

San Marzano

APPETIZERS \$9

- BURRATA** pulled cow's milk cheese with a creamy center, prosciutto di parma, balsamic reduction
MEATBALLS veal, pork, beef & pecorino, served in marinara sauce
BRUSSELS SPROUTS crispy with pancetta, fuji apples & pecorino
EGGPLANT PARM breaded eggplant, baked with mozzarella, provolone, and tomato sauce
ANTIPASTO burrata, prosciutto, soppressata, castelvetro olives, tomatoes, artichokes alla romana **\$12**

GARLIC BREAD \$5
WITH **MOZZARELLA \$7**

SALADS \$9

- MIXED GREENS** walnuts, cranberries, grape tomatoes, balsamic vinaigrette
BABY ARUGULA beets, goat cheese, pecans, lemon vinaigrette
CAESAR romaine, pecorino, croutons, creamy caesar dressing

FRESH PASTA \$14

shapes

- RIGATONI** wide tubes
SPAGHETTI
PAPPARDELLE wide ribbons
FUSILLI corkscrews
GLUTEN-FREE mini rigatoni

PEAR & GORGONZOLA RAVIOLI \$15
toasted walnuts, thyme &
shallots in a cream sauce

sauces

- BOLOGNESE** red wine-braised veal, pork and beef in a tomato base, pecorino, peas
ALLA NORMA roasted eggplant, marinara sauce, pesto, fresh mozzarella
WILD BOAR RAGÙ braised with san marzano tomatoes, pecorino
VECCHIA BETTOLA oven-braised tomato-vodka sauce, dash of cream, oregano
MEATBALLS marinara sauce, pecorino
PESTO basil pesto, pine nuts, roasted grape tomatoes, fresh mozzarella
AMATRICIANA classic tomato sauce, crispy pancetta, onions, pecorino
SCAMPI shrimp, butter, garlic, white wine, lemon, parsley - *no additions*

extras

- CHEESE** mozzarella / ricotta **\$3**
MEAT chicken / meatballs / prosciutto / pancetta **\$4**

PANINI \$12

- MEATBALL** marinara sauce, mozzarella
GRILLED CHICKEN tomato, arugula, fontina, chipotle mayo
PESTO CAPRESE fresh mozzarella, fresh & sundried tomatoes

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.

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.

JOIN US FOR WEEKEND BRUNCH