

SAN MARINO

RISTORANTE

PRIMO/APPETIZERS

Gf SAUSAGE & RABE *grilled Italian sausage, sautéed broccoli rabe 15.95 | may substitute chicken breast*

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

ESCAROLE & FAGIOLI *sautéed escarole, white beans, fresh tomato, olive oil, garlic, grilled bread 12.95*

MOZZARELLA EN CAROZZA *house made fried mozzarella, marinara sauce 9.50*

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

PROSCIUTTO ANTIPASTO *sharp Italian table cheese, prosciutto, imported olives, roasted peppers, balsamic reduction, garlic bread 14.95*

Gf BOCCONCINI CAPRESE *sliced fresh mozzarella, tomato, basil, sun dried tomatoes, olive oil & balsamic reduction 11.95*

GARLIC BREAD *Italian bread seasoned with salt, pepper, garlic and oil and then baked with mozzarella; served with marinara 9.95*

HOT Gf SAUSAGE, POTATOES & HOT PEPPERS *grilled Italian sausage, San Marino Italian fries, long "hot" peppers 15.95 | may substitute chicken breast*

FRIED CALAMARI *house marinara & grilled lemon aioli 13.95 Napolitano (HOT & sweet vinegar peppers) 15.95 Gorgonzola & Peppers 16.95*

ZUCCHINI FLOWERS *garlic bread and marinara sauce 11.95 (availability may vary)*

HOT ANTIPASTO TRIO *a combo of two fried ravioli, two mozzarella en carozza and three clams casino; served with marinara sauce 16.95*

Gf CLAMS SAN MARINO *herb butter roasted clams with rosemary, garlic and oregano then topped table side with fresh lemon 17.95*

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

GRILLED SHRIMP VESUVIO *grilled shrimp sautéed with garlic, white beans and broccoli rabe in olive oil; served with garlic bread 17.95*

HOT PLATTER

serves 4-6 people | broccoli rabe & sausage, fried calamari, clams casino & mozzarella en carozza 50.95

== SOUP ==

Chicken Escarole - Cup 3.95 Bowl 5.50 | Pasta Fagioli - Cup 3.95 Bowl 5.50 | French Onion with Mozzarella 7.00

INSALATA/SALAD

CRISPY CHICKEN MILANESE ITALIAN SALAD *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*

Gf STEAK SALAD *sliced bistro filet, mixed greens, red grapes, celery, Bleu cheese, cherry tomatoes, dried figs, champagne mustard vinaigrette 20.50*

Gf CRAB & CUCUMBER SALAD *chilled lump crab meat, sliced cucumbers, scallions, carrots, avocado, mixed greens, cilantro-citrus dressing 14.95*

CAESAR SALAD *crisp romaine, Caesar dressing, anchovies, shaved Parmesan, focaccia croutons 10.50*

Gf ROCKET ARUGULA *dried figs, lemon oil, pine nuts, cherry tomatoes, shaved Parmesan 10.50
» add prosciutto +2.00*

Gf FRESH SPINACH & CHICKEN SALAD *grilled chicken over spinach, toasted almond halves, diced apples and goat cheese tossed with a champagne mustard vinaigrette 17.95*

GRILLED SALAD ADDITIONS

» Chicken 7.50 | Salmon 9.95 | Shrimp 10.50 | Bistro Filet 6 oz. 11.00 | Cajun Style 1.00 »

== HOUSE MADE PASTA FEATURING PASTA GALLERY ==

CAVATELLI 17.50 | GNOCCHI 16.95 | RAVIOLI OF THE DAY - MARKET PRICE

HOUSE SAUCE *meat based tomato sauce, finished with basil*

MARINARA *vegetarian tomato sauce with fresh basil*

ALLA VODKA *mushrooms, onions, vodka, prosciutto, tomato, Mascarpone cream and Parmesan +5.00*

BOLOGNESE *hearty, slow stewed tomatoes, chunky beef and pork sauce with a touch of cream +5.00*

CON RABE *chopped, sautéed broccoli rabe, marinara sauce with a touch of cream +5.00*

FILETTO DI POMODORO *chunky plum tomato sauce with onions, finished with fresh basil +5.00*



== SIDES ==

*Sautéed Broccoli Rabe 5.95 | Broccoli Spears 4.95 | Sautéed Spinach 4.95
Fried Long Hots 5.95 | San Marino Italian Fries 5.95 | Garden Salad 5.95*

SAN MARINO

RISTORANTE

PASTA

***PENNE ALL VODKA** mushrooms, onions, vodka, prosciutto, tomato, Mascarpone cream, Parmesan 18.95
add chicken 7.50 | add shrimp 10.50

LASAGNA HOUSE-MADE layered with ground beef, Ricotta, mozzarella cheese, house tomato sauce 18.95

***RIGATONI BOLOGNESE** hearty, slow stewed tomatoes, chunky beef and pork sauce with a touch of cream 18.95

***FETTUCCHINE MASCARPONE** cheese cream sauce with a blend of cream, parmesan and mascarpone cheese, tossed with sautéed broccoli and served over fettuccine 21.95 | add chicken 7.50

