled lemon aioli |  
Napolitano - 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

### STUFFED FILET OF SOLE

crabmeat spinach stuffing, lemon butter, roasted  
vegetables 23.95

### SALMON TEGGIONESE

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

### 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



# SAN MARINO

## RISTORANTE

### 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

#### PASTA TRIESTA

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

#### 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 29.95

#### 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

#### PENNE WITH CHICKEN AND BROCCOLI

fresh broccoli, fresh tomato, garlic & olive oil  
21.95  
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 23.95

#### VEAL GODFATHER

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

#### 'PARMESAN'

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

#### GRILLED 10 OZ. NY STRIP

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

#### STUFFED GRILLED CHICKEN

grilled chicken breast stuffed with roasted peppers, spinach, mozzarella cheese, topped with garlic and oil; served with Italian fries 24.95

### Dessert & Cocktail Special

#### AMARETTO TOASTED ALMOND CREAM

Two layers of authentic Savoiardi lady fingers soaked in amaretto syrup then layered with mascarpone cream, topped with crumbled Italian Amarettini cookies & roasted California almonds \$8

#### MIXED BERRY MOJITO

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

9.00

