SHRIMP MARINA - a 12 oz steak sauteed with peppers, mushrooms, and wine in demi-glaze veal sauce in a white wine butter sauce over angel hair pasta

LINGUINI WITH CALAMARI - shrimp, mussels, scallops, clams & calamari served in a white or red sauce

LINGUINI PESCATORI ....................................................21.00

CHICKEN ALFREDO - Breast of chicken topped with crabmeat, asparagus & mozzarella in a cream sauce

CHICKEN ALASKA ...................................................................... 20.00

CHICKEN MAXIMO - topped w/ prosciutto, mushrooms, spinach and mozzarella in a Marsala wine sauce

CHICKEN FLORENTINE ....................................................18.95

CHICKEN PESCARO - clams casino, scallops, shrimp, mussels, clams & flounder, served w/ melted butter

BROILED SEAFOOD COMBO ..............................................19.95

SHRIMP SCAMPI - sauteed w/ garlic in white wine, lemon at butter sauce ............. 19.50

SHRIMP MARINARA .......................................................... 19.50

SHRIMP FRANCESE - with egg butter, butter and wine sauce ......................... 19.50

SHRIMP FRANCESE - with egg butter, butter and wine sauce ......................... 18.95

SHRIMP FRANCESE SPECIAL ................................. 19.95

STUFFED FLounder - stuffed w/ lump crabmeat ........................................ 19.95

SEAFOOD ALFREDO - topped w/ garlic in white wine, lemon & butter sauce .... 19.95

LINGUINI WITH CALAMARI - A dish with that rich n’ flavorful calamari gravy .... 19.95

CAPPELLINI POSITANO - lump crabmeat w/ diced Roma tomatoes, biscotti to a white wine butter sauce over angel hair pasta ........................................... 19.50

WITH SHRIMP ................................................................. 22.00

SALMON LIVORNESE ...................................................... 19.95

W/ capers, olives, chopped rom tomatoes in a white wine butter lemon sauce

PESCE

NY STRIP - a 12 oz steak grilled to order ................................................................. 19.95

NY STRIP SPECIAL ............................................................. 21.95

A 12 oz steak sauteed with peppers, mushrooms, and wine in demi-glaze veal sauce

VITELLO

VEAL CUTLET MILANESE - Lightly breaded, golden fried, served on a bed of lettuce ........................................ 17.75

VEAL CUTLET MARINA - topped with marina sauce and mozzarella .............. 16.50

VEAL MARSALA - Veal medallions with mushrooms cooked in a Marsala wine sauce ........................................... 18.50

VEAL PICCATTA - sauteed in white wine, butter and lemon sauce .................... 18.50

VEAL FRANCESE - with egg butter, butter and wine sauce .............................. 18.50

VEAL FLORENTINE - topped w/ prosciutto, mushroom, spinach and mozzarella in a Marsala wine sauce ......................... 19.95

VEAL SICILIANO ................................................................. 19.50

Hot and roasted peppers, mushrooms and Sicilian olives in a wine sauce

VEAL ITALIANO - Topped with marinara and sharp provolone in a Marsala wine sauce ........................................... 19.50

VEAL AND EGGPLANT - topped in a marinara sauce, topped w/ mozzarella .... 19.50

VEAL SCALLOPINE - peppers and mushrooms in a red wine sauce .............. 19.50

VEAL SCALLOPS & SHRIMP - in a cream or wine sauce ............................. 22.00

VEAL ALASKA ................................................................. 22.00

Hot and roasted peppers, spinach, mushrooms and Sicilian olives in a Marsala wine sauce

“ANY DISH CAN BE MADE GLUTEN FREE UPON REQUEST”

BUON APPETIITO! Check Out Our Banquet Menu

The Best Prices Around

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The Best Prices Around

Buon Appetito!

Check Out Our Banquet Menu

The Best Prices Around

Beverages

SODA ................................................................. 2.50

COFFEE .............................................................. 2.50

TEA ........................................................................ 2.50

CAPPUCCINO .......................................................... 4.25

ESPRESSO .............................................................. 2.75

DECAF - Freshly brewed ............................................. 2.50

SAN PELLEGRINO (sparkling Water) Sm 3.00 $5.00

PANNA (Natural Water) Sm 3.00 $5.00

SAN PELLEGRINO ARANCIA OR LEMONATA ........................................... 2.50

Hot Sandwiches

PEPPER & EGG ................................................................... 9.00

CHICKEN OR EGGPLANT PARMIGIANA ............................ 11.00

SAUSAGE OR MEATBALL PARMIGIANA ............................. 11.00

VEGETABLE SANDWICH - Peppers, Spinach, with egg batter, butter and wine sauce

Sandwiches Served Only Until 3:30 pm

ANY DISH CAN BE MADE GLUTEN FREE UPON REQUEST

ADD SOUP OR SALAD FOR $2.00 EXTRA - ADD MOZZARELLA FOR $1.50 EXTRA ALL ENTREES BELOW INCLUDE ONE (1) VEGETABLE OR A SIDE OF SPAGHETTI, RAVIOLI INSTEAD OF SPAGHETTI OR VEGGIES FOR $1.50 EXTRA.

