

SAN MARINO

RISTORANTE



Appetizers

MOZZARELLA EN CAROZZA

housemade over 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

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 14.95

Napolitano - Hot & Sweet Peppers 16.95

with Gorgonzola & Peppers 17.95

SAUSAGE, POTATOES & HOT PEPPERS

grilled Italian sausage, San Marino Italian fries,
long "hot" peppers 16.95
/ may substitute chicken /

SAUSAGE & RABE

grilled Italian sausage, sautéed broccoli rabe,
garlic & oil 16.95 | may substitute chicken

PROSCIUTTO ANTIPASTO

sharp Italian table cheese, prosciutto, imported
olives, roasted peppers, balsamic reduction,
garlic bread 15.95

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 7.50

CAESAR SALAD

traditional with anchovies 11.50
/ add chicken +7.50 | add shrimp +10.50 /

SPINACH AND CHICKEN SALAD

grilled chicken over fresh spinach, toasted
almond halves, diced apples and goat cheese
tossed with a champagne mustard vinaigrette
18.95

Seafood Entrées

SALMON CON RABE

grilled salmon & sautéed broccoli rabe with
garlic, extra virgin olive oil 26.95

STUFFED FILET OF SOLE

crabmeat spinach stuffing, lemon butter, roasted
vegetables 24.95

STUFFED SHRIMP

three jumbo shrimp stuffed with a seafood
flavored bread crumb stuffing, served with
mixed vegetables 25.95

SALMON TEGGIONESE

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

ZUPPA DI PESCE FRA DIAVLO

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

Buona Pasqua from all of us at San Marino's | 2025

SAN MARINO

RISTORANTE

Pasta Entrées

LASAGNA HOUSE-MADE

layered with ground beef, ricotta & mozzarella
cheese, house tomato sauce 19.95

PENNE ALLA VODKA

mushrooms, onions, vodka, prosciutto, tomato,
Mascarpone cream and Parmesan 19.95
add chicken +7.50 | shrimp +10.50

PENNE WITH CHICKEN AND BROCCOLI

fresh broccoli, fresh tomato, garlic & olive oil
23.95

PASTA TRIESTA

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

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
Add Meatballs | +1.50 per piece - Add Sausage | +2.00 per piece

SPAGHETTI & MEATBALLS

house tomato sauce with Parmesan Cheese &
house made meatballs 17.95

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 glace, 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

KEY LIME PIE

rich key lime mousse set in graham cracker crust
7.50

BEE'S KNEES MARTINI

hendricks gin shaken with honey syrup and fresh lemon juice
11.75

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

