

ANTIPASTI ~ APPETIZERS

CARPACCIO OF THE DAY

CARPACCIOS ARE THE CHEF'S CHOICE
AND PREPARED FRESH EACH DAY

TRIS DI VERDURE ALLA PUGLIESE Slices of Eggplant and Roasted Peppers wrapped in marinated Zucchini and topped with Crispy Straw Onions 9.00

PARMIGIANA DI MELANZANE Layered oven roasted Eggplant with Basil, Mozzarella and Parmesan Cheeses in a Cherry Tomato Sauce 9.50

PROSCIUTTO DI PARMA Imported Prosciutto from Parma, Italy served with Seasonal Fruits 13.50

TERRINA DI COZZE Sautéed Mussels in a White Wine Sauce 13.00

CALAMARI FRITTI Fresh Domestic Squid gently fried and served with a Spicy Tomato Dipping Sauce 14.50

ROAST BEEF Tender, thinly sliced Roast Beef served with Arugula, Florida Fruits, and Candied Walnuts, with a light Balsamic Glaze 10.00

INSALATA DI POLPO Fresh Octopus Salad with Crispy Vegetables and Black Olives 15.00

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

ZUPPE ~ SOUPS

SOUP OF THE DAY Always Fresh and Always Delicious! 6.00

MINISTRONE Robust Italian Soup made with fresh Vegetables 6.00

INSALATE ~ SALADS

Add Chicken, Salmon, Tuna or Shrimp ~ \$5.00

Add Catch of the Day (Except Branzino) ~ \$9.00

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

CESARE Romaine Hearts, homemade Croutons, shredded Parmesan in a Caesar Dressing 7.50

SPINACI Baby Spinach Leaves, Goat Cheese, Cherry Tomatoes, Walnuts, in a Lemon Dressing 8.50

INSALATA CAPRESE Fresh Mozzarella with Cherry Tomatoes, Black Olives, Basil and Extra Virgin Olive Oil 9.50

INSALATA DI PERE E GORGONZOLA Boston Lettuce, Pears cooked with Red Wine, Italian Blue Cheese, Raisins, and Walnuts in a Balsamic Glaze 10.00

RUSTICA Florida Red Beets, Arugula, Goat Cheese, Walnuts, and fresh Strawberries with a Squeeze of Fresh Lemon 10.00

CAPRICCIOSA Tuna marinated in Extra Virgin Olive Oil on a bed of Lettuce, with Onions, Tomatoes, and Capers in a Balsamic Dressing 10.00

PASTE ~ PASTAS

LASAGNE EMILIANE Meat Sauce, fresh Tomato Sauce and Béchamel Cream (Not included in Specials or Combo) 15.00

TAGLIATELLE ORTOLANA Handmade Fettuccine with Seasonal Vegetables in a Light Tomato Sauce 15.00

GNOCCHI GORGONZOLA Handmade Potato Dumplings in Gorgonzola Sauce with a Balsamic Drizzle 16.00

ORECCHIETTE Orecchiette Pasta in a Light Tomato Sauce over a Fava Bean Purée and topped with dry Ricotta Cheese 16.00

LINGUINE NERE CON GAMBERI Black Linguine and Gulf Shrimp in a Light Tomato Sauce with a touch of Pesto 18.00

SPAGHETTI ALLO SCOGLIO Spaghetti with Clams, Mussels, Sea Scallops, and Shrimp in a Light Tomato Sauce 19.00

RAVIOLI RICOTTA E SPINACI Handmade Ravioli filled with fresh Spinach Leaves and Cheese in a Sage Butter Sauce 18.50

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

LUNCH ONLY

PANINI ~ SANDWICHES

Ciabatta Bread.

Choice of Roasted Potatoes or Mixed Greens.

CAPRESE Fresh Mozzarella, Tomato, Basil and Extra Virgin Olive Oil 8.00
Add PROSCIUTTO + \$ 3.00

DELICATO Grilled Chicken, sliced Tomato, Mozzarella Cheese, grilled Zucchini 8.00

VEGETARIANO Grilled marinated Zucchini and Eggplant, roasted Peppers, and Arugula 8.00

PESCATORE Tuna marinated in Extra Virgin Olive Oil, Lettuce, sliced Tomato, and a fresh Lemon Dressing 8.00

ROMAGNOLO Grilled Sausage, sautéed Onions, and Mozzarella 8.00

CONTADINO Tender Slices of Roast Beef, fresh Arugula and Tomatoes with Mayonnaise 8.00

BEAT THE CLOCK PASTA SPECIAL ~ LUNCH

Choose a full portion of a PASTA and a Glass of the House WHITE or RED Wine

Price varies with time the order is placed.

Order at 11:00 AM (1100 hours) ~ Price \$11.00

Order at 12:00 PM (1200 hours) ~ Price \$12.00

Order at 1:00 PM (1300 hours) ~ Price \$13.00

Order at 2:00 PM (1400 hours) ~ Price \$14.00

Does not include Lasagna and Special Pastas.

LUNCH ENTRÉES

GRILLED CHICKEN PAILLARD Grilled pounded Chicken Breast over gently cooked Spinach 13.00

PAN-SEARED SALMON Fresh pan-seared Salmon Fillet over gently cooked Spinach 17.00

GLUTEN FREE PASTA - ADD \$3.00

CARNI ~ MEAT ENTRÉES

CHICKEN SCALOPPINE Chicken Breast Fillet 22.00
with Lemon and Capers, Roasted Potatoes, and
Seasonal Vegetables

POLLO SAN MARCO Sautéed Chicken Breast 25.00
served with gently cooked Spinach, Pancetta, and
Mozzarella over a bed of Roasted Potatoes

CHICKEN PARMIGIANA Served with Roasted 25.00
Potatoes and Seasonal Vegetables

SALSICCIA PUGLIESE Grilled Handmade 20.00
Sausage made with Lamb, Pork, and Beef topped with
Roasted Peppers and Sautéed Onions and served with
Roasted Potatoes

AGNELLO ARROSTO Lamb Chops Roasted \$27.00
in a Garlic, Rosemary Sauce and Extra Virgin Olive
Oil served with Seasonal Vegetables and Roasted
Potatoes

VITELLO AI FUNGHI Veal Scaloppine with 25.00
Fresh Mushrooms, Roasted Potatoes, and Seasonal
Vegetables

VITELLO IN PADELLA Veal Chop Pan-seared 30.00
with Garlic and Rosemary served with Seasonal
Vegetables

COTOLETTA ALLA MILANESE Pan-fried, 33.00
breaded Veal Chop served with Risotto and Seasonal
Vegetables

PESCI ~ FISH ENTRÉES

SALMONE AL LIMONE Fresh Salmon Fillet 25.00
sautéed with Garlic in Extra Virgin Olive Oil served
on a bed of gently cooked Spinach

DENTICE ALLA LIVORNESE Snapper 26.00
Livornese Style over a bed of Sautéed Spinach

BRANZINO CON GAMBERI Fillet of 27.00
Mediterranean Sea Bass served with Gulf Shrimp and
Vegetable Risotto

BEVANDE ~ BEVERAGES

SPARKLING or NATURAL WATER 5.00

ICE TEA Fresh Brewed Ice Tea 2.50

SOFT DRINKS Coke, Diet Coke, or Sprite 2.50

CONTORNI ~ SIDE DISHES

SPAGHETTI Spaghetti in a Tomato Sauce or 6.00
Garlic and Extra Virgin Olive Oil

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 sautéed 6.00
with Garlic in Extra Virgin Olive Oil

SALSICCIA ALLA GRIGLIA Fresh handmade 10.00
Sausage grilled to perfection.

PER I PICCOLI - CHILDREN

Children aged 10 and Under

Meals include a Beverage and Dessert

SOUP OF THE DAY - CUP 4.00

MINISTRONE SOUP - CUP 4.00

PASTA CON INSALATA MISTA Pasta with a 8.00
small Mixed Greens Salad. Choice of Meat, Tomato,
or Alfredo Sauce

POLLO COTOLETTA Pan-Fried Breaded 8.00
Chicken Breast w/Risotto and freshly cooked
Zucchini or Spinach

GRILLED SAUSAGE Grilled Homemade 8.00
Sausage served with a small Mixed Green Salad or
Roasted Potatoes

DOLCI ~ DESSERTS

PANNA COTTA 7.00

TIRAMISU 7.00

PROFITEROLES 8.00

CHEF'S SPECIAL DESSERT OF THE DAY 8.00
Always a Surprise and Always Delicious!

ENTRÉE TRIFECTA ~ \$20.00

MISTA SALAD, PASTA and ENTRÉE

Choose ONE of SIX PASTAS (except Lasagna and Special Pastas)
and PAN-SEARED FRESH SALMON or CHICKEN PAILLARD



**305 B W. VENICE AVE
VENICE, FLORIDA 34285**

**Phone: 941 - 254 - 6565
Email: sanmarcovenice@gmail.com**

*** Ask about our CATERING SERVICES ***