

Antipasto

<i>Toasted Ravioli</i> \$8	CHEESE - OR - BEEF, SERVED W/ MARINARA
<i>Crab Stuffed Portabella</i> \$13	MOZZARELLA, BALSAMIC GLAZE, SUN DRIED TOMATO AIOLI
<i>Zucchini Fritters</i> \$8	ROASTED RED PEPPER CREAM SAUCE
<i>Hand-Cut Cheese Sticks</i> \$9	MARINARA
<i>Jumbo Lump Crab Cakes</i> \$14	CHILLED CORN SALAD, ROASTED RED PEPPER COULIS
<i>Eggplant Fries</i> \$8	SPICY MARINARA
<i>Calamari di Maryono's</i> \$11	BED OF MARINARA TOPPED W/ MINCED OLIVE SALAD & PARMESAN
<i>Lasagna Fries</i> \$8	MARINARA, FRIES, MