

antipasti

CALAMARI ~ lightly fried calamari, marinara or cocktail sauce. 9

P.E.I. MUSSELS AL DIABLO ~ sautéed in white wine, shallots, garlic, diced tomato, red pepper flake & fresh parsley. served with toasted crostini. 10

SALUMI PLATTER ~salumis, gran cru, pecorino, roasted red pepper, cornichons, mix of olives, & garlic toast points. 10

CAPRESE ~fresh homemade mozzarella, sliced plum tomato, basil chiffonade, evoo and balsamic reduction drizzle. 9

PROSCIUTTO DI PARMA ~ shaved prosciutto and fresh mozzarella, with basil garnish. 10

MOZZARELLA MARINARA ~ fresh mozzarella lightly breaded and pan fried, with marinara. 7

SAUSAGE & PEPPERS ~ grilled italian sausage with roasted red and bell peppers, grilled onions & red pepper coulis. 8

Insalate / Salads

CAESAR~traditional caesar salad of romaine, croutons & shaved aged parmesan, tossed in our homemade caesar dressing. 7 add chicken 10

HOUSE SALAD~romaine and iceberg, kalamata olives, imported pepperoncini, red onion & carrot. served with our signature house vinaigrette. 5

MARZANO'S CHOPPED SALAD~chopped iceberg & romaine, diced tomatoes, crumbled gorgonzola, diced avocado, crispy applewood smoked bacon, scallions, corn, and diced chicken. tossed in our sweet red wine lime vinaigrette. 10

SPINACH SALAD~tender leaf spinach, diced red pepper, mushrooms, egg, roasted red onion, gorgonzola, applewood smoked bacon and toasted pine nuts, served with warm bacon apple cider vinaigrette. 8 add chicken 11 or salmon 13

bambini / kids

SPAGHETTI MARINARA - served with garlic bread. 5

NOODLES & BUTTER - pasta noodles w/ butter. garlic bread. 5

PENNE PASTA WITH MEAT RAGU - garlic bread. 6

CHICKEN ALFREDO - creamy pasta w/ grilled chicken. garlic bread. 6

CHICKEN PARMESAN - sautéed chicken, noodles in marinara baked with mozzarella. 6

BREADED CHICKEN TENDERS - served w/ fries & marinara. 6

—Sunday kids eat free !!!—

Ages 2-12 only

Free pasta for all of our younger guests.



Soon to be Famous for our: Certified Neapolitan Pizza

Our pizzaiolo (pizza maker) was certified by the APN (associazione pizzaiuoli napoletani) only after an intense regiment of training. The perfectly creamy, mild fresh mozzarella which we make in house is used as a primary topping. The imported San Marzano tomato we use for our sauce is so flavorful that we only hand mill it to remove the seeds and spread it gently on the dough. We cook our homemade pizzas in a 1000 degree Wood Fired Oven Made in Napoli, Italy.

—PIZZE ROSSO—

no substitutions please

MARINARA ~ oregano, garlic, basil. 7

MARGHERITA ~ fior di latte mozzarella, basil. 9

FUNGHI ~ fior di latte mozzarella, basil, mushrooms. 10

SALSICCIA ~ fior di latte mozzarella, basil, italian sausage. 11

DIAVOLA~ fior di latte mozzarella, spicy salami, red pepper flakes, basil. 11

FUNGHI e SALSICCIA ~ fior di latte mozzarella, basil, mushrooms, italian sausage. 12

PROSCIUTTO di PARMA~ fior di latte mozzarella, prosciutto di parma, basil, evoo. 12

—PIZZE BIANCA—

PROSCIUTTO E ARUGULA ~ fior di latte mozzarella, prosciutto di parma, arugula, evoo. 12

BIANCA CON MOZZARELLA ~ fior di latte mozzarella, basil. 9

QUATTRO FORMAGGI ~ fior di latte mozzarella, gorgonzola, gran cru, pecorino romano. 12

BIANCA NERO ~ pecorino, fior di latte mozzarella, porcini mushrooms, white truffle oil. 12

PIZZA DELRE~ fior di latte mozzarella, mushrooms, prosciutto di parma, truffle spread, evoo. 13

contorni / sides

parmesan chive mashed	4
gorgonzola mashed	4
baked polenta with cheese	5
asparagus	5
sautéed baby spinach	5
sautéed crimini mushrooms & spinach	6
risotto alla milanese	7
risotto wild mushroom	7

Farinacei / Pasta

add homemade soup of the day, or choice of house or caesar salad. \$2

SPAGHETTI, BOLOGNESE ~ spaghetti served with our meat ragu, a slowly simmered blend of beef, pork and veal. 11

