

## Appetizers

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### Clams Casino \$7.95

stuffed with peppers, onions, bread crumbs & bacon

### Bocconcini Caprese \$8.95

fresh mozzarella & sliced tomatoes with fresh basil, sun-dried tomatoes, spices & extra virgin olive oil

### Mozzarella En Carozza \$7.95

mozzarella cheese & white bread, battered & fried, topped with marinara sauce

### 407 Sausage, Potatoes & Hot Peppers \$11.95

grilled sweet sausage with fried long hot peppers & Italian fried potatoes

### Shrimp Cocktail \$13.95

with cocktail sauce

### Hot Antipasto \$11.95

stuffed mushrooms, clams casino and mozzarella en carozza

### Crab Cake \$11.95

pan seared crab cake with Maryland crab; served with aioli sauce

### Crostini Di Lamb \$17.95

petite lamb chops, marinated with aged balsamic vinegar & pure honey, lightly breaded & broiled

### 407 Sautéed Portabella Mushrooms & Hot Peppers \$8.95

with garlic and extra virgin olive oil; served with garlic bread

### Fried Calamari \$10.95

served with marinara sauce

### Escarole & Fagioli \$8.95

sautéed escarole & beans with garlic & oil

### Stuffed Mushrooms \$8.95

with a seafood crumb stuffing

### Steamed Clams \$13.95

simmered in a fresh broth of onions, garlic, parsley and herbs

### Zucchini Flowers \$10

dipped in a seasoned egg batter and pan fried; served with garlic bread (when available)

### Broccoli Rabe & Sausage \$12.95

grilled sweet sausage & sautéed broccoli rabe with garlic & oil

### # 3 Platter \$40.95

fresh mozzarella and sliced tomatoes, prosciutto, roasted red peppers & Stella cheese

### Fried Seafood Platter \$46.95

scallops, calamari, shrimp & smelts

## Old World Delicacies

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### Soffritto \$11.95

simmered in a spicy red sauce with peppers and onions

### 407 Baccala, Potatoes & Hot Peppers

#### \$16.95

slowly simmered in extra virgin olive oil with plum tomatoes, onions, Italian long hot's and fresh basil

### Tripe \$12.95

simmered in a spicy red sauce

### Polenta \$8.95

served with marinara sauce

## Pasta

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### Spaghetti with Meatballs \$12.95

### Fettuccini Alfredo \$13.95

### Angel Hair Puttanesca \$13.95

crushed plum tomatoes, fresh basil, onions, anchovies, black olives, capers & extra virgin olive oil

### Spaghetti with Garlic & Oil \$12.95

fresh garlic, minced anchovies and extra virgin olive oil, tossed with spaghetti

### Campanelle with 2 Cheeses Florentine \$15.95

with prosciutto, spinach, onions and Romano cheese in a pink cream sauce; topped with mozzarella cheese

### Rotini Triesta \$18.95

chicken, asparagus, portabella mushrooms, artichoke hearts & sun-dried tomatoes sautéed in garlic and oil

### 407 Penne Veneziana \$18.95

sausage, broccoli rabe, roasted peppers, chopped Italian long hot peppers, garlic & oil

### Paccheri Pomodoro with Grilled

#### Vegetables \$15.95

old world style rigatoni tossed with grilled vegetables, crushed plum tomatoes, onions and extra virgin olive oil

### Lasagna \$14.95

traditional style layered with meat, ricotta cheese & our house sauce

### Shrimp & Broccoli Alfredo \$23.95

served over fettuccini

### Paccheri con Rabe \$15.95

old world style rigatoni, topped with diced broccoli rabe in a pink cream sauce

### Chicken & Broccoli Alfredo \$18.95

creamy cheese sauce; served over fettuccini

### 407 Penne Arrabiata \$15.95

sweet & hot peppers, olives, capers, onions, mushrooms, plum tomatoes & fresh basil in extra virgin olive oil

### Gnocchi Bolognese \$14.95

potato pasta with ground pork, beef & vegetable tomato sauce with a touch of cream

### Campanelle alla Vodka \$13.95

bell shaped pasta tossed with mushrooms & onions in a creamy vodka sauce

## Pollo & Vitello

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### Chicken Parmigiana \$18.95

breaded breast of chicken topped with mozzarella and our house sauce; served with penne

### Chicken Marsala \$18.95

chicken breast sautéed with mushrooms and onions in a Marsala wine sauce; served with fettuccini

### 407 Chicken Napolitano \$18.95

tender pieces sautéed with hot and sweet vinegar peppers and potatoes in olive oil and garlic

### Grilled Chicken & Broccoli Rabe \$18.95

### Chicken Amalfa \$18.95

tender pieces sautéed in garlic & oil with artichoke hearts & broccoli; served over capellini

### Chicken Rigoletto \$18.95

chicken breast topped with prosciutto and mozzarella cheese, sautéed in white wine & butter with a touch of marinara; served with penne

### Veal Parmigiana \$20.95

breaded veal cutlet baked with mozzarella cheese and our house sauce; served with penne

### Veal Pamela \$21.95

topped with eggplant and mozzarella in a pomodoro sauce; served with campanelle

### Veal Claudio \$21.95

egg batter dipped, topped with prosciutto and mozzarella cheese, sautéed in lemon, white wine and butter; served over spinach

### Veal Milanese \$20.95

breaded veal cutlet sautéed with garlic and rosemary in extra virgin olive oil; served with capellini

### Veal Godfather \$21.95

veal medallions topped with mushrooms, prosciutto, mozzarella cheese & red peppers in a Marsala wine sauce; served with garlic mashed potatoes