HOT *PENNE VENEZIANA sautéed broccoli rabe, Italian sausage, Italian long hots, roasted peppers, Parmesan, olive oil & garlic 19.95

SPAGHETTI & MEATBALLS house tomato sauce with Parmesan Cheese and house made meatballs 15.95

***RIGATONI TWO CHEESE FLORENTINE** prosciutto, spinach, onions, Mascarpone cream with a touch of marinara and topped with mozzarella 18.95

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

CHEESE RAVIOLI house made ravioli by Pasta Gallery, stuffed with Ricotta cheese 16.95
» Baked with mozzarella +2.00

***PENNE WITH CHICKEN AND BROCCOLI** fresh broccoli, fresh tomato, garlic & olive oil 21.95

* INDICATES CAN BE PREPARED GLUTEN FREE WITH GLUTEN FREE PENNE PASTA +3.00

CHICKEN & VEAL

SAN MARINO egg batter dipped topped with prosciutto and mozzarella, lemon, butter, spinach
Chicken Breast 22.95 | Veal 24.95

PARMESAN crispy breaded with house tomato sauce, melted mozzarella, Parmesan cheese, penne pasta
Chicken Breast 21.95 | Veal 24.95

MILANESE pan fried, crispy breaded, rosemary, garlic and olive oil, long hot pepper, angel hair pasta
Chicken Breast 22.95 | Veal 24.95

MARSALA mushrooms, Marsala demi-glace, served with garlic mashed potatoes
Chicken Breast 22.95 | Veal 24.95

GODFATHER mushrooms, prosciutto, mozzarella, roasted peppers, Marsala demi-glace, garlic mashed potatoes
Chicken Breast 22.95 | Veal 24.95

Gf CON BROCCOLI RABE sautéed broccoli rabe, garlic, olive oil, spices
Chicken Breast 22.95 | Veal 24.95

HOT NAPOLITANO

sautéed hot and sweet vinegar peppers, rosemary, roasted potatoes, garlic, olive oil
Chicken Breast 22.95 | Veal 24.95

== HOUSE SPECIALTIES ==

Gf SHREDDED SHORT RIB GORGONZOLA braised and shredded beef short rib, spinach, mushrooms, red wine demi-glace, Gorgonzola cheese over risotto 27.95

Gf BACCALA traditional salted cod, potatoes, hot peppers, sautéed in marinara sauce 23.95

HOT Gf CONIGLIO NAPOLITANO pan roasted rabbit, sautéed hot and sweet vinegar peppers, rosemary, roasted potato wedges, garlic and oil 26.95

EGGPLANT PARMESAN layered with melted mozzarella & Parmesan cheese, marinara sauce, served with penne pasta 18.95

SEAFOOD

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

Gf GRILLED SALMON CON RABE served with sautéed broccoli rabe, garlic and olive oil 25.95

GRILLED SWORDFISH lemon-caper butter, roasted fennel, roasted red potatoes 26.95
seafood-breadcrumb crust 28.95

ZUPPA DI PESCE FRA DIAVLO a medley of shrimp, clams, mussels & calamari served over a linguine bed red or white | mild or spicy 26.95

SHRIMP SAN MARINO egg batter dipped jumbo shrimp topped with prosciutto and Mozzarella, lemon butter over a bed of spinach 24.95

STUFFED SHRIMP three jumbo shrimp, seafood flavored bread crumb stuffing; roasted vegetables 24.95

STUFFED FILET OF SOLE crabmeat spinach stuffing, lemon butter, roasted vegetables 23.95

SCALLOPS DIANO sea scallops, shallots, spinach, sun-dried tomatoes, mushrooms, mascarpone cream sauce over capellini pasta 27.95

TUTTO MARE "FOR TWO"

sautéed shrimp, clams, mussels, calamari, lobster tail, scallops, basil, olive oil, garlic over linguine 57.00
» red or white | mild or spicy »

== STEAK AND PORK CHOPS ==

Gf GRILLED 10 OZ. NY STRIP red wine demi-glace, roasted vegetables, red roasted potatoes 32.95

Gf GRILLED 8 OZ. FILET red wine demi-glace, roasted vegetables, garlic mashed potatoes 33.95

Gf PORK CHOP CON RABE grilled 16 oz. bone in Porterhouse pork chop, sautéed broccoli rabe, garlic and oil
1 chop - 22.95 | 2 chops - 31.95

HOT Gf PORK CHOP NAPOLITANO 16 oz. bone-in Porterhouse pork chop, sautéed hot and sweet vinegar peppers, rosemary, roasted potato wedges, garlic and oil | 1 chop - 22.95 | 2 chops - 31.95

Pasta & Entrées Served with Garden Salad

Creamy Italian - Italian Vinaigrette - Balsamic Vinaigrette - Parmesan Peppercorn - Blue Cheese - Oil & Vinegar
Substitute Soup for +\$1.00