CHICKEN PARMIGIANA ..................................................... 17.50

Lightly breaded, golden fried, topped with tomato sauce or mozzarella

CHICKEN MILANESE .......................................................... 17.50

Lightly breaded, golden fried, served on a bed of lettuce ........................................... 16.75

CHICKEN MARSALA ........................................................ 17.50

Breaded chicken with mushrooms cooked in a Marsala wine sauce

CHICKEN PICATA - sauteed in white wine, butter and lemon sauce .............. 17.00

CHICKEN FRANCESE - with egg butter in a butter and white wine sauce .... 17.50

CHICKEN CACCIATORI - sauteed with mushrooms, ...................... 18.95

canned peppers and onion in a red wine sauce

CHICKEN FLORENTINE ....................................................18.95

Toped w/ prosciutto, Mushrooms, spinach and mozzarella in a Marsala wine sauce

CHICKEN SICILIANO - Hot and roasted peppers, mushrooms and Sicilian olives in a wine sauce .............. 17.95

CHICKEN MAXIMO - sauteed in breezy wine sauce with sautded hamdate, ..................... 19.00

mushrooms topped w/ a saquesto or mozzarella

CHICKEN ALASKA ............................................................. 20.00

Breaded chicken topped with crabmeat, asparagus or mozzarella in a cream sauce

VEAL MARRIN’S .......................................................... 19.95

Hot and roasted peppers, mushrooms and Sicilian olives in a wine sauce

VEAL MEDALLIONS - topped with marinara and sharp provolone in a Marsala wine sauce ........................................... 19.50

VEAL AND EGGPLANT - topped in a marinara sauce, topped w/ mozzarella .... 19.50

VEAL SCALLOPINE - peppers and mushrooms in a red wine sauce .............. 19.50

VEAL SCALLOPS & SHRIMP - in a cream or wine sauce ............................. 22.00

VEAL ALASKA ................................................................. 22.00

Hot and roasted peppers, spinach, mushrooms and Sicilian olives in a Marsala wine sauce

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CHICKEN PARMIGIANA ..................................................... 17.50

Lightly breaded, golden fried, topped with tomato sauce or mozzarella

CHICKEN MILANESE .......................................................... 17.50

Lightly breaded, golden fried, served on a bed of lettuce ........................................... 16.75

CHICKEN MARSALA ........................................................ 17.50

Breaded chicken with mushrooms cooked in a Marsala wine sauce

CHICKEN PICATA - sauteed in white wine, butter and lemon sauce .............. 17.00

CHICKEN FRANCESE - with egg butter in a butter and white wine sauce .... 17.50

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canned peppers and onion in a red wine sauce

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Brick Oven Marra's Pizza

TOMATO SAUCE OR WHITE - WITH MOZZARELLA

PERSONAL PIZZA 10”.................................................8.00
Extra Toppings ..................................................1.00 EAC
Gourmet Topping ..............................................$2.00 EAC
SMALL PIZZA 14”.....................................................11.00
Extra Toppings ...............................................1.50 EAC
Gourmet Topping ............................................$3.00 EAC
X-LARGE PIZZA 18”...............................................13.00
Extra Toppings ................................................2.00 EAC
Gourmet Topping ............................................$4.00 EAC

EXTRA TOPPINGS:
Pepperoni * Mushrooms * Anchovies * Roasted Peppers * Sausage * Salami
Sliced Tomatoes * Ground Beef * Fresh Garlic * Spinach * Broccoli * Cherry Peppers
Onions * Extra Cheese

GOURMET TOPPINGS:
Broccoli Rabe * Shrimp * Eggplant * Prosciutto * Clams * Artichokes * Italian Olives
Sharp Provolone * Sundried Tomatoes * Pesto * Ricotta Cheese * Grilled Chicken

Classico Antipasti

ANTIPASTO RUSTICO - for 2 - Imported prosciutto, marinated artichokes 14.00
- mushrooms, capicolla, sharp provolone, roasted peppers & Sicilian olives

EGGPLANT ROLLATINI - Baked in a red sauce, topped with fresh mozzarella 12.00

FRIED CALAMARI - Lightly battered and fried, served with marinara sauce 13.00

COZZI IN BIANCO OR ROSSO - Fresh clams steamed in a white or red sauce 13.00

CLAMS CASINO (6) - A slightly spicy mixture of fresh veggies & clams 11.00
Sauce, baked in a classic cream sauce 12.00

CAPRESE SALAD - Fresh sliced tomatoes & fresh mozzarella 8.50

MOZZARELLA FRIITTA - fresh mozzarella baked at high heat, served w/ marinara sauce 9.00

STUFFED MUSHROOMS (6) ........................................11.00
Fresh Mushrooms cap stuffed with lump crabmeat in a wine sauce

VONGOLE IN BIANCO OR ROSSO - Fresh clams steamed in a white or red sauce 11.00

ROASTED PEPPERS - with ANCHOVIES ..........................10.00

GARLIC BREAD - fresh, hot delicious ...............................4.50

WITH CHEESE ................................................................5.50

FRENCH FRIES ................................................................5.50

LONG HOTS ......................................................................7.50

BUFFALO WINGS ..........................................................11.00

SHRIMP COCKTAIL .......................................................11.00

STUFFED CHERRY PEPPERS ...........................................8.95

Our Famous Pasta Specialties

LINGUINI VONGOLE IN BIANCO OR ROSSO ..............16.95
Try our house blend of clams in a white or red sauce

LINGUINI AND COZZI IN BIANCO OR ROSSO ..............16.95

Egg mixture steamed in a white or red sauce over linguini

HOMEMADE LASAGNA ..................................................15.95
Layers of egg pasta, meat sauce, - with marinara sauce or ricotta

EGGPLANT PARMIGIANA ..............................................15.95
Freshly mixed eggplant baked with tomato sauce and mozzarella cheese

EGGPLANT ROLLATINI ..................................................16.95
Stuffed with ricotta cheese, tomato sauce & mozzarella
e

MANICOTTI - Fresh assed mozzarella rolled in a thin layer of our homemade egg pasta 14.95

BAKED ZITI ......................................................................14.95
Seasoned ricotta and tomato sauce blended with ziti baked with mozzarella
e

ROLLIE MASSIMINO’S FAVORITE ..................................14.95
Stuffed with ricotta, pepperoni, extra cheese, baked in a white sauce

SUBSTITUTE BROCCOLI RABE ......................................15.95
WITH CHICKEN ................................................................15.95

WHITH SHRIMP .............................................................18.95

FETTUCCINE ALFREDO WITH PROSCIUTTO & BROCCOLI 17.95

TORTELLINI ALFREDO WITH PROSCIUTTO ................19.95

Penne Alla Vodka - in a Blush sauce with bits of prosciutto ............................15.95

WITH CHICKEN ................................................................17.95

WHITH SHRIMP .............................................................18.95

RAVIOLE SORENTO - sundried tomatoes, mushroom in a blush sauce ............................15.95

FETTUCCINE CAMPAGNOLA ........................................16.95
w/ sausage, roasted peppers, mushrooms, sundried tomatoes in a demi glaze sauce

Marra’s Homemade Pasta

WITH MEATBALLS OR SAUSAGE ADD $5.95 • ADD SOUP OR SALAD FOR $2.00

SPAGHETTI POMODORO - w/ tomato sauce or marinara ..........................11.95
RAVIOLE POMODORO - w/ tomato sauce or marinara ..........................12.95
GNOCCHI POMODORO - w/ tomato sauce or marinara ........................13.50

FETTUCCINE ALFREDO - Alfredo sauce at Parmesan cheese ..........................14.95
TORTELLINI ALFREDO - Alfredo sauce at Parmesan cheese ..................15.95

TORTELLINI POMODORO - Alfredo sauce at Parmesan cheese ..........................14.95
FETTUCCINE GENOVESSE - w/ Fresh pasta ..................................................14.95
LINGUINI AGLIO E OLIO WITH ANCHOVIES -Simply “Al dente” ............13.50
SPAGHETTI BOLONIGESE ................................................13.50
Ground beef & a ground pork in a classic bolognese sauce

Dolce

SPUMONI .................................................................5.50
TARTUFO .....................................................................7.00
TIRAMISU ....................................................................6.75
N.Y. CHEESECAKE ......................................................5.50
HOMEMADE CANNOLI .................................................6.50
CHOCOLATE CAKE ........................................................6.50

Calzone

Stuffed with Ricotta, Prosciutto and Mozzarella ..........................17.00