### Veal Osso Bucco \$25.95

veal shank over fettuccini in a light herb and vegetable burgundy wine sauce

### Veal Del Angel \$21.95

veal sautéed with asparagus, artichoke hearts, tomatoes, fresh basil, garlic and oil; served with campanelle

\*Pastas and entrées served with a garden salad

## Family Style serves 4 to 6 people

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### # 1 Platter \$45.95

broccoli rabe & sausage, fried calamari, clams casino & mozzarella en carozza

### # 2 Platter \$29.95

sautéed baby artichokes, roasted red peppers, sautéed portabella mushrooms, grilled eggplant & garlic bread

## Pesce

### **Baked Scrod al Forno \$19.95**

with white wine and butter, topped with seafood flavored bread crumbs; served with vegetables

### **Shrimp San Marino \$22.95**

egg batter dipped jumbo shrimp, topped with prosciutto & mozzarella, finished in lemon, white wine & butter; served with rotini

### **Stuffed Shrimp \$22.95**

seafood flavored bread crumb stuffing; served with fresh vegetables

### **Fried Shrimp with French Fries \$19.95**

### **Scallops Diano \$23.95**

sea scallops, shallots, spinach, sun-dried tomatoes & mushrooms in a light herb cream sauce served over capellini

### **Baked Salmon with/ Walnut Almond Crust \$19.95**

served with vegetables

### **Tilapia En Coutucci \$19.95**

farmed white fish broiled in parchment paper with seasoned spices, onions & carrots; served with vegetables

### **Stuffed Filet of Sole \$19.95**

spinach & seafood stuffing; served with fresh vegetables

### **Broiled Sea Bass with/ Pineapple Salsa \$23.95**

pineapple, red onions, red peppers, cilantro, hot peppers seeds and brandy butter; served with vegetables

### **Shrimp Scampi \$19.95**

in a garlic, white wine and butter sauce; served over linguine

## Fra Diavlo

### **Shrimp \$20.95**

### **Clams \$17.95**

### **Scungilli \$19.95**

### **Calamari \$18.95**

### **Mussels \$14.95**

### **Combination of Two \$21.95**

### **Combination of Three \$22.95**

### **Zuppa di Pesce \$25.95**

shrimp, clams, mussels, calamari & scungilli

### **Tutto Mare for Two \$49.95**

lobster tail, scallops, shrimp, clams, calamari, mussels & scungilli served over linguine

served over linguine-red or white-hot, medium or mild

## From the Grill

Steaks served with fries, baked potato or garlic mashed potatoes

### **HOT Pork Chops Napolitano \$25.95**

with a sauté of sweet & hot cherry peppers, roasted potatoes, garlic, oil & rosemary

### **Pork Chops Con Rabe \$25.95**

with broccoli rabe sautéed in garlic and oil

### **Grilled Shrimp \$23.95**

jumbo shrimp; served with polenta

### **Swordfish with Fresh Vegetables \$20.95**

### **New York Sirloin \$23.95 ~ 10 oz**

### **\$26.95 ~ 12 oz**

Certified Black Angus beef

## Specialties

### **Lobster & Shrimp Ravioli \$20.95**

lobster & shrimp stuffed ravioli, topped with a pink brandy & shrimp sauce

### **Grilled Stuffed Swordfish \$22.95**

stuffed with a spinach & seafood stuffing; served with a baked potato

### **Pork Chop Valdostano \$19.95**

topped with fontina cheese & prosciutto, served with a brown sherry sauce with garlic mashed potatoes

### **Eggplant Parmigiana \$13.95**

with marinara sauce; served with rotini pasta

### **Lobster Tails \$27.95**

baked lobster tails, sprinkled with seafood flavored bread crumbs, served with a baked potato & fresh vegetables

### **HOT Coniglio Napolitano \$22.95**

tender rabbit baked with roasted potatoes, hot & sweet vinegar peppers, garlic & virgin olive oil

### **Baked Pork Chop \$25.95**

served with garlic mashed potatoes

### **Rack of Lamb \$26.95**

roasted with a Dijon mustard & bread crumb crust, drizzled with a red wine & fresh fig reduction; served with garlic mashed potatoes and vegetables

## Sides

### **Sautéed Broccoli Rabe \$5.95**

### **Sautéed Portabella's \$5.95**

### **Italian Fries \$4.95**

### **Italian Long Hots \$5.95**

### **Sautéed Spinach \$4.95**

\*Pastas and entrées served with a garden salad



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www.sanmarinos.com

## Dinner Menu

Open 7 Days Lunch & Dinner

Dining Hours  
Sun:12-10 ~ Mon - Fri 11-10 ~ Sat:11-11

## Soups

### **Chicken Escarole \$4.95**

### **Soup of the Day \$4.95**

### **French Onion Soup \$5.50**

topped with mozzarella cheese

### **Pasta e Fagioli \$5.50**

## Salads

### **Crab & Cucumber Salad \$10.95**

crab meat, cucumbers, avocados, scallions, carrots, cilantro & basil, tossed with lemon, extra virgin olive oil & spices

### **Grilled Calamari Salad \$11.95**

tender calamari, marinated then grilled; served over a bed of endive and mesculin mix with a balsamic glaze

### **Wedge Salad \$7.95**

iceberg heart, topped with chopped onions, tomatoes and crumbled blue cheese, dressed with aged balsamic & extra virgin olive oil

### **Grilled Sea Scallops Salad \$16.95**

served over mixed greens with a balsamic glaze

### **Caesar Salad \$7.95**

traditional Caesar with anchovies

### **Baby Arugula, Onion & Tomato Salad \$9.95**

flavored with extra virgin olive oil, fresh lemon, salt & pepper

Prices subject to change  
Revised 7/3/11