

SAN MARCO RISTORANTE

*Your choice of the following from each course*

**- FIRST COURSE -**

**GNOCCHI DEL BARONE**

Potato dumplings in a delicate cream

sauce of Italian gorgonzola

**RAVIOLI ALL’AROGOSTA**

Lobster filled ravioli in a pink cream sauce with

 baby shrimp cooked in brandy

**PENNE POMODORO**

Penne pasta with our homemade tomato sauce

Served with fresh basil and parmigiano cheese

**- SECOND COURSE -**

**INSALATA CESARE**

Fresh romaine in our classic Caesar dressing

**INSALATA ARUGULA**

Fresh arugula salad with extra virgin olive oil,

aged balsamic vinegar, finished with roasted

pine nuts and gorgonzola cheese

**-THIRD COURSE-**

**FILETTO AL CARBONE**

Grilled 8oz Filet Mignon served in a creamy

Porcini mushroom sauce with cracked

 black pepper and brandy

**POLLO MILANESE**

Chicken medallions lightly breaded and

 sautéed in olive oil and finished in a lemon

 caper sauce

**SALMONE ALLA GRIGLIA**

Fresh Salmon filet seared in white wine and

herbs, finished on the grill with a light

 creamy lemon saffron sauce

**VEAL PAIARDA**

Veal scallopini finished in a white wine sauce,

 topped with asiago cheese and fresh whole

tomatoes and basil