

#### APPETIZERS \$9

BURRATA pulled cow's milk cheese with a creamy center, prosciutto di parma, balsamic reduction
BRUSSELS SPROUTS crispy with bacon, fuji apples & pecorino
EGGPLANT PARM breaded eggplant, baked with fresh mozzarella and marinara sauce
MEATBALLS veal, pork & beef, baked to order and served in marinara sauce

ANTIPASTO burrata, prosciutto, soppressata, castelvetrano olives, tomatoes, artichokes alla romana \$12

GARLIC BREAD \$5
with MOZZARELLA \$7

shapes

sauces

extras

#### SALADS \$9

MIXED GREENS walnuts, cranberries, grape tomatoes, balsamic vinaigrette

BABY ARUGULA beets, goat cheese, pecans, lemon vinaigrette

CAESAR romaine hearts, pecorino, croutons, creamy caesar dressing

# FRESH PASTA \$14

**CAMPANELLE** bellflower-shaped with ruffled edges

RIGATONI wide, hollow tubes

**PAPPARDELLE** broad, thin ribbons

SPAGHETTI

WHOLE WHEAT rigatoni

**GLUTEN-FREE** mini rigatoni

PEAR & GORGONZOLA RAVIOLI \$15

toasted walnuts, thyme & shallots in a cream sauce

WILD BOAR RAGÙ braised with san marzano tomatoes, pecorino

VECCHIA BETTOLA oven-braised tomato-vodka sauce, dash of cream, oregano

MAIALINO kale & spicy sausage in a light butter sauce with pecorino

ALLA NORMA roasted eggplant, marinara sauce, pesto, fresh mozzarella

**BOLOGNESE** red wine-braised veal, pork and beef in a tomato base, pecorino, peas

**MEATBALL5** marinara sauce, pecorino

**PESTO** basil pesto, pine nuts, grape tomatoes, fresh mozzarella

**SHRIMP SCAMPI** with white wine & lemon in a garlic-butter sauce

CHEESE fresh mozzarella | ricotta \$3

**MEAT** spicy sausage | chicken | meatballs | bacon \$4

**OTHER** kale | eggplant | grape tomatoes | artichoke | pesto \$3

\* Fresh \*

## PANINI \$12

**PESTO CAPRESE** fresh mozzarella, fresh & sundried tomatoes **MEATBALL** marinara sauce, mozzarella

**GRILLED CHICKEN** tomato, arugula, mozzarella, chipotle mayo

## **DESSERTS**

RICOTTELLA crispy dough filled with nutella and ricotta \$9
FLOURLESS CHOCOLATE CAKE \$7
TIRAMISU \$7
CANNOLI \$7

### **WELCOME TO SAN MARZANO!**

We're excited that you're here and look forward to serving you.

 $\Rightarrow$  If you have a food allergy, please notify us  $\Leftarrow$ 

Please note that not all ingredients are listed on menus. We are not a gluten-free restaurant, use peanut oil to fry and shared equipment in preparation and cooking.

A 20% gratuity will be added to parties of six or more guests.