

SHAPES

EXTRAS

117 2nd Avenue New York City sanmarzanonyc.com @sanmarzanopasta

SALADS \$10

MIXED GREENS walnuts, cranberries, grape tomatoes, balsamic vinaigrette

BABY ARUGULA beets, honey goat cheese crema, pecans, lemon vinaigrette

CAESAR romaine hearts, pecorino, croutons, creamy caesar dressing

STARTERS

BURRATA \$11 pulled cow's milk cheese with a creamy center, prosciutto di parma, balsamic reduction

ARANCINI \$12 crispy molten-mozzarella rice balls, marinara

BRUSSELS SPROUTS \$10 bacon, fuji apples, pecorino **EGGPLANT PARM \$11** breaded eggplant, baked with fresh mozzarella and marinara sauce

MEATBALLS \$11 veal, pork & beef, baked to order and served in marinara sauce

ANTIPASTO \$12 burrata, prosciutto, soppressata, olives, tomatoes, artichokes alla romana

GARLIC BREAD \$6
with MOZZARELLA \$8

FRESH PASTA \$14

CAMPANELLE bellflower-shaped with ruffled edges

RIGATONI wide, hollow tubes

PAPPARDELLE broad, thin ribbons

SPAGHETTI

WHOLE WHEAT rigatoni
GLUTEN-FREE mini rigatoni

PEAR & GORGONZOLA RAVIOLI \$15

toasted walnuts, thyme & shallots in a cream sauce

MAIALINO kale & spicy sausage in a light butter sauce with pecorino

VECCHIA BETTOLA oven-braised tomato-vodka sauce, dash of cream, oregano

WILD BOAR RAGU \$16 braised with san marzano tomatoes, pecorino

SAUCES ALLA NORMA roasted eggplant, marinara sauce, pesto, fresh mozzarella

BOLOGNESE red wine-braised veal, pork and beef in a tomato base, pecorino, peas

MEATBALLS marinara sauce, pecorino

KALE PESTO pine nuts, walnuts, grape tomatoes, fresh mozzarella

SHRIMP SCAMPI with white wine & lemon in a garlic-butter sauce

CHEESE fresh mozzarella | ricotta \$3

MEAT spicy sausage | chicken | meatballs | bacon \$4

OTHER kale | eggplant | grape tomatoes | artichoke | pesto \$3

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PANINI \$12

 $\textbf{PESTO CAPRESE} \ \textit{fresh mozzarella, fresh } \vartheta \ \textit{sundried tomatoes}$

MEATBALL marinara sauce, mozzarella

GRILLED CHICKEN tomato, arugula, mozzarella, chipotle mayo

DESSERTS

RICOTTELLA crispy dough with nutella and ricotta \$9
FLOURLESS CHOCOLATE CAKE \$8
TIRAMISU \$8
CANNOLI \$7

WELCOME TO SAN MARZANO!

We're thrilled that you're here and look forward to serving you.

 \Rightarrow If you have a food allergy, please notify us \Leftarrow

Please note that not all ingredients are listed on menus. We are not a gluten-free restaurant, use peanut oil to fry and shared equipment in preparation and cooking.

20% gratuity will be added to parties of six or more guests