

HAPPY THANKSGIVING 2024

Appetizers

MOZZARELLA EN CAROZZA

house made fried mozzarella, marinara sauce
10.50

CLAMS CASINO

roasted on the half shell with bacon, peppers,
onions & breadcrumbs 12.95

EGGPLANT ROLLATINI

battered eggplant rolled with ricotta, marinara
sauce & mozzarella cheese 12.95

HOT PLATTER

serves 4-6 people | broccoli rabe & sausage,
fried calamari, clams casino & mozzarella en
carozza 53.95

FRIED CALAMARI

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

SAUSAGE, POTATOES & HOT PEPPERS

grilled Italian sausage, San Marino Italian
fries, long "hot" peppers *may substitute
chicken 15.95

ZUCCHINI FLOWERS

with marinara sauce 12.95

SAUSAGE & RABE

grilled Italian sausage, sautéed broccoli rabe
15.95

PROSCIUTTO ANTIPASTO

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

Soup & Salads

PASTA FAGIOLI

bowl | 5.50

FRENCH ONION

topped with mozzarella cheese 7.50

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

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

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 19.95

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 19.95

PASTA TRIESTA

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

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

RIGATONI BOLOGNESE

heart slow stewed tomatoes, chunky beef &
pork sauce with a touch of cream 19.95

PENNE WITH CHICKEN AND BROCCOLI

fresh broccoli, fresh tomato, garlic & olive oil
22.95

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 24.95

ZUPPA DI PESCE FRA DIAVLO

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

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

Entrées

VEAL SAN MARINO

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

'PARMESAN'

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

CHICKEN MARSALA

sautéed mushrooms, Marsala demi-glace,
served with garlic mashed potatoes 23.95

CHICKEN CON BROCCOLI RABE

sautéed broccoli rabe, garlic, olive oil 23.95

VEAL GODFATHER

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

GRILLED 10 OZ. NY STRIP

red wine demi glace, roasted vegetables, red
roasted potatoes 33.95

PORK CHOP CON RABE

one grilled 16 oz. bone in Porterhouse pork
chop, broccoli rabe, garlic and oil 23.95

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

26.95 - 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 10.75

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