



Ristorante San Marco Menu

<https://menuweb.menu>

504 Bethlehem Pike Ambler, PA 19002, AMBLER, United States

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The menu of Ristorante San Marco from AMBLER comprises about **203** different dishes and drinks. On average you pay about \$54.3 for a dish / drink. River Crab restaurant received mixed reviews from patrons, with complaints ranging from poor service to disappointing food quality. One customer had a particularly negative experience on their son's birthday, where they were repeatedly ignored by the staff and ultimately left without being served. Another couple, who drove two hours for a birthday brunch, were disappointed by the outdoor patio being closed and the subpar food quality. However, positive reviews commended the excellent service, delicious dishes like Branzino and Linguine ai Frutti di Mare, and the beautiful view of boats passing by. Overall, while some customers had a less than stellar experience, others found the restaurant to be a hidden gem with great potential. It seems that service and food quality can be hit or miss at River Crab, but those who have a positive experience are eager to return.

Ristorante San Marco Menu



Non Alcoholic Drinks

WATER

Mains

BEEF WELLINGTON \$60.0

Gnocchi

GNOCCHI \$16.0

Meat Dishes

POLLO PIZZAIOLA

Salad

MIXED SALAD

Chicken

CHICKEN MARSALA

Fish

PESCE FRESCO DEL GIORNO

Pasta & Risotto

SEAFOOD RISOTTO \$20.0

Dessert

ASSORTIMENTO DI DOLCI FATTI IN CASA

Antipasti - Starters

MOZZARELLA CAPRESE \$10.0

Carne - Fleisch

COSTOLETTA AI FERRI

White Wine

CHARDONNAY, STAGS' LEAP WINERY, NAPA VALLEY \$65.0

American Food

EGGS BENEDICT

Pollo

PETTI DI POLLO PICCATA

Tageskarte - Pasta

PAPPARDELLE AI PORCINI \$17.0

Chicken Dishes

POLLO SAN MARCO \$19.0

Pollo - Geflügelgerichte

POLLO ALLA DIAVOLO \$20.0

Antipasto

MOZZARELLA AND ROASTED PEPPERS \$25.0

Seafood Dishes

FRIED CALAMARI

Coffee

CORTADO

Dolci (Desserts)

DOLCI (DESSERTS)

Whites

PINOT GRIS, JOEL GOTT, OREGON \$50.0

Ristorante San Marco Menu



White

CHARDONNAY, DUCKHORN, NAPA VALLEY \$60.0

Champagne & Sparkling

MOËT CHANDON IMPÉRIAL, CHAMPAGNE, FRANCE \$90.0

Sparkling

G.H. MUMM BRUT, CHAMPAGNE, FRANCE \$90.0

Sauvignon Blanc

SAUVIGNON BLANC, NAPA CELLARS, NAPA VALLEY \$42.0

Savory

MINI CRAB CAKES \$50.0

Meat & Fish

POLLO AL LIMONE \$18.0

Vino Rosso

AMARONE, SPERI, VENETO \$185.0

Breakfast Buffet

SMOKED SALMON ON CROSTINI \$60.0

Insalate (Salads)

