

APPETIZERS

Gf SAUSAGE & RABE *grilled Italian sausage, sautéed broccoli rabe, garlic & olive oil* 14.95
» may substitute chicken

Gf SAUSAGE, POTATOES & HOT PEPPERS *grilled Italian sausage, San Marino Italian fries, long "hot" peppers* 13.95
» may substitute chicken

CLAMS CASINO *roasted on the half shell with bacon, peppers, onions & bread crumbs* 10.95

BURRATA & ARUGULA *cream filled mozzarella over arugula, roasted peppers, fried crumbs seasoned with basil, oregano, balsamic glaze* 13.95

CHARCUTERIE BOARD FOR 2 *a rotating selection of exquisite cured meats, artisanal cheeses, pickled eggplant, imported olives, garlic bread* 23.95

FRIED CALAMARI *house marinara and grilled lemon aioli* 12.95 *Napolitano (hot & sweet vinegar peppers)* 15.95
» Add Gorgonzola 16.95

EGGPLANT ROLLATINI *battered eggplant rolled with ricotta, marinara sauce & mozzarella cheese* 10.95

MOZZARELLA EN CAROZZA *house made fried mozzarella, marinara sauce* 8.50

ESCAROLE & FAGIOLI *sautéed escarole, white beans, olive oil, garlic, garnished with fresh tomato, grilled bread* 11.95

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

SOUP

PASTA FAGIOLI
» cup 3.95 | bowl 5.50

FRENCH ONION
» topped with mozzarella cheese 6.50 »

CHICKEN ESCAROLE
» cup 3.95 | bowl 5.50

SALADS

Gf ROCKET ARUGULA *dried figs, lemon oil, pine nuts, cherry tomatoes, shaved Parmesan* 9.95
» add prosciutto +2.00

Gf FLORENTINE SALAD *baby spinach, walnuts, Bleu cheese, crisp apple slices, champagne mustard vinaigrette* 10.95

Gf CHEF SALAD *turkey, ham, Swiss cheese, tomatoes, red peppers and hard boiled egg on a bed of Romaine* 12.95

Gf ITALIAN SALAD *Romaine lettuce, cucumbers, black olives, tossed with celery, onions, green peppers, tomatoes, fresh spices, dressed with olive oil, lemon & red wine vinegar* 9.50

Gf CRAB & CUCUMBER SALAD *chilled lump crab meat, sliced cucumbers, scallions, carrots, avocado, cilantro-citrus dressing* 14.95

CAESAR SALAD *crisp romaine, Caesar dressing, anchovies, shaved Parmesan, focaccia croutons* 9.50

ADD PROTEIN

Chicken 7.50 | Grilled Salmon 9.95 | Grilled Shrimp 10.50 | Bistro Filet 6 oz. 9.50 | Cajun Style +1.00

ENTRÉE SALADS

Gf COBB SALAD *grilled chicken, boiled egg, crumbled Bleu cheese, avocado, bacon & tomato on a bed of romaine* 16.95

Gf SALMON SALAD *pan seared salmon, chickpeas, artichoke hearts, kalamata olives & tomatoes over romaine dressed in olive oil and lemon* 18.95

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

CHOOSE ANY TWO - 11.95

HALF SANDWICH SELECTIONS - *SOUTHWEST TURKEY* | *PASTRAMI DELUXE* | *TUNA BLT*

HALF SALAD SELECTIONS - *TRADITIONAL CAESAR* | *GARDEN SALAD* | *ITALIAN SALAD*

CUP OF SOUP SELECTIONS - *CHICKEN ESCAROLE* | *PASTA FAGIOLI*

SIDES

SAN MARINO ITALIAN FRIES 5.95

GARDEN SALAD 5.50

BROCCOLI RABE 5.95

COLESLAW 2.95

FRENCH FRIES 4.00

VEGETABLES 4.95

SAUTÉED SPINACH 4.95

PASTA WITH HOUSE OR

MARINARA SAUCE 5.95

HOT ITALIAN LONG HOT PEPPERS 5.95

FRESH FRUIT 3.50

ROASTED BROCCOLI

SPEARS 4.95

ALL SALAD DRESSINGS MADE IN HOUSE
CREAMY ITALIAN - ITALIAN VINAIGRETTE - BALSAMIC VINAIGRETTE
PARMESAN PEPPERCORN - BLUE CHEESE - OIL & VINEGAR

