

SAN MARINO

RISTORANTE



Happy Mother's Day!
2024



Appetizers

MOZZARELLA EN CAROZZA

housemade over marinara sauce 9.95

CLAMS CASINO

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

ESCAROLE & FAGIOLI

sautéed escarole & beans with garlic & olive oil,
grilled bread 12.95

EGGPLANT ROLLATINI

battered eggplant rolled with ricotta, marinara
sauce & Mozzarella cheese 11.95

SAUSAGE, POTATOES & HOT PEPPERS

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

FRIED CALAMARI

house marinara & grilled lemon aioli 13.95
Napolitano - Hot & Sweet Peppers 16.95
add Gorgonzola 17.95

CHARCUTERIE BOARD

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

ZUCCHINI FLOWERS

with marinara sauce 11.95

SAUSAGE & RABE

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

HOT PLATTER

serves 4-6 people | broccoli rabe & sausage, fried
calamari, clams casino & mozzarella en carozza
52.95

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

STUFFED FILET OF SOLE

crabmeat spinach stuffing, lemon butter, roasted
vegetables 23.95

SALMON CON RABE

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

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 | 27.95

Menu Items and Prices Subject to Change

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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

PASTA TRIESTA

penne pasta, asparagus, mushrooms, artichoke hearts, sun dried tomatoes, garlic, oil 18.95
/ add chicken 7.50 /

SCALLOPS PALERMO

sautéed scallops with spinach, fresh tomatoes & artichoke hearts in garlic and extra virgin olive oil, served over fettuccine 27.95

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 house sauce 19.50
Bolognese - hearty, slow stewed tomatoes, chunky beef and pork sauce with a touch of cream 24.50 /

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

Entrées

CHICKEN SAN MARINO

egg batter dipped, topped with prosciutto & mozzarella, finished in lemon, white wine & butter; served over spinach 24.95

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

'PARMESAN'

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

GRILLED 10 OZ. NY STRIP

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

STUFFED GRILLED CHICKEN

grilled chicken breast stuffed with roasted peppers, spinach, mozzarella cheese, topped with garlic and oil; served with Italian fries 24.95

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 & Cocktail Special

MIXED BERRY MOJITO

Bacardi rum with freshly muddled mint and lime with simple syrup and a splash of club soda; garnished with blackberries, blueberries and strawberries 9.00

PISTACHIO CAKE

a light cake soaked in honey syrup, layered in pistachio mousse, topped with a white chocolate glaze and crunchy pistachio nuts 8.00

CINNAMON CHURRO STYLE CHEESECAKE

Traditional graham crumb crust that is filled with a cinnamon cream cheese filling. The cake is finished with a vanillas cake that is studded with cinnamon and the topped with cinnamon and powdered sugar

8.00

Full Dessert Menu Available!

