

# 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 | 2026



# 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 29.95

#### '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 33.95

#### 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

#### TOASTED ALMARETTO CREAM CAKE

Two layers of authentic Savoiardi lady fingers soaked in amaretto syrup then layered with Mascarpone cream, topped with crumbled Italian Amarettini cookies & roasted California almonds 8.50

#### BERRY ROUGE COSMO

Grey Goose Berry Rouge wild berry flavored vodka, Cointreau, lime juice, sour and touch cranberry juice 12.00

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

