

# RISTORANTE SAN MARCO



## Zuppa

*Lobster Bisque* \$10.25

## Antipasti e Insalate

*Insalata Mista* \$9.95

Mixed Organic Greens Tossed with Balsamic Dressing

*Insalata di Arugola* \$11.95

Arugola Salad Tossed with Lemon Vinaigrette and Topped with Shaved Parmigiano

*Caprese* \$12.95

Fresh Mozzarella, Tomatoes and Basil

*Calamari - Grigliati o Fritti* \$13.95

Calamari Grilled or Fried

*Insalata d'Aragosta* \$18.95

Fresh Lobster with Asparagus, Avocado, Orange Wedges and Cherry Tomatoes with a Dijon Mustard Dressing

## Pasta Fresca

*Penne Bolognese* \$19.95

Penne Tossed with Meat Sauce with a Touch of Cream

*Ravioli di Mare* \$23.95

Seafood Ravioli Stuffed with Shrimp and Scallops and Topped with Brandy Pink Sauce

*Gnocchi Pomodoro o Alla Gorgonzola* \$21.95

Gnocchi with Fresh Tomatoes and Basil or Gorgonzola Cheese

*Linguini di Mare* \$24.95

An Assortment of Fresh Shellfish - Available in Red or White

*Fettuccini ai Funghi Porcini* \$21.95

Homemade Fettuccini with a Porcini Cream Sauce

## Entree

*Veal San Marco* \$24.95

Veal Medallions Sauteed and Topped with Prosciutto and Fontina Cheese in a Sun-Dried Tomato Veal Reduction

*Pollo Caprese* \$20.95

Sauteed Breast of Chicken with Tomato and Fresh Mozzarella

*Red Snapper Grigliato* \$30.95

Grilled Red Snapper with Mango, Avocado Salsa

*Salmon* \$29.95

Sauteed Salmon with Sundried Tomatoes, Scallions and Capers

*Filet Mignon* \$34.95

Filet Mignon Topped with Porcini Mushrooms and Barolo Demi-Glace

*Costoletta d'Agnello* \$36.95

Rack of Lamb in a Dried Fruit Port Wine Glaze

*Sogliola* \$44.95

Pan-Seared Dover Sole Filet Table-side with Capers, Olive Oil and Lemon Juice

## Dolce

*Desserts Homemade on Premises*

Tax & Gratuities Not Included