

SAN MARINO

RISTORANTE



Appetizers

MOZZARELLA EN CAROZZA

housemade over 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 11.95

GRILLED SHRIMP VESUVIO

grilled shrimp sautéed with garlic, white beans and broccoli rabe in olive oil; served with garlic bread 18.95

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
Napolitano - Hot & Sweet Peppers 16.95
with Gorgonzola 17.95

SAUSAGE, POTATOES & HOT PEPPERS

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

SAUSAGE & RABE

grilled Italian sausage, sautéed broccoli rabe, garlic & oil 15.95 | may substitute chicken

CHARCUTERIE BOARD

serves 2-4 people | rotating selection of exquisite cured meats, artisanal cheeses, pickled eggplant, imported olives, Friselle bread 27.95

Soup & Salads

PASTA FAGIOLI

bowl | 5.50

CHICKEN ESCAROLE SOUP

bowl | 5.50

CRISPY CHICKEN MILANESE ITALIAN SALAD

Pan fried breaded chicken breast with rosemary & garlic over romaine, peppers, celery, olives, cucumbers, red onions, tomatoes, and fresh lemon vinaigrette 18.95

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 | add shrimp +10.50 /

Seafood Entrées

SALMON CON RABE

grilled, sautéed broccoli rabe, garlic, extra virgin olive oil 26.95

STUFFED FILET OF SOLE

crabmeat spinach stuffing, lemon butter, roasted vegetables 24.95

STUFFED SHRIMP

seafood flavored bread crumb stuffing, served with mixed vegetables 25.95

ZUPPA DI PESCE FRA DIAVLO

sautéed shrimp, clams, mussels, calamari, linguine | red or white | mild or spicy | 28.95

SALMON TEGGIONESE

pan seared, white beans, tomato, escarole, parsley - cilantro salsa verde 26.95

Buona Pasqua from all of us at San Marino's | 2024



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Pasta Entrées

LASAGNA HOUSE-MADE

layered with ground beef, ricotta & mozzarella
cheese, house tomato sauce 18.95

PENNE ALLA VODKA

mushrooms, onions, vodka, prosciutto, tomato,
Mascarpone cream and Parmesan 18.95
add chicken +7.50 | shrimp +10.50

PENNE WITH CHICKEN AND BROCCOLI

fresh broccoli, fresh tomato, garlic & olive oil
22.95

SPAGHETTI & MEATBALLS

house tomato sauce with Parmesan Cheese &
house made meatballs 16.95

CHEESE RAVIOLI

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

CAVATELLI

house made by Pasta Gallery
House Sauce - meat based tomato sauce 19.50
Bolognese - hearty, slow stewed tomatoes, chunky
beef and pork sauce with a touch of cream 24.50

PASTA TRIESTA

penne pasta, asparagus, mushrooms, artichoke
hearts, sun dried tomatoes, garlic, oil 18.95
/ add chicken +7.50 /
Add Meatballs | +1.50 per piece - Add Sausage | +2.00 per piece

Entrées

CHICKEN SAN MARINO

egg batter dipped, topped with prosciutto &
mozzarella, finished in lemon, white wine &
butter; served over spinach 23.95

CHICKEN MARSALA

sautéed mushroom, marsala demi-glace, served
with garlic mashed potatoes 23.95

VEAL GODFATHER

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

ROAST LEG OF LAMB

served with gravy, roasted potatoes & roasted
vegetables 28.95

'PARMESAN'

crispy breaded with house tomato sauce, melted
mozzarella, Parmesan cheese, penne pasta
Chicken Breast 22.95 | Veal 24.95

CHICKEN CON BROCCOLI RABE

boneless breast, sautéed broccoli rabe, garlic,
olive oil 23.95

GRILLED 10 OZ. NY STRIP

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

BAKED HAM

pineapple fruit sauce, roasted potatoes & roasted
vegetables 23.95

All Entrées served with Fresh Garden Salad

Creamy Italian - Italian Vinaigrette - Balsamic Vinaigrette - Parmesan Peppercorn - Blue Cheese - Oil & Vinegar
May substitute Pasta Fagioli or Chicken Escarole Soup | add 1.00

Dessert & Specialty Cocktails

PISTACHIO CAKE

a light cake soaked in honey syrup, layered in pistachio mousse,
topped with a white chocolate glaze and crunchy pistachio nuts
7.50

BARREL AGED MANHATTAN

Woodford Reserve Bourbon and Carpano Antica Vermouth
aged in a bourbon barrel; served chilled in a martini glass with a cherry
11.25



Full Dessert Menu is Available!