

Antipasto

<i>Toasted Ravioli</i> \$8	CHEESE -OR- BEEF, SERVED W/ MARINARA
<i>Crab Stuffed Portabella</i> \$14	MOZZARELLA, BALSAMIC GLAZE, SUN DRIED TOMATO AIOLI
<i>Zucchini Fritters</i> \$8	ROASTED RED PEPPER CREAM SAUCE & MARINARA
<i>Hand-Cut Cheese Sticks</i> \$9	W/ MARINARA
<i>Jumbo Lump Crab Cakes</i> \$16	CHILLED CORN SALAD, ROASTED RED PEPPER COULIS
<i>Eggplant Fries</i> \$8	W/ SPICY MARINARA
<i>Calamari di Maryono's</i> \$11	BED OF MARINARA TOPPED W/ MINCED OLIVE SALAD & PARMESAN
<i>Parmesan Truffle Fries</i> \$9	HAND-CUT FRIES W/ PARMESAN & A GARLIC TRUFFLE AIOLI
<i>Chef's Charcuterie</i> \$24	CURED MEATS, CHEESES & CHEF'S SELECT ACCOMPANIMENTS

Insalata e Zuppa

Prosciutto \$5 --- 4 Argentinean Red Shrimp \$9 --- Grilled Chicken \$5

<i>Caesar</i> \$6- <i>Substitute for a side</i> \$3	CROUTONS, PARMESAN CRISP
<i>Point Reyes Farms Blue Cheese Wedge</i> \$9 - <i>Substitute for a side</i> \$6	POINT REYES FARMS, CA ORGANIC RAISED, GRASS FED BLUE CHEESE. PANCETTA, MARINATED TOMATOES, SWEET PICKLED RED ONION, A DRIZZLE OF SWEET CHIANTI GLAZE
<i>Seasonal Caprese</i> \$11 - <i>Substitute for a side</i> \$8	FRESH MOZZARELLA, HEIRLOOM TOMATOES, CANDIED DATES, FRESH BASIL, SEASONAL FRUIT, ARUGULA W/ A SWEET BALSAMIC REDUCTION
<i>Mary's Marinated</i> \$7 - <i>Substitute for a side</i> \$4	HOUSE VINAIGRETTE, SLICED PEPPERONI, TOMATOES, CUCUMBERS, BLACK OLIVES, GARBANZO BEANS, PEPPERONCINI, FETA CHEESE
<i>Strawberry Arugula & Spinach</i> \$9 - <i>Substitute for a side</i> \$6	STRAWBERRY BALSAMIC VINAIGRETTE, TOASTED PECANS, RED ONIONS, CUCUMBERS, HEIRLOOM TOMATOES, GOAT CHEESE, FRESH STRAWBERRIES
<i>Tuscan White Bean Soup</i> cup \$4.5 bowl \$14	COOKED W/ SWEET ITALIAN SAUSAGE

Pasta

(extra plate split between guests \$6)

<i>Today's Ravioli</i>	(PLEASE INQUIRE)
<i>Fettuccini Alfredo Regular</i> \$15	TRI-COLORED EGG FETTUCCINI, CREAMY ALFREDO
<i>Fettuccini Alfredo</i> \$26	TRI-COLORED EGG FETTUCCINI, CREAMY ALFREDO, INCLUDES GRILLED CHICKEN OR SWEET ARGENTINIAN SHRIMP & 1 SIDE - ADD BASIL PESTO OR SUNDRIED TOMATO PESTO FOR \$2
<i>Spaghetti & Meat Sauce</i> \$15	MARYONO'S RECIPE W/ SAN MARZANO TOMATOES
<i>Spaghetti & Meatballs</i> \$25	HALF POUND OF MEATBALLS, MARINARA, W/ PARMESAN. 1 SIDE
<i>Papa's Lasagna</i> \$24	SAUSAGE & BEEF, 3 CHEESES, BAKED TO ORDER. 1 SIDE
<i>Chef's Signature Seafood Cannelloni</i> \$28	HAND-ROLLED W/ SHRIMP, SCALLOPS & CRAB MEAT, TOPPED W/ HERBS DE PROVENCE ALFREDO. 1 SIDE
<i>Lobster Ravioli w/ Vodka Cream Sauce</i> \$31	ASPARAGUS, EDAMAME, SUNDRIED TOMATOES. 1 SIDE
<i>Gluten Free Pasta</i> \$27	PENNE, FRESHLY MADE GLUTEN FREE ALFREDO OR MEAT SAUCE W/ CHICKEN OR SWEET ARGENTINIAN SHRIMP. 1 SIDE <i>(PLEASE ALLOW EXTRA TIME FOR THIS DISH)</i>

