

SAN MARCO RISTORANTE

2082 KENSINGTON AVENUE

SNYDER, NEW YORK 14226

716-839-5876

ANTIPASTI

ANTIPASTO MISTO

VARIETY OF CURED ITALIAN MEATS FROM CALABRIA, CHEESE, OLIVES, ROASTED PEPPERS

BRESAOLA

CURED, AGED, AIR DRIED BEEF WITH SHAVINGS OF PROVOLONE CHEESE SERVED OVER ARUGULA WITH OLIVE OIL

RAVIOLI DELLA NONNA

SPINACH AND CHEESE RAVIOLI SERVED IN LIGHT PORCINI MUSHROOM CREAM SAUCE LACED WITH WHITE TRUFFLES

POLENTA SAN MARCO

GRILLED POLENTA WITH WILD MUSHROOMS ON GREENS

MOZZARELLA CAPRESE

FRESH BEL PAESE MOZZARELLA WITH ROASTED PEPPERS (TOMATOES WHEN IN SEASON), OLIVES AND ARTICHOKE HEARTS IN EXTRA VIRGIN OLIVE OIL

GNOCCHI DEL BARONE

POTATO DUMPLINGS IN A DELICATE CREAM SAUCE OF ITALIAN GORGONZOLA

CAPESANTE AL VESUVIO

GRILLED SEA SCALLOPS IN A LEMON SAGE BUTTER SAUCE SERVED WITH PESTO RISOTTO

RISOTTO DEL GIORNO

ASK SERVER FOR RISOTTO OF THE DAY

RAVIOLI ALL'ARAGOSTA

LOBSTER FILLED RAVIOLI IN A PINK CREAM SAUCE WITH BABY SHRIMP COOKED IN BRANDY

MINESTRI (SOUP)

PASTA E FAGIOLI

TUBETTI PASTA AND CANNELLINI BEANS IN A BROTHISH TOMATO SAUCE

STRACCIATELLA ALLA ROMANA

CHICKEN BROTH AND EGG DROPS WITH SAN MARZANO TOMATOES AND BASIL

SALAD

INSALATA MISTA

MIXED BABY GREENS IN EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC VINEGAR AND OLIVES

INSALATA ARUGULA

FRESH ARUGULA SALAD IN EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC VINEGAR WITH ROASTED PINE NUTS AND CHUNKS OF GORGONZOLA

INSALATA CESARE

FRESH ROMAINE IN OUR CLASSIC CAESAR DRESSING

PASTA

RIGATONI ALLA BOLOGNESE

RIGATONI PASTA IN A RICH SLOW COOKED MEAT SAUCE OF SAN MARZANO TOMATOES, VEAL AND LAMB

LINGUINE ALLO SCOGLIO

LINGUINE IN A WHITE WINE LEMON SAUCE WITH GRILLED SHRIMP, SCALLOPS, SQUID AND MUSSELS

PENNE ALL'ARRABIATA

PENNE PASTA IN A SPICY TOMATO SAUCE OF CRUMBLED SAUSAGE AND FLAKES OF HOT PEPPERS

TAGLIONLINI AL TARTUFO

TAGLIOLINI PASTA WITH BLACK TRUFFLE OIL AND WILD MUSHROOMS

SPAGHETTI ALLA MARSIGLIESE

SPAGHETTI IN A DELICATE PINK CREAM SAUCE WITH BABY SHRIMP COOKED IN COGNAC

SPAGHETTINI AL POMODORO

SPAGHETTINI IN A FRESH TOMATO SAUCE WITH BASIL AND PARMIGIANO CHEESE

CARNE (MEATS)

VITELLO DELLA NONNA

VEAL SCALOPPINI IN WHITE WINE AND HERBS, WITH A THIN VEIL OF ASIAGO CHEESE AND GRILLED EGGPLANT IN A FRESH TOMATO SAUCE AND BASIL

SALTIMBOCCA ALLA ROMANA

SCALOPPINI OF VEAL IN WHITE WINE AND SAGE WITH VEIL OF MOZZARELLA AND PARMA PROSCIUTTO

VITELLO BOSCAIOLA

VEAL SCALOPPINI WITH BLACK TRUFFLE OIL IN A MARSALA WINE SAUCE WITH PORCINI MUSHROOMS

FILETTO AL CARBONE

GRILLED FILET OF BEEF TENDERLOIN IN A CREAMY PORCINI MUSHROOM SAUCE WITH CRACKED BLACK PEPPER AND BRANDY

CINGHIALE ALLE BRACE

FRESH TENDERLOIN OF WILD BOAR MARINATED IN EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC VINEGAR AND JUNIPER BERRIES. FINISHED ON THE GRILL WITH A BAROLO WINE SAUCE

POLLO MILANESE

SPRING CHICKEN MEDALLIONS LIGHTLY BREADED SAUTÉED IN OLIVE OIL IN A LEMON CAPER SAUCE

POLLO TRASTEVERE

TENDER CHICKEN BREASTS IN A LIGHT MARSALA CREAM SAUCE WITH CREMINI AND BABY BROWN MUSHROOMS

QUAGLIE DEL CONTADINO

FRESH QUAILS PAN SAUTÉED IN COGNAC AND SHALLOTS FINISHED ON THE GRILL WITH A PORCINI MUSHROOM SAUCE, ROASTED PEPPERS AND RISOTTO

CONTROFILETTO ALLA SAVOIA

TENDER STRIP STEAK BRUSHED IN OLIVE OIL AND ROSEMARY THEN GRILLED AND FINISHED IN A CRACKED BLACK PEPPER AND ITALIAN GORGONZOLA SAUCE

LOMBATA DI VITELLO

GRILLED CENTER CUT VEAL CHOP IN TRUFFLE OIL WITH A SANGIOVESE WINE AND FRESH HERB SAUCE

PESCE (FISH)

BRANZINO AL FERRI

FRESH FILET OF CHILEAN SEA BASS PAN SEARED IN WHITE WINE AND HERBS, FINISHED ON THE GRILL IN A CREAMY PESTO SAUCE WITH ROASTED PINE NUTS

SALMONE ALLA GRIGLIA

FRESH SALMON FILET SEARED IN WHITE WINE AND HERBS, THEN GRILLED AND FINISHED IN A LIGHT CREAMY SAFFRON SAUCE

GAMBERI E RAVIOLI ALLA PANNA

A COMBINATION OF SPINACH AND CHEESE FILLED RAVIOLI AND TIGER SHRIMP SAUTÉED IN COGNAC AND FRESH HERBS, THEN GRILLED AND TOPPED WITH A CREAMY SUN DRIED TOMATO SAUCE.

GAMBERI E CAPESANTE LIVORNESE

FRESH SEA SCALLOPS AND TIGER SHRIMP IN A DELICIOUS BROWN SAUCE OF COGNAC AND SHALLOTS SURROUNDING A NEST OF ANGEL HAIR PASTA