

## ANTIPASTI ~ APPETIZERS

**PARMIGIANA DI MELANZANE** 11.00  
Layered, oven-roasted Eggplant with Basil, Mozzarella and Parmesan Cheeses in a Cherry Tomato Sauce

**CARCIOFI PUGLIESI** Fresh Artichoke 12.00  
Hearts sautéed with Garlic Cloves and Mint Leaves in Extra Virgin Olive Oil

**BURRATA FRESCA CON PROSCIUTTO** 16.00  
A White, Semi-soft Italian Cheese with Imported Prosciutto, Bell Peppers and Capers served over Fresh Arugula

**TAGLIERE SALUMI E FORMAGGI** 18.00  
Selection of Imported Italian Dry Cured Meats and Cheeses

**CARPACCIO DI MANZO** Thinly sliced \$18.00  
Raw Beef served with Shaved Parmesan, Arugula, and Fresh Lemon, Sprinkled with Extra Virgin Olive Oil

**TERRINA DI COZZE** Sautéed Mussels 14.00  
in a White Wine Sauce

**CALAMARI FRITTI** Fresh Domestic \$16.00  
Squid gently fried and served with a Spicy Tomato Dipping Sauce

## ZUPPE ~ SOUPS

**MINISTRONE** Robust Italian Soup 6.00  
made with fresh Vegetables

**SOUP OF THE DAY** Always Fresh and 6.00  
Always Delicious!

### **SAN MARCO LUNCH COMBO - \$12.00**

½ PASTA with ½ SOUP and ½ MISTA SALAD  
½ SANDWICH with ½ SOUP and ½ MISTA SALAD

**Does not include Lasagna and Special Pastas**

## INSALATE ~ SALADS

Add CHICKEN, SALMON, TUNA or SHRIMP ~ \$5.00

Add CATCH of the DAY (Except Branzino) ~ \$9.00

**MISTA** Mixed Greens, Tomato, 7.50  
Cucumber, Homemade Croutons with a Balsamic Dressing

**CESARE** Romaine Hearts, Homemade 8.00  
Croutons, Shredded Parmesan in a Caesar Dressing

**SPINACI** Baby Spinach Leaves, Goat 9.00  
Cheese, Cherry Tomatoes, Walnuts in a Lemon Dressing

**INSALATA DI PERE E GORGONZOLA** 11.00  
Romaine Lettuce, Pears cooked with Red Wine, Italian Blue Cheese, Raisins and Walnuts in a Balsamic Glaze

**INSALATA CAPRESE** Fresh Mozzarella 12.00  
with Cherry Tomatoes, Black Olives, Basil and Extra Virgin Olive Oil

## PASTE ~ PASTAS

GLUTEN FREE PASTA - ADD \$3.00

**TAGLIATELLE ORTOLANA** Handmade 16.50  
Fettuccine with Seasonal Vegetables in a Light Tomato Sauce

**RAVIOLI RICOTTA E SPINACI** 19.00  
Handmade Ravioli filled with Fresh Spinach Leaves and Cheese in a Sage Butter Sauce  
\*\* Not included in Combo \*\*

**LASAGNE EMILIANE** Meat Sauce, 16.50  
fresh Tomato Sauce and Béchamel Cream  
\*\* Not included in Combo \*\*

**TAGLIATELLE AL SUGO DI CARNE** 16.50  
Handmade Fettuccine with a Tuscany Style Meat Sauce

**PAPPARDELLE BOSCAIOLA** 19.00  
Handmade Pappardelle, Fresh Green Peas, Mushrooms, and Handmade Italian Sausage in a Red Wine Sauce

**SPAGHETTI ALLO SCOGLIO** 20.00  
Spaghetti with Clams, Mussels, Sea Scallops, and Shrimp in a Light Tomato Sauce

**RISOTTO PESCATORE BIANCO** 24.00  
Fisherman's Risotto ~ White Risotto with Fresh Clams, Mussels, Shrimp, and Scallops  
\*\* Not included in Combo \*\*

## LUNCH ONLY

### PANINI ~ SANDWICHES

CIABATTA BREAD

Choice of ROASTED POTATOES or MIXED GREENS SALAD

**CAPRESE** Fresh Mozzarella, Tomato, 8.50  
Basil and Extra Virgin Olive Oil \*\* Add PROSCIUTTO + \$3.00

**VEGETARIANO** Grilled marinated 8.50  
Zucchini and Eggplant, roasted Peppers, and Arugula

**DELICATO** Grilled Chicken, sliced 8.50  
Tomato, Mozzarella Cheese, grilled Zucchini

**ROMAGNOLO** Grilled Sausage, sautéed 8.50  
Onions, and Mozzarella

**PESCATORE** Tuna marinated in Extra 8.50  
Virgin Olive Oil, Lettuce, sliced Tomato, and a fresh Lemon Dressing

## LUNCH ENTRÉES

**GRILLED CHICKEN PAILLARD** 15.00  
Pan-seared pounded Chicken Breast over gently cooked Spinach

**PAN-SEARED SALMON** 19.00  
Fresh pan-seared Salmon Fillet over gently cooked Spinach

## CARNI ~ MEAT ENTRÉES

**CHICKEN SCALOPPINE** 24.00  
Chicken Breast Fillet with Lemon, Capers,  
Roasted Potatoes, and Seasonal Vegetables

**POLLO SAN MARCO** 26.00  
Sautéed Chicken Breast served with  
Mozzarella, gently cooked Spinach, and  
Pancetta over Roasted Potatoes

**CHICKEN PARMIGIANA** 26.00  
Chicken Parmesan served with Roasted  
Potatoes and Seasonal Vegetables

**VITELLO AI FUNGHI** Veal Scaloppine 28.00  
with Fresh Mushrooms, Roasted Potatoes,  
and Seasonal Vegetables

**COTOLETTA ALLA MILANESE** 29.00  
Pan-fried, Lightly Breaded Veal served with  
Roasted Potatoes and Seasonal Vegetables

## PESCI ~ FISH ENTRÉES

**SALMONE AL LIMONE** Fresh Salmon 26.00  
Fillet sautéed with Garlic in Extra Virgin  
Olive Oil and a squeeze of Lemon served  
with Seasonal Vegetables

**BRANZINO ALLA MEDITERRANEA** 30.00  
**CON CARCIOFI** Mediterranean Sea Bass  
sautéed with Roasted Artichoke Hearts and  
a side of Seasonal Vegetables

## CONTORNI ~ SIDE DISHES

**SPAGHETTI** A side of Handmade 8.00  
Spaghetti in a Marinara Sauce

**PATATE ARROSTO** Roasted Potatoes 4.00

**SPINACI SALTATI** Fresh Spinach Leaves 6.00  
sautéed with Garlic in Extra Virgin Olive Oil

**ZUCCHINI SALTATI** Fresh Zucchini 6.00  
sautéed with Garlic in Extra Virgin Olive Oil

**BATTILARDA DI VERDURE** 12.00  
Platter of a Seasonal Vegetable Medley  
Sautéed in Extra Virgin Olive Oil

## DOLCI ~ DESSERTS

**CHEF'S SPECIAL** 8.00  
Always a surprise  
that is sure to delight your taste buds!

**AFFOGATO AL CAFFÈ** 8.00  
Espresso with Vanilla Gelato

**PANNA COTTA** 8.00  
**TIRAMISU** 8.00

**PROFITEROLES** 8.00

## BEVANDE ~ BEVERAGES

**SPARKLING or NATURAL WATER** 5.00  
Liter Bottles

**ICE TEA** 2.50  
Fresh Brewed Ice Tea

**ARNOLD PALMER** 2.50  
½ Lemonade and ½ Ice Tea over Ice

**SOFT DRINKS** 2.50  
Lemonade, Coke, Diet Coke, Sprite or  
Ginger Ale

**CAFFETTERIA ~ COFFEE** .  
Caffè Americano ~ \$2.00  
Espresso ~ \$3.00  
Caffè Macchiato ~ \$3.50  
Cappuccino ~ \$4.00  
Caffè Latte ~ \$4.00  
Ice Coffee Deluxe ~ \$5.00



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