PANINI | GRINDERS | SANDWICHES | WRAPS

GRILLED CHICKEN CAESAR WRAP *crisp romaine, Caesar dressing, shaved Parmesan, grilled chicken rolled in a whole wheat wrap* 11.95

HOT ITALIAN GRINDER *grilled sweet Italian sausage, fried long hot peppers, Stella cheese* 12.95

BISTRO FILET GRINDER *grilled, topped with sautéed mushrooms, onions and mozzarella cheese* 14.95

TUNA BLT *Swiss cheese, lettuce, tomato and bacon on white, wheat, rye bread or a whole wheat wrap* 9.95

TURKEY DELUXE *open faced turkey sandwich on wheat bread topped with grilled onions, bacon & Swiss cheese* 10.95

SOUTHWEST TURKEY SANDWICH *cheddar cheese, apple-wood smoked bacon, lettuce, tomato, avocado on focaccia bread* 10.95

PARMESAN GRINDER *mozzarella cheese, house sauce*
» eggplant 10.95 | meatball 10.95 | chicken 11.95 |

CHICKEN MILANESE GRINDER *breaded cutlet topped with a sauté of garlic, sweet vinegar peppers, and rosemary* 12.95
» Veal Milanese add 2.00

CHOICE OF FRENCH FRIES, COLESLAW OR FRESH FRUIT SALAD

PASTA

***RIGATONI BOLOGNESE** *hearty, slow stewed tomatoes, chunky beef and pork sauce, touch of cream* 17.95

CHEESE RAVIOLI *made in house by Pasta Gallery, stuffed with Ricotta cheese* 16.95 | *Baked with mozzarella* +1.00

***SPAGHETTI & MEATBALLS** *house tomato sauce with Parmesan cheese and house made meatballs* 15.95

*PENNE ALLA VODKA

mushrooms, onions, vodka, prosciutto, tomato, Mascarpone cream and Parmesan 16.95 | add chicken 7.50 | shrimp 10.50

CAVATELLI - MADE IN HOUSE BY PASTA GALLERY

House Sauce 17.50 | Marinara 17.50 | Bolognese 22.50 | Alla Vodka 22.50 | Con Rabe 22.50 | Filetto Di Pomodoro 22.50

GNOCCHI - MADE IN HOUSE BY PASTA GALLERY

House Sauce 16.95 | Marinara 16.95 | Bolognese 21.95 | Alla Vodka 21.95 | Con Rabe 21.95 | Filetto Di Pomodoro 21.95

*FRA DIAVLO

Mussels - 15.95 | Clams - 16.95 | Calamari -16.95 | Shrimp - 17.95 | Combo of 2 -17.95 | Combo of 3 - 19.95
» sautéed with garlic, olive oil, spices, crushed plum tomatoes over linguine | red or white | mild or spicy »

PASTAS SERVED WITH GARDEN SALAD | SUB CUP OF SOUP +1.00

*SUBSTITUTE GLUTEN FREE PENNE +3.00

ENTRÉES

EGGPLANT PARMESAN *layered melted mozzarella & Parmesan cheese, marinara sauce, penne pasta* 13.95

Gf GRILLED CHICKEN & BROCCOLI RABE *Boneless Breast, Garlic & Oil* 15.95

Gf PORK CHOP CON RABE *grilled 16 oz. bone in Porterhouse pork chop, sautéed broccoli rabe, garlic and oil* 22.95

Gf PORK CHOP NAPOLITANO *16 oz. bone-in Porterhouse pork chop, sautéed hot and sweet vinegar peppers, rosemary, roasted potato wedges, garlic and oil* 22.95

PARMESAN *crispy breaded with house tomato sauce, melted mozzarella, Parmesan cheese, penne pasta*
» Chicken Breast 15.95 | Veal 17.95

STUFFED FILET OF SOLE *crabmeat spinach stuffing, lemon butter, roasted vegetables* 16.95

SOLE PROVENCALE *dipped in egg batter, sautéed with garlic in lemon, wine and butter; served over spinach* 16.95

SHRIMP FLORENTINE *shrimp dipped in egg batter, sautéed in lemon, white wine and butter over spinach* 18.95

ENTRÉES SERVED WITH GARDEN SALAD | SUB CUP OF SOUP +1.00

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