

ANTIPASTI CALDI (Hot appetizers)

Calamari fritti
Fried calamari 9.95

Vongole al forno
Baked clams 6.95

Melanzane farcite
Eggplant rollatine w/ ricotta & spinach 6.95

Escargot al brie
Snails with garlic & Brie 8.95

Scampi all'Oregano
Shrimp Oregano & bread crusted 11.95

Carciofini fritti alla Russa
Fried artichoke hearts w/ Russian dressing 7.95

Grilled Portobello Josephine
Grilled Portobello with Brie cheese 8.95

Mozzarella frita marinara
Fried mozzarella with marinara sauce 7.95

ANTIPASTI FREDDI (Cold appetizers)

Torta San Marco
Antipasto layered cake 8.95

Muscoli nonna Vera
Cold steamed mussels in aromatic herbs 7.95

Vongole su ghiaccio
Clam cocktail (Served raw *) 8.95

Insalata frutti di mare
Fresh seafood salad 9.95

Vegetali grigiati al Zola
Grilled vegetables w/Gorgonzola cheese 7.95

Avocado Mimosa
Avocado stuffed with crab meat 10.95

Gamberoni freddi
Jumbo Shrimp cocktail 12.95

ZUPPE (Soups)

Zuppa di cipolle gratinata
Baked onion soup 6.95

Crema di piselli
Split peas soup 6.95

Crema ai frutti di mare
Seafood bisque 8.95

Zuppa del giorno
Soup of the day 6.95

INSALATE (Salads)

Mesclun San Marco
Mix California field lettuce 5.95

Caesar Salad
Caesar salad (No Fresh Eggs) 6.95

Insalata Confetti
Chopped Mesclun with walnut, cranberry raisins & Gorgonzola 8.95

Tricolore
Arugola, belgian endive & radicchio 7.95

(*) This menu item consists of, or contains meat, fish, shell fish, or shell egg that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shell fish, or shell eggs may increase your risk of food-borne illness, especially if you have certain medical condition

PIATTI freddi (Cold dishes)

Insalata ai frutti di mare

(Fresh seafood salad) 13.95

Cesare & pollo grigliato *Gamberoni e vegetali grigliati*
Caesar salad with grilled breast of chicken) 12.95 *Grilled jumbo shrimp & vegetables 15.95*

Salmone grigliato con insalata

Grilled salmon over California field lettuce 15.95

PASTA

Linguine alle Vongole

Linguine in white or red clam sauce 14.95

Rigatoni alla vodka

With tomato sauce, cream & vodka 10.95

Linguine Alfredo con Gamberetti

Linguine Alfredo with baby shrimp 14.95

Gnocchi Bishop

Dumplings with Bolognese & sausages 12.95

Penne al pomodoro & ricotta

With tomato, basil & ricotta 10.95

Capelli Gondoliera

Angel's hair with seafood 14.95

Penne & Pollo Serafina

Penne in tomato sauce with grilled chicken 14.95

VEGETALI Vegetables

Broccoli rapa all'aglio

Broccoli rapa with garlic & oil 6.95

Carote e piselli

Carrots & peas 6.95

Spinaci al guazzetto

Fresh spinach in garlic & oil) 6.95

Zucchini fritti

Fried zucchini 6.95

CATERING FACILITIES AVAILABLE UP TO 120 PEOPLE
PRIVATE ROOM FOR 25pp AVAILABLE FOR LUNCHEONS
DINNERS & MEETINGS

HOME OR OFFICE CATERING

FEATURING MONTHLY WINE TASTING-GOURMET DINNERS

America's Top Restaurants **ZAGAT** 2012
L.I. Food Critic 2010 Restaurant Award "**Restaurant of the year**"
EXTRAORDINARY TO PERFECTION FOR FOOD & SERVICE
Food 26, Service 26 **ZAGAT** 2012

VIVANDE

Vitello Milanese con insalata
Veal cutlet with Mesclun lettuce on top 16.95

Vitello Pisana (As seen on FOX News)
Parmigiano crusted w/ peas & artichokes 18.95

Vitello e pollo Marsala
Veal & chicken Marsala 16.95

Vitello Baronessa
Eggplant, prosciutto & cheese light S. 17.95

Vitello al limone
Veal in light lemon sauce 17.95

Pollo Fiorentina
Chicken breast stuffed w/ spinach & ricotta 14.95

Pollo Giappo
Chicken Portobello & garlic 13.95

Pollo Scarpariello
Boneless chicken, sausages, pepper, onion, mushroom & potato 16.95

Pollo alla Parmigiana
Chicken Parmigiana with linguine tomato & basil 14.95

Vitello e pollo Norma
Veal & chicken w/apples in light sauce 16.95

Anitra ai lamponi
Roasted duck w/raspberry sauce 25.95

PESCE

Gamberoni Oreganata
Baked with herbs, over spinach 20.95

Calamari fritti
Fried calamari with Marinara sauce 18.95

Salmone alla bruschetta
Grilled salmon with chopped red onion, tomato & basil 18.95

Zuppa di pesce con linguine
Assorted seafood & fish in aromatic tomato sauce over linguine 22.95

Gamberoni Fra Diavolo
Shrimp, spicy tomato S. & pasta 20.95

Capesante fritte
Fried scallops with Tartare sauce 18.95

GIFTS CERTIFICATE AVAILABLE

“A great way to say thank you

*San Marco Ristorante is pleased to offer exquisite CATERING
at sensible prices for both residential and corporate customers.*

Catering services are provided at our premises or at your location

THE GRILL CORNER

Grilled filet mignon 10 oz. () 34.95*

Grilled aged shell steak 12 oz. () 25.95*

Grilled pork chop Pizzaiola

Grilled with pepper, mushroom & onion 16.95

Surf & turf () 39.95 Grilled veal chop (*) 32.95*

Twin grilled lobster tail 39.95

DOLCI

Mousse al cioccolato

Chocolate Mousse 6.95

Crema caramella

Spanish Flan 6.95

Torte assortite

Assorted Cakes 7.95

Tartufo

Tartufo ice cream 8.95

Crème Brulle

Vanilla pudding 7.95

Lava al cioccolato

Flourless lava cake 7.95

Fragole alla panna

Fresh strawberry 7.95

Gelati assortiti

Assorted ice cream 6.95

Tartufo Italiano

Tartufo con gelato 8.95

Sorbetti di frutta

Sorbets in fruit shell 8.95

BEVANDE

Espresso 3.00 Cappuccino 4.00 Coffee 1.75

Special Selection of English Tea 2.00

Irish Coffee 8.95 Coffee Royal 8.95 Coffee San Marco 8.95

***LOOKING FOR SOMETHING DIFFERENT FOR YOUR NEXT
DINNER PARTY ?***

TRY ONE OF OUR UNIQUE ANTIPASTO CAKES

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