Mid-Course Pasta Feature

3 - PASTA OF THE DAY AVAILABLE WITH ANY ENTREE
\$9 (PER PERSON)

Main Dishes

(extra plate split between guests \$6)

- Crab Stuffed Shrimp \$32* PANCETTA WRAPPED, SWEET ARGENTINIAN SHRIMP, CRAB MEAT, SUNDRIED TOMATO PESTO SAUCE. 2 SIDES
- Seared Salmon \$28* ROASTED TOMATO ITALIAN "SALSA", LEMON CAPER AIOLI, OVER SQUID INK LINGUINI. 2 SIDES
- Italian Shrimp & Grits \$26* PARMESAN, ASIAGO & HERB GRILLED POLENTA CAKES, PANCETTA ROASTED TOMATOES, ZUCCHINI, ONION, CORN, ROASTED RED PEPPER CREAM. 1 SIDE
- Osso Buco \$45* FALL OFF THE BONE BRAISED VEAL SHANK, HERB INFUSED DEMI-GLACE REDUCTION W/ SEASONAL SAUTÉED MUSHROOMS. OVER A PARMESAN, ASIAGO & HERB POLENTA CAKE. 2 SIDES
- Scaloppini of Chicken \$26* LIGHTLY BREADED. PARMESAN, PICCATA OR MUSHROOM MARSALA. OVER ANGEL HAIR. 1 SIDE
- ADD CRAB MEAT \$7
- Scaloppini of Veal \$33* LIGHTLY FLOURED "NEW YORK STRIP" OF VEAL. PICCATA OR MUSHROOM MARSALA. OVER ANGEL HAIR. INCLUDES 2 SIDES
- ADD CRAB MEAT \$7
- Our Nightly Special* (PLEASE INQUIRE)

Sides \$5

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| <i>Asparagus w/ Parmesan</i> | <i>Creamed Spinach</i> |
| <i>Brussels w/ Hot Bacon Vinaigrette</i> | <i>Herbed Smashed Potatoes</i> |
| <i>Chilled Pasta Salad</i> | <i>House Salad</i> |
| <i>Chilled Corn Salad</i> | <i>Zucchini & Onion Saute</i> |

Parmesan Truffle Fries w/ a Roasted Garlic Aioli - Add \$4

Seasonal Blend of Roasted Mushrooms - Add \$6

***18 % Gratuity automatically added to tables of 6 or more ***

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."

Kids Menu

INCLUDES 1 SIDE
(ADULTS PLEASE ADD \$5)

Mini Corndogs \$7

Mini Cheese Pizza \$7

Spaghetti w/ Meat Sauce \$8

Buttered Noodles \$6

Angel Hair Alfredo \$8

Fried Chicken Tender \$8

Definitions

- Aioli* – MEDITERRANEAN SAUCE MADE FROM GARLIC AND OIL, A FORM OF “MAYO”
- Cannelloni* – ROLLS OF PASTA, STUFFED
- Cannoli* – A HARD PASTRY SHELL FILLED WITH SWEETENED RICOTTA OFTEN W/ NUTS OR CHOCOLATE
- Coulis* – A PUREE OF VEGETABLES INTO A SAUCE
- Demi-Glace* – A RICH, VEAL BROWN SAUCE, FLAVORED W/ WINE
- Italian Salsa* – TOMATOES, RED ONIONS, KALAMATA OLIVES, GARLIC, BALSAMIC
- Mid-Course Pasta Feature* – THE PERFECT WAY TO GET YOUR “PASTA FIX” AND ENJOY OTHER DISHES AS WELL!
- Olive Salad* – OFTEN ENJOYED ON A MUFFALETTA SANDWICH. A BLEND OF OLIVES, HERBS, BALSAMIC & OIL
- Osso Buco* – “BONE WITH A HOLE”. VEAL SHANK BRAISED W/ WINE, VEGETABLES & SEASONINGS
- Pancetta* – ITALIAN SEASONED & CURED PORK BELLY. FANTASTIC BACON
- Pesto* – A SAUCE W/ BASIL, PINE NUTS, PARMESAN & OLIVE OIL
- Piccata* – A SAUCE W/ LEMON, BUTTER, CAPERS & GARLIC
- Polenta* – GROUND FROM CORN, SIMILAR TO GRITS
- Scaloppini* – MEAT THAT IS FLATTENED BY POUNDING

