

Menu

San Marzano

Appetizers

Cold Antipasto 18

Assorted imported meats and cheeses, roasted peppers and marinated olives.

Baked Clams - (13) 15**Fried Calamari 14****Eggplant Rollatini 14****Zuppa di Mussels or Clams (Red or White) 18****Calamari Concerto 16**

Pan-fried tender calamari tossed with fresh garlic, sweet butter and sliced hot cherry peppers. Flavored with a lemon vinaigrette.

Arancini Speciale 12

Sicilian style rice ball topped with ricotta, imported aged shaved parmesan and marinara sauce.

Octopus Arrabbiata 19

Sautéed in a marinara sauce spiced up with cherry peppers, mushroom, chili flake & minced red onion

Grilled Octopus 19

Topped with shaved red onions, capers, red wine vinegar and EVOO.

La Torre 16

A tower of breaded eggplant, fresh mozzarella & plum tomatoes. Topped with fresh basil and balsamic glaze.

Artichoke Hearts Francese 16

Battered artichoke hearts sautéed in a lemon and white wine sauce.

Burrata Caprese 17

Fresh imported burrata, paired with plum tomatoes, roasted red peppers and arugula. Topped with EVOO and balsamic glaze.

Soups

Pasta Fagioli 9

Classic Italian favorite! White cannellini beans, a touch of fresh plum tomato & extra virgin olive oil.

Lentil & Fresh Spinach 9

A must try... chef's specialty.

Chicken Soup 9

Nobody makes chicken soup like us! Chunks of chicken & lots of vegetables and noodles fill this soup.

Pasta

Add: Chicken – 5 • Shrimp – 12

Substitute Gluten-free Gnocchi – 7 • Whole Wheat Penne – 2

Fettucini Carbonara 16

Served in a rich cream sauce with bacon, peas, onions and imported parmesan.

Stuffed Rigatoni Caprese 18

Stuffed rigatoni with chunks of fresh plum tomato, sautéed with garlic and EVOO, topped with fresh mozzarella.

Penne Vodka 14

Penne pasta in a light cream tomato sauce with a splash of vodka and prosciutto.

Stuffed Rigatoni Bolognese 18

Jumbo rigatoni stuffed with ricotta and topped with our homemade bolognese meat sauce.

Cavatelli, Shrimp & Broccoli Rabe 24

Sautéed with garlic and EVOO.

Baked Ziti 14**Lasagna Al Forno 16**

Layered with meat sauce, ricotta, mozzarella and parmesan cheese.

Orecchiette with Sausage & Broccoli Rabe 20

Sautéed with garlic & extra virgin olive oil.

Cheese Ravioli 14**Fettuccini Alfredo 16**

Fettuccini pasta served in a rich creamy alfredo sauce.

Linguini with Clams 18

Our traditional clam sauce, fresh vongole, served in a red or white sauce.

Nonna's Sunday Gravy 16

Our famous red gravy, sweet sausage, and meatballs served over your choice of pasta.

Entrées

Substitute Chef's Choice Sautéed Vegetables – 4

Substitute Whole Wheat Penne – 2 • Substitute Gluten-free Gnocchi – 7

Brassica 27

Grilled salmon dressed in a whole grain mustard sauce over a bed of sautéed spinach.

Colossal Shrimp Francese 26

Lightly battered and sautéed in a white wine lemon butter sauce. With choice of pasta.

Shrimp Parmigiana 25

Crispy colossal shrimp with fresh tomato sauce, covered in mozzarella cheese. With choice of pasta.

Zuppa di Pesce 33

Colossal shrimp, scallops, clams, mussels, scungilli & calamari in a marinara sauce. Served over linguini.

Seafood Fettuccine 31

Colossal shrimp and scallops in a creamy lemon parmesan sauce over homemade fettuccini.

Eggplant Parmigiana 23

Lightly breaded skinless eggplant topped with marinara sauce and mozzarella cheese. With choice of pasta.

Pork Osso Buco 28

Served over risotto finished with a demi-glace.

Pollo Francese 25

Lightly battered and sautéed in a lemon, white wine butter sauce. With choice of pasta.

Pollo Parmigiana 21

Lightly breaded with fresh tomato sauce, topped with mozzarella. With choice of pasta.

Pollo Sicilia 26

Sautéed with crumbled sweet sausage and sliced spicy cherry peppers in a white wine lemon sauce over broccoli rabe. With choice of pasta.

Pollo Pesto 26

Grilled and topped with our homemade pesto sauce and bruschetta, served with roasted potatoes and fresh spinach.

