

SAN MARINO
RISTORANTE

House Made Pasta by Pasta Gallery

CHEESE RAVIOLI

\$12.25 dozen

SPINACH & CHEESE RAVIOLI

\$13.25 per dozen

CRISPY SAUSAGE RAVIOLI

\$14.75 per dozen

**BUFFALO CHICKEN & BLEU CHEESE
RAVIOLI**

\$14.75 per dozen

LOBSTER RAVIOLI

\$24 per dozen

BROCCOLI RABE & SAUSAGE RAVIOLI

\$14.75 per dozen

LASAGNA RAVIOLI

Meatball & Sausage Stuffed \$14.75 per dozen

PORTABELLA MUSHROOM RAVIOLI

\$14.75 per dozen

Manicotti

CHEESE MANICOTTI

\$10.50 per half dozen

SPINACH & CHEESE MANICOTTI

\$11.50 per half dozen

Pasta By the Pound

CAVATELLI

\$9.25 per pound

LINGUINI

\$4.95 per pound

GNOCCHI

\$9.25 per pound

RIGATONI

\$4.95 per pound

FUSILLI

\$4.95 per pound

FETTUCCINE

\$4.95 per pound

House Made Sauces

HOUSE SAUCE

\$5.00 per pint / \$8.00 per quart

MARINARA SAUCE (VEGETARIAN)

\$5.00 per pint / \$8.00 per quart

VODKA SAUCE (MADE TO ORDER)

\$8.00 per pint / \$11.00 per quart

SUGGESTED COOKING INSTRUCTIONS

CAVATELLI & GNOCCHI

Bring large pot of water to boil, add salt, add pasta,
stir & continue to cook approximately 2 -3 minutes

RAVIOLI

Bring a pot of salted water to a boil, add pasta & cook for 8 to 10 minutes

FRESH PASTA

Linguini, Fettuccine, Rigatoni, Fusilli, Spaghetti, Penne, Pappardelle
Bring a pot of salted water to a boil, add pasta & cook for 3 to 4 minutes

MANICOTTI

Bake covered for 40 to 45 minutes at 350 degrees