

SALAD

Garden Salad

TWO dressings of your choice: Vinaigrette, Creamy Italian, Parmesan Peppercorn, Balsamic Vinaigrette, Bleu Cheese

— \$30sm | \$45lrg

Caesar Salad

crisp romaine, Caesar dressing, anchovies, shaved Parmesan, focaccia croutons

— \$40sm | \$60lrg

Caesar Salad with Grilled Chicken

boneless breast, crisp romaine, Caesar dressing, anchovies, shaved Parmesan, focaccia croutons

— \$60sm | \$90lrg

Antipasto Salad

assorted meats and cheese, vinaigrette dressing

— \$40sm | \$70lrg

APPETIZERS

Clams Casino (30 or 60 Count)

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

— \$40 | \$75

Escarole & Beans

sautéed escarole, beans & fresh tomato with garlic & olive oil

— \$45sm | \$75lrg

Fried Calamari

with Marinara sauce

— \$60sm | \$115lrg

Meatballs (40 or 80 Count)

— \$40 | \$80

Sausage, Potatoes & Peppers

grilled Italian sausage, San Marino Italian fries, long "hot" peppers

— \$55sm | \$80lrg

Sausage & Rabe

grilled Italian sausage, sautéed broccoli rabe, garlic & oil

— \$55sm | \$95lrg

Stuffed Mushrooms (25 or 50 Count)

seafood & bread crumb stuffing

— \$40 | \$75

DESSERT

Mini Cannoli (30 Count)

— \$40

Rice Pudding

— \$35

Tiramisu

lady fingers soaked in espresso and Kalhúa with Mascarpone cheese layers

— \$50

PASTA & ENTRÉES

Baked Penne

house sauce ricotta and Mozzarella cheese

— \$50sm | \$75lrg

Lasagna

traditional style

— \$60sm | \$95lrg

Penne with House Sauce

meat based sauce

— \$40sm | \$65lrg

Penne alla Vodka

mushroom, onions & prosciutto in a pink cream sauce

— \$50sm | \$80lrg

Rigatoni Pomodoro

chunky plum tomato sauce with onions, finished with fresh basil

— \$50sm | \$80lrg

Eggplant Parmesan

layered with melted mozzarella & Parmesan cheeses with marinara sauce

— \$65sm | \$105lrg

Chicken Cacciatore

boneless breast sautéed in olive oil with peppers, onions, mushrooms & plum tomatoes

— \$80sm | \$120lrg

Chicken Francese

egg batter dipped chicken breast sautéed in lemon, wine and butter

— \$80sm | \$120lrg

Chicken Marsala

chicken breast sautéed with onions & mushrooms in a Marsala wine sauce

— \$80sm | \$120lrg

Chicken Parmigiana

breaded and fried, topped with house sauce & Mozzarella cheese

— \$80sm | \$120lrg

Sausage Cacciatore

sweet Italian sausage sautéed in olive oil with peppers, onions, mushrooms & plum tomatoes

— \$80sm | \$120lrg

SIDES

Roasted Potatoes

— \$35sm | \$60lrg

Green Beans

garlic & olive oil

— \$35sm | \$55lrg

SMALL TRAYS | 15-20 SERVINGS

LARGE TRAYS | 30-35 SERVINGS

MORE TO GO

- Fresh Italian Bread Loaf**
sliced or not sliced — \$3.50
- House Sauce**
meat based — \$5pt | \$8qt
- Marinara Sauce**
meatless tomato sauce — \$5pt | \$8qt
- Vodka Sauce**
mushrooms, onions & prosciutto in a pink cream sauce — \$8pt | \$11qt
- Salad Dressings**
Creamy Italian or Vinaigrette — \$5.50pt | \$9qt



THE PASTA GALLERY AT SAN MARINO RISTORANTE

A Large Variety of Fresh Cut Pasta, Ravioli, Manicotti, Cavatelli & Gnocchi made right here by Pasta Gallery's Mike DiBlasi is readily available in our TO-GO lobby cases!

48 HOUR NOTICE FOR LARGE ORDERS PLEASE

SPECIAL ORDERS AVAILABLE UPON REQUEST - SUBJECT TO AVAILABILTY

Rev 9.2022

*prices subject to change

SAN MARINO

RISTORANTE

CATERING MENU



"Cooking is Overrated"

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