

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 17.95

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 by Pasta Gallery
stuffed with Ricotta cheese 18.95
Baked with mozzarella add 2.00

**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

Meatballs \$1.50 per piece | 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 4.50

APPLE PIE 4.50

add vanilla ice cream for \$1.00

PUMPKIN MARTINI 10.50

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