SPINACI CAPRINO \$12.0

Champagne & Sparkling Wine

DOM PERIGNON, CHAMPAGNE, FRANCE \$250.0

Italian Reds

AMARONE, TOMMASI, VENETO \$150.0

Cold Plates

CRAB SALAD \$60.0

By The Glass - Red

BAROLO, VIETTI CASTIGLIONE, PIEMONTE \$98.0

Rosso / Red

CABERNET SAUVIGNON, FREEMARK ABBEY, NAPA VALLEY \$80.0

Carni E Pesci

VITELLO AI FUNGHI SELVATICI

Sparkling & Rosé

VEUVE CLIQUOT, CHAMPAGNE, FRANCE \$90.0

Victor's Vino To Enjoy At Home

BRUNELLO DI MONTALCINO, POGGIO SAN POLO, TOSCANA \$170.0

Celebrate Your Next Private Event At Vitello's

ANNIVERSARIES

Prima Pasta Starters - Antipasti

POTATOES CROQUETS \$25.0

Ristorante San Marco Menu



Carne E Pollo

SCALOPPINE DI VITELLO
GOURMET \$20.0

Full Service Catering Menu

BIRTHDAYS PARTIES

Special Event Caterings

RETIREMENT PARTIES

Gourmet Delights

CHICKEN SALTIMBOCCA \$30.0

Fish / Seafood Dishes

GRILLED PRAWNS \$20.0

Veal - Veal Meat

SALTIMBOCCA ALLA ROMANA \$20.0

Uncategorized

PINOT GRIGIO, ZENATO, VENEZIE \$35.0

Seafood

FRIED CALAMARI \$14.0

CALAMARI

Starters

RICE BALLS \$30.0

CHICKEN SATAY WITH PEANUT
SAUCE \$30.0

Rigatoni

RIGATONI AL POMODORO \$14.0

RIGATONI POMODORO E BASILICO

Hot Drinks

TEA

COFFEE

White Wines

CHARDONNAY, SILVERADO, NAPA
VALLEY \$50.0

CHARDONNAY, SONOMA CUTRER,
RUSSIAN RIVER VALLEY \$40.0

Red - Italian Reds

BARBARESCO, PIO CESARE,
PIEMONTE \$125.0

BARBARESCO, PRUNOTTO,
PIEMONTE \$105.0

I Pesci (Fish)

INSALATA AL TONNO PEPATO \$17.0

I PESCI DEL GIORNO DAL CESTO DEL
PESCIVENDOLO

Salads

ARUGOLA \$10.0

CAESAR SALAD \$8.0

CHICKEN SALAD \$30.0

Entrées

SPRING ROLLS \$30.0

SHRIMP DUMPLINGS \$40.0

SHRIMP COCKTAIL

Antipasti

COCKTAIL DI GAMBERONI \$18.0

Ristorante San Marco Menu



ANTIPASTO ASSORTITO

BURRATA

Reds

BARBERA D'ASTI, MICHELE
CHIARLO, PIEMONTE \$32.0

CABERNET SAUVIGNON,
SILVERADO, NAPA VALLEY \$90.0

MERLOT, FLORA SPRINGS, NAPA
VALLEY \$45.0

Red

CLARET, FRANCIS FORD
COPPOLA, CALIFORNIA \$40.0

CABERNET SAUVIGNON,
JOSEPH PHELPS, NAPA VALLEY \$130.0

CABERNET SAUVIGNON, HALL,
NAPA VALLEY \$85.0

Le Paste Fresche (Fresh Pasta)

MEZZALUNE \$14.0

ORECCHIETTE CON ASPARAGI E
GAMBERONI \$18.0

CAPELLINI AL GRANCHIO \$18.0

Pasta

TAGLIATELLE ALLA BOLOGNESE \$17.0

LINGUINI AI FRUTTI DI MARE \$20.0

LOBSTER RAVIOLI \$20.0

LINGUINE WITH SEAFOOD \$20.0

LINGUINE

Main

WILD MUSHROOM RISOTTO \$17.0

DUETTO DI PASTA

INSALATINA MISTA ALL'ACETO
BALSAMICO

PIANO WITH LIVE MUSIC

FRANK DEODATO

Champagne & Sparkling Wines

ROTARI ARTE ITALIANA BRUT,
TRENTO, ITALY \$36.0

MARTINI ROSSI ASTI, PIEMONTE,
ITALY \$30.0

FERGHETTINA FRANCIACORTA,
LOMBARDIA, ITALY \$70.0

PERRIER-JOUËT FLEUR DE
CHAMPAGNE, CHAMPAGNE,
FRANCE \$225.0

TAITTINGER, NAPA, CALIFORNIA \$90.0

Secondi Piatti (Second Courses)

