

HAPPY THANKSGIVING DAY 2023

Appetizers

MOZZARELLA EN CAROZZA

house made fried mozzarella, marinara sauce 9.50

CLAMS CASINO

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

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

house marinara & grilled lemon aioli 13.95

SAUSAGE, POTATOES & HOT PEPPERS

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

ZUCCHINI FLOWERS

with marinara sauce 12.95

SAUSAGE & RABE

grilled Italian sausage, sautéed broccoli rabe 15.95

CHARCUTERIE BOARD

serves 2 people | rotating selection of exquisite cured meats, artisanal cheeses, pickled eggplant, imported olives, Friselle bread 24.95

Soup & Salads

PASTA FAGIOLI

bowl | 5.50

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 / shrimp 10.50

TURKEY ESCAROLE SOUP

bowl- 5.95

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 18.95

ROCKET ARUGULA

dried figs, lemon oil, pine nuts, cherry tomatoes, shaved Parmesan 10.95
/ Add prosciutto 2.00 / chicken 7.50 / shrimp 10.50 /

Pasta Entrées

LASAGNA HOUSE-MADE

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

CHEESE RAVIOLI

house made ravioli stuffed with ricotta cheese 17.95
Baked with mozzarella add 1.00

PUMPKIN RAVIOLI WITH AMARETTO CREAM SAUCE

sautéed apples and raisins in an Amaretto cream sauce 18.95

PASTA TRIESTA

penne pasta, asparagus, mushrooms, artichoke hearts, sun dried tomatoes, garlic, oil 17.95 add chicken 7.50

PENNE ALLA VODKA

mushrooms, onions, vodka, prosciutto, tomato, Mascarpone cream, Parmesan 17.95 add chicken 7.50 / shrimp 10.50

CAVATELLI

Made in house by Pasta Gallery | House Sauce 19.50
Bolognese 24.50

RIGATONI BOLOGNESE

heart slow stewed tomatoes, chunky beef & pork sauce with a touch of cream 18.95

PENNE WITH CHICKEN AND BROCCOLI

fresh broccoli, fresh tomato, garlic & olive oil 20.95

Add Meatballs \$1.50 per piece

Add Sausage \$2.00 per piece

SAN MARINO

RISTORANTE

Seafood Entrées

STUFFED FILET OF SOLE

crabmeat spinach stuffing, lemon butter, served with roasted vegetables 23.95

STUFFED SHRIMP

seafood flavored bread crumb stuffing, served with roasted vegetables 25.95

SALMON CON RABE

grilled, sautéed broccoli rabe, garlic and olive oil 26.95

ZUPPA DI PESCE FRA DIAVLO

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

Entrées

VEAL SAN MARINO

egg batter dipped, topped with prosciutto & mozzarella cheese, sautéed with white wine, lemon & butter; served over spinach 25.95

CHICKEN MARSALA

sautéed mushrooms, Marsala demi-glace, served with garlic mashed potatoes 23.95

VEAL GODFATHER

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

PORK CHOP CON RABE

one grilled 16 oz. bone in Porterhouse pork chop, broccoli rabe, garlic and oil 23.95

'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 22.95

GRILLED 10 OZ. NY STRIP

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

PORK CHOP NAPOLITANO

16 oz. bone-in Porterhouse pork chop, sautéed hot and sweet vinegar peppers, rosemary, roasted potato wedges, garlic and oil 23.95

Let's Give Thanks Together!

ROASTED TURKEY DINNER

Choice of: Turkey Escarole Soup or Mixed Greens Salad
Includes Roasted Turkey, Chestnut Stuffing,
Garlic Mashed Potatoes & Gravy
Roasted Acorn Squash & Cranberry Sauce
25.95 - Adult | 15.95 - 12 & Under

Dessert & Specialty Cocktails

PUMPKIN PIE 4.95

APPLE PIE 3.95

add vanilla ice cream for \$1.00

PUMPKIN MARTINI 10.50

Smirnoff Vanilla Vodka with our special blend of pumpkin, cinnamon and nutmeg