

## 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** egg batter dipped and pan fried, served marinara sauce and garlic bread 11.95 (when available)

**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

a crowd pleaser that 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 4.50 Bowl 6.00 | 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, carrots, avocado, mixed greens, citrus olive oil 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 8.00 | 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 17.50 | 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

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. Split Plate Charge May Apply

REV 6.25

## PASTA

**\*PENNE ALL VODKA** mushrooms, onions, vodka, prosciutto, tomato, Mascarpone cream, Parmesan 18.95 add chicken +8.00 | 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** a rich blend of cream, Parmesan and Mascarpone cheeses, tossed with sautéed broccoli over fettuccine 21.95 | add chicken +8.00

**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 +8.00

**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

\* PREPARE 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 25.95

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

**MILANESE** pan fried, crispy breaded, rosemary, garlic and olive oil, long hot pepper, angel hair pasta Chicken Breast 22.95 | Veal 25.95

### HOT NAPOLITANO

sautéed hot and sweet vinegar peppers, rosemary, roasted potatoes, garlic, olive oil Chicken Breast 22.95 | Veal 25.95

## — 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 25.95

**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 - 23.95 | 2 chops - 32.95

**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 - 23.95 | 2 chops - 32.95

Pasta & Entrées Served with Garden Salad

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

SUBSTITUTIONS, ADDITIONS AND EXTRAS SUBJECT TO CHARGE - PRICES DO NOT INCLUDE CT SALES TAX