

2024

SAN MARINO
RISTORANTE

2024

HAPPY NEW YEAR!

Appetizers

MOZZARELLA EN CAROZZA

house made fried mozzarella, marinara sauce 9.95

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 10.95

BURRATA & ARUGULA

cream filled mozzarella over arugula leaves and roasted peppers, fried crumbs seasoned with basil, oregano, balsamic glaze 14.95

FRIED CALAMARI

house marinara & grilled lemon aioli 13.95 ~
Napolitano (hot & sweet vinegar peppers) 15.95 ~
Gorgonzola 16.95

SAUSAGE, POTATOES & HOT PEPPERS

grilled Italian sausage, San Marino Italian fries, long "hot" peppers *may substitute chicken 13.95

ZUCCHINI FLOWERS

with marinara sauce 11.95

SAUSAGE & RABE

grilled Italian sausage, sautéed broccoli rabe 14.95
/ may substitute chicken /

HOT PLATTER

serves 4-6 people | broccoli rabe & sausage, fried calamari, clams casino & mozzarella en carozza 54.95

CHARCUTERIE BOARD

serves 2 people | rotating selection of exquisite cured meats, artisanal cheeses, pickled eggplant, imported olives, garlic bread 23.95

Soup & Salads

PASTA FAGIOLI

bowl | 5.50

FRENCH ONION

topped with mozzarella cheese 6.50

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

CHICKEN ESCAROLE SOUP

bowl | 5.50

FRESH SPINACH & CHICKEN SALAD

grilled chicken over spinach, toasted almond halves, diced apples and goat cheese tossed with a champagne mustard vinaigrette 17.95

CAESAR SALAD

traditional with anchovies, shaved Parmesan, foccacia croutons 9.50
/ add 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

LOBSTER PALERMO

lobster meat with a sautee of spinach, fresh tomatoes & artichoke hearts in garlic and extra virgin olive oil, served over house made pappardelle 25.95

LOBSTER RAVIOLI

lobster and ricotta stuffed pasta from Pasta Gallery topped with a pink brandy cream sauce 23.95

PENNE ALLA VODKA

mushrooms, onions, vodka, prosciutto, tomato, Mascarpone cream, Parmesan 18.95 add chicken 7.50 / shrimp 10.50

CAVATELLI

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

GNOCCHI BOLOGNESE

potato pasta hearty 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 21.95

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

BROILED SCALLOPS CASSEROLE

sea scallops topped with seafood flavored bread crumbs & broiled in lemon, white wine and butter; served with roasted vegetables 28.95

SALMON TEGGIONESE

pan seared, white beans, tomato, escarole, parsley - cilantro salsa verde 25.95

ZUPPA DI PESCE FRA DIAVLO

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

Entrées

CHICKEN PARMIGIANA

crispy breaded with house tomato sauce, melted mozzarella, Parmesan cheese, penne pasta 22.95

CHICKEN MARSALA

sautéed mushrooms, Marsala demi-glace, served with garlic mashed potatoes 22.95

VEAL GODFATHER

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

VEAL OSSO BUCCO

veal shank in a light herb and vegetable burgundy wine sauce, over fettuccini 35.95

PORK CHOP NAPOLITANO

one 16 oz. bone-in Porterhouse pork chop, sautéed hot and sweet vinegar peppers, rosemary, roasted potato wedges, garlic and oil 24.95

CHICKEN MILANESE

pan fried, crispy breaded, rosemary, garlic and olive oil, long hot pepper, angel hair pasta 22.95

VEAL PARMIGIANA

crispy breaded with house tomato sauce, melted mozzarella, Parmesan cheese 23.95

VEAL SAN MARINO

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

GRILLED 8 OZ. FILET

red wine demi-glace, roasted vegetables, served with garlic mashed potatoes 34.95

PORK CHOP CON RABE

one grilled 16 oz. bone in Porterhouse pork chop, broccoli rabe, garlic and oil 24.95

Pasta and Entrée's Served with a Fresh Garden Salad
Creamy Italian | Italian Vinaigrette | Balsamic Vinaigrette
Parmesan Peppercorn | Blue Cheese | Oil & Vinegar

Save Room for Sweet Endings! Our Full Dessert Menu is Available!

Thank You for your Continued Support!
All of us at Team San Marino Wish you a Happy & Healthy 2024!

Pasta Gallery To Go at San Marino Ristorante!
A Delicious Variety of House Made Ravioli, Manicotti, Fresh Cut Pasta, Sauces & Dressings
Available To Go for your Home Dining Pleasure!