SPAGHETTI, MARINARA ~ spaghetti served with our homemade san marzano marinara sauce. 9

SPAGHETTI, MEATBALL ~ spaghetti topped with handmade meatballs and served in our marinara or bolognese sauce. 13

SPAGHETTI, ALLA CARBONARA ~ spaghetti tossed in a carbonara sauce, with sweet peas, pancetta and parmigiano-reggiano. 13

BUTTERNUT SQUASH RAVIOLI ~ stuffed ravioli in a brown butter sage sauce. 12

MARZANO'S BAKED ZITI ~ italian sausage, marinara sauce and ziti topped with a layer of melted provolone and parmesan. 13

FETTUCCINE ALFREDO ~ fettuccine tossed with garlic in a classic white cheese sauce. 12 add chicken 14 add shrimp 16

GLUTEN FREE ROTELLE ~ choice of sauce: bolognese, marinara, pesto, tomato vodka. 12

Marzanos Classics

add homemade soup of the day, or choice of house or caesar salad. \$2

LINGUINE DI MARE ~ shrimp, mussels, clams and spicy tomato broth tossed in a garlic oil linguine. 17

ORECCHIETTE ~ fresh orecchiette with prosciutto, mushrooms, spinach, sweat peas & crème fraiche. 15

GNOCCHI WITH VODKA SAUCE ~ fresh potato gnocchi stirred in a creamy tomato vodka sauce. 14

RIGATONI WITH SPINACH ~ fresh rigatoni with baby spinach, tossed in a fresh chive pesto. 14

BEEF BOLOGNESE RAVIOLI ~ stuffed with meat ragu. 15

FARFALLE AL' DIAVOLO ~ farfalle pasta, sundried tomatoes, sautéed chicken, baby spinach, in our spicy cream sauce. 15

—WEEKDAY SPECIALS—

--- MONDAY ---

eggplant parmesan 13

---TUESDAY---

chicken vesuvio 14

---WEDNESDAY---

linguine with clam sauce 14

---THURSDAY---

chicken spinach manicotti 14

---FRIDAY---

fresh fish fry 14

---SUNDAY---

lasagna 13

Pesce / Seafood

SEARED SEA SCALLOPS ~jumbo sea scallops seared and served on a bed of wild mushroom risotto with a white truffle oil drizzle. 19

SPICE-RUBBED SEARED TUNA STEAK ~

fresh ahi tuna rubbed with our five spice blend with a tuna caper sauce, served with asparagus. 18

GRILLED SALMON ~ served in a lemon tarragon garlic sauce with asparagus and new potatoes. 17

TILAPIA ~ served in a white wine lemon sauce, capers, diced tomatoes, over a bed of spinach. 15

Pollo / Chicken

CHICKEN SALTIMBOCCA - chicken breasts lightly breaded and topped with fresh sage, caramelized onions, prosciutto & capers. served in a garlic white wine sauce with parmesan chive mashed. 16

CHICKEN PICATTA ~ chicken breast sautéed with capers and lemon butter, served with braised spinach. 15

CHICKEN MARSALA ~ chicken breasts lightly floured and sautéed with mushrooms, onions & marsala sauce. topped with a sprinkling of gorgonzola and served with gorgonzola mashed. 15

CHICKEN PARMIGIANA ~breaded chicken breast baked with provolone cheese and marinara sauce over fettuccine. 16

LA BISTECCA / STEAKS

NEW YORK STRIP ~grilled, served with a bordelaise sauce, sautéed mushrooms and new potatoes. 20

FILET OF BEEF ~grilled and served with roasted asparagus and gorgonzola mashed. 20

BRAISED BEEF SHORT RIBS ~slowly braised over parmesan chive mashed, ladled with a demi-glace. 16

Dolci Sweets

BANANA TIRAMISU - caramelized bananas and custard, dusted with cocoa powder. 6

PROFFITEROLES - pastry shells filled with vanilla bean ice cream. topped with hot fudge & fresh whipped cream. 6

SPUMONI - blend of pistachio, chocolate & cherry ice cream. 4

STRAWBERRY BALSAMIC GRANITA ~ fork scraped freshly frozen strawberries with aged balsamic. 4

LEMON-RICOTTA CHEESECAKE - candied lemon garnish. 6

NEAPOLITAN NUTELLA PIZZA - stuffed with nutella & topped with powdered sugar. 6

CHOCOLATE CAKE - served with vanilla bean iced cream & a shot of milk. 6