

ANTIPASTI ~ APPETIZERS

- PARMIGIANA DI MELANZANE** 11.00
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 Semi-soft Italian Cheese, Imported Prosciutto, Bell Peppers, and Capers over 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, 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

OR

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 17.00
Fettuccine with Seasonal Vegetables in a Light Tomato Sauce
- RAVIOLI RICOTTA E SPINACI** 20.00
Handmade Ravioli filled with Fresh Spinach Leaves and Cheese in a Sage Butter Sauce
» *Not included in the Lunch Combo*
- LASAGNE EMILIANE** Meat Sauce, 17.00
Fresh Tomato Sauce and Béchamel Cream
» *Not included in the Lunch 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, Handmade 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 the Lunch 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

POLLO SAN MARCO Sautéed Chicken 27.00
Breast served with Mozzarella, gently cooked Spinach, and Pancetta over Roasted Potatoes

CHICKEN SCALOPPINE Chicken 25.00
Breast Fillet with Lemon, Capers, Roasted Potatoes, and Seasonal Vegetables

CHICKEN PARMIGIANA Chicken 27.00
Parmesan served with Roasted Potatoes and Seasonal Vegetables

VITELLO AI FUNGHI Veal Scaloppine 29.00
with Fresh Mushrooms, Roasted Potatoes and Seasonal Vegetables

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

PESCI ~ FISH ENTRÉES

SALMONE AL LIMONE Salmon Fillet 27.00
sautéed with Garlic in Extra Virgin Olive Oil and a Squeeze of Lemon with Seasonal Vegetables

BRANZINO CON CARCIOFI 32.00
Mediterranean Sea Bass sautéed with Roasted Artichoke Hearts and Seasonal Vegetables

CONTORNI ~ SIDE DISHES

SPAGHETTI A side of Handmade Spaghetti in a Marinara Sauce 8.00

PATATE ARROSTO Roasted Potatoes 4.00

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

ZUCCHINE SALTATE Fresh Zucchini 6.00
sautéed with Garlic in Extra Virgin Olive Oil

BATTILARDA DI VERDURE Platter of a Seasonal Vegetables Sautéed in Extra Virgin Olive Oil 12.00

DOLCI ~ DESSERTS

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

AFFOGATO AL CAFFÈ 8.00
Espresso with Vanilla Gelato

PANNA COTTA 8.00
Creamy Italian Style Custard

TIRAMISU Italian Layered Pastry of Coffee Infused Lady Fingers and a rich Mascarpone Cream 8.00

PROFITEROLES Italian Cream Puffs 8.00
topped with a Chocolate Ganache and Fresh Whipped Cream

BEVANDE ~ BEVERAGES

SPARKLING or NATURAL WATER Liter Bottles 5.00

ICE TEA 2.50

ARNOLD PALMER 2.50
½ Lemonade and ½ Ice Tea over Ice

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

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

02/2018



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