Pollo Cremosi 27

Pan-seared and topped with Prosciutto di Parma, spinach and mozzarella. Flavored with a mushroom cream sauce over risotto.

Pollo Murphy 27

Tender chicken breast sautéed with sausage, roasted red peppers, hot peppers, mushrooms & potatoes in a brown sauce

Veal Parmigiana 24

Lightly breaded with fresh tomato sauce, topped with mozzarella. With choice of pasta.

Ask About
Our Daily
Chef Specials

All meals are accompanied by our homemade Italian seeded twist bread.

Wood Burning Brick Oven Pizza

Neapolitan 15

Siciliano 18

Gluten-free Cheese Pizzette 13

Regular Toppings

Half Pie add 3 Whole Pie add 5

Anchovies • Bacon • Broccoli • Garlic • Ham • Extra Cheese
Green Peppers • Hot Peppers • Meatballs • Mushrooms
Olives Onions • Pepperoni • Sausage • Spinach
Sliced Tomatoes

Gourmet Style Toppings

HALF PIE add 5 Whole Pie add 8

Flame Roasted Peppers • Artichoke Hearts
Grilled Chicken • Breaded Chicken • Sun-dried Tomatoes
Eggplant

All pizzas are available as a pizzette. • Thin crust whole wheat personal or large pies available.

We only use 100% Wisconsin real whole milk mozzarella cheese.

Specialty Pizzas— Made with Fresh Mozzarella, Extra Virgin Olive Oil & Fresh Basil

Freschetto 22

Thin crispy crust topped with San Marzano pizza sauce, cubes of Wisconsin mozzarella cheese, fresh sliced plum tomatoes, fresh oregano, basil and EVOO.

Florentine 24

A thin, square crispy crust topped with fresh mozzarella, fresh spinach and filetto di pomodoro. Garnished with shaved parmesan and roasted garlic.

La Nonna 22

Thin crust Sicilian with fresh mozzarella, EVOO, basil & our famous San Marzano filetto sauce.

San Marzano 22

Layered with fresh mozzarella, basil, EVOO and spotted with a flavorful San Marzano tomato sauce.

Brooklyn Pizza 23

A thin rectangular crust topped with cubes of mozzarella cheese, filetto di pomodoro sauce, Sicilian oregano, EVOO and Pecorino Romano.

Cheese Calzone 7

Stuffed with mozzarella & ricotta cheese.
Additional fillings upon request

Salads

Add: Grilled Chicken – 5 • Grilled Shrimp – 12
Grilled Salmon – 10

Tossed 8

Iceberg lettuce, ripe plum tomatoes, cucumbers, red onions and roasted peppers.

Arugula 10

Arugula, shaved parmesan cheese, with lemon vinaigrette.

Caesar 9

Crispy romaine lettuce topped with homemade croutons, shaved parmesan cheese and our special Caesar dressing.

Pompei 11

Mixed greens with goat cheese, cranberries and walnuts with our house balsamic dressing.

San Marzano 14

A mix of romaine and iceberg lettuce, red onions, tomatoes, olives, provolone cheese, roasted peppers, salami and imported ham with a red wine vinaigrette.

Roman 15

Romaine lettuce, chopped, grilled chicken, mandarin oranges, cranberries & walnuts with house dressing.

Specialty Hero, Panini or Wrap

Served during lunch only. Substitute Whole Wheat Wrap - 1

Add: French Fries - 3 or Side Salad - 4

Buffalo Chicken 9

Freshly breaded or grilled spicy buffalo chicken with lettuce, tomato and blue cheese.

Chicken Caesar 9

Grilled chicken tossed with romaine lettuce and Caesar dressing.

California Chicken 9

Tender breaded chicken topped with lettuce, tomato and mayonnaise.

Tuscan Chicken 10

Grilled chicken, fresh mozzarella & roasted peppers with house balsamic dressing.

Bensonhurst 10

Fresh mozzarella, roasted peppers, romaine lettuce, breaded eggplant and balsamic vinegar.

Anthony's Favorite 13

Breaded or grilled chicken, melted smoked provolone cheese and broccoli rabe drizzled with EVOO.

Cheesesteak 8

Eggplant Parmigiana 9

Chicken Parmigiana 9

Chicken Parm Roll 8

Meatball Parmigiana 7

All pasta specialties & entrées are available in lunch portions

We appreciate your patience as we freshly prepare each delicious meal specifically for you.
A 20% gratuity will be added to parties of 8 or more.