VITELLO AL BAROLO \$23.0

VITELLO AI GAMBERETTI \$26.0

VITELLO AURELIA \$24.0

FILETTO AI FUNGHI SELVATICI \$31.0

PAILLARD ALL'OLIO E LIMONE \$26.0

These Types Of Dishes Are Being Served

BREAD

ROAST BEEF

FISH

DESSERTS

Ristorante San Marco Menu



MEAT

Entree

NEW YORK STRIP STEAK AI FUNGHI
SELVATICI

FILETTO DI MANZO ALLA GRIGLIA CON
BORDELAISE

VITELLO BAROLO

PETTI DI POLLO ALLA GRIGLIA ALLE
ERBE FINE

RIGATONI CON BOLOGNESE O
POMODORO

SALMONE ALLA GRIGLIA PUTTANESCA

Hors D'oeuvres

TOMATOES OR MUSHROOMS
CROSTINI \$20.0

PROSCIUTTO AND MELLON
BALLS \$25.0

SAUSAGE AND GRAPE \$30.0

SALMON MOUSSE ON CROSTINI \$35.0

SEARED SCALLOP WRAPPED IN
BACON \$65.0

JUMBO SHRIMP COCKTAILS \$65.0

Antipasti (Appetizers)

CARPACCIO DI SALMONE E
TONNO \$11.0

CROSTINI CON POMIDORI E
BASILICO \$7.0

CALAMARI E RADICCHIO ALLA
GRIGLIA \$13.0

POMODORO, AVOCADO, AND
MOZZARELLA \$15.0

TIMBALLO DI MELANZANE \$13.0

CARPACCIO DI SALMONE TONNO \$12.0

PROSCIUTTO MELLONE \$12.0

Ingredients Used



SALMON

SHRIMP

SEAFOOD

BEEF

BACON

HAM

PAPRIKA

HAM

California White Wines

SAUVIGNON BLANC, MATANZAS
CREEK, SONOMA COUNTY \$45.0

SAUVIGNON BLANC,
FRANCISCAN, NAPA \$45.0

CHARDONNAY, JACKSON
ESTATES CAMELOT, HIGHLANDS \$60.0

CHARDONNAY, FRANCIS
COPPOLA DIRECTORS CUT , \$40.0
RUSSIAN RIVER VALLEY

CHARDONNAY, FLORA SPRINGS,
BARREL FERMENTED RESERVE, \$60.0
NAPA VALLEY

CHARDONNAY, JORDAN, NAPA
VALLEY \$70.0

CHARDONNAY, FOLIE A DUEX,
RUSSIAN RIVER VALLEY \$60.0

CHARDONNAY, HARTFORD
COURT THREE VIRTUES, RUSSIAN \$50.0
RIVER VALLEY

WHITE ZINFANDEL, SYCAMORE
LANE, CALIFORNIA \$30.0

Private Parties

PRIVATE BANQUET OR BAR AREA

WARM, INTIMATE, ELEGANT AMBIANCE

GROUP CONTINENTAL BREAKFAST
MEETINGS

Ristorante San Marco Menu



FUNERALS RECEPTIONS

BAPTISMS RECEPTIONS

A CUSTOMIZED BANQUET MENU

AN ASSORTMENT OF FRESH FISH DAILY

A PASTRY CHEF ON THE PREMISES

GRADUATIONS PARTIES

FIRST COMMUNIONS RECEPTIONS

California Red Wines

PINOT NOIR, BECKON, CENTRAL COAST \$45.0

PINOT NOIR, MONTINORE VINEYARDS, WILLAMETTE VALLEY, OREGON \$40.0

PINOT NOIR, SAINTSBURY, CARNEROS, NAPA VALLEY \$55.0

PINOT NOIR, DIORA LA PETITE GRACE (LEO SELECTION) \$75.0

ZINFANDEL, FROGS LEAP, NAPA VALLEY \$65.0

SYRAH, FESS PARKER, NAPA VALLEY \$45.0

CABERNET SAUVIGNON, BLACK STALLION, NAPA VALLEY \$60.0

SANGIOVESE MALBEC, FERRARI CARANO SIENA , SONOMA COUNTY \$60.0

MERLOT, KENDALL JACKSON GRAND RESERVE, SONOMA COUNTY \$52.0

MERLOT, TREFETHEN, NAPA VALLEY \$90.0

MERLOT, MERRYVALE, NAPA VALLEY \$50.0

PINOT NOIR, MERTINELLI, SONOMA COAST \$60.0

Italian White Wines

PINOT GRIGIO, PIGHAN, GRAVE \$48.0

PINOT GRIGIO, TIEFENBRUNNER, DELLA VENZIE \$38.0

PINOT GRIGIO, JERMANN, FRIULI \$75.0

VERMENTINO, LA MORA, TOSCANA \$38.0

GAVI DI GAVI, PIEMONTE \$45.0

CHARDONNAY, NOZZOLE LE BRUNICHE (LEO SELECTION), TOSCANA \$38.0

CHARDONNAY, CABREO LA PIETRA, TOSCANA \$90.0

PIO CESARE CHARDONNAY L ALTRO, PIEMONTE \$50.0

BIANCA, DONNAFUGATA ANTHILIA, TRENTINO-ALTO ADIGE \$40.0

TRE FIORI GRECO DI TUFO, CAMPANIA \$40.0

VERNACCIA TOSCOLO, TOSCANA \$40.0

ARNEIS, CANTINE POVERO, PIEMONTE \$65.0

CHARDONNAY, BANFI FONTANELLE, TOSCANO \$50.0

GAVI, COPPO, LA ROCCA, PIEMONTE \$40.0

Italian Red Wines

MERLOT, FALESCO, ITALY \$40.0

MERLOT, BARONE FINI, VENETO \$40.0

MONTEPULCIANO D'ABRUZZO RISERVA, ZACCAGNINI, ABRUZZI \$40.0

COPERTINO RISERVA, TOSCANA \$40.0

IL MOLINO DI GRACE IL VOLLANO (SANGIOVESE MERLOT) TOSCANA \$42.0

CHIANTI CLASSICO RISERVA, LUIANO, TOSCANA \$60.0

CHIANTI CLASSICO, TERRA BIANCA SCASSINO, TOSCANA \$60.0

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CHIANTI CLASSICO RISERVA, GABBIANO (LEO SELECTION) TOSCANA	\$50.0	VALPOLICELLA RIPASSO SPERI, VENETO	\$65.0
FEUDO SARTANNA NERO D'AVOLA SYRAH, TOSCANA	\$40.0	AMARONE CAPITEL DE ROARI, LUIGI RIGHETTI, VENETO	\$80.0
VINO NOBILE DE MONTEPULCIANO, CECCHI, TOSCANA	\$70.0	AMARONE, CESARI, IL BOSCO, VENETO	\$110.0
LUIANO LUI (SANGIOVESE MERLOT COLORINO) TOSCANA	\$75.0	DOLCETTO D'ALBA, SOTTIMANO, PIEMONTE	\$46.0
SIRAH TO A MERLOT , GABBIANO DARK NIGHT, TOSCANA	\$38.0	GATTINARA, TRAVAGLINI, PIEMONTE	\$60.0
CAMPACCIO, TERRABIANCA (SANGIOVESE CABERNET) TOSCANA	\$85.0	AMARONE, REMO FARINA (LEO SELECTION) VENETO	\$100.0
BRUNELLO DI MONTALCINO, CARPINETO, TOSCANA	\$175.0	BAROLO RISERVA, PIO CESARE (LEO SELECTION) PIEMONTE	\$120.0
BRUNELLO, BANFI, TOSCANA	\$140.0	BAROLO BRUNATE, MARCARINI, PIEMONTE	\$135.0
BRUNELLO DI MONTALCINO, ALTESINO, TOSCANA	\$140.0	BAROLO BUON PADRE VIBERTI, PIEMONTE	\$125.0
		NEBBIOLO LANGHE, SOTTIMANO, PIEMONTE	\$60.0

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Opening Hours:
Monday 11:30 - 22:00
Tuesday 11:30 - 22:00
Wednesday 11:30 - 22:00
Thursday 11:30 - 22:00
Friday 11:30 - 22:00
Saturday 17:00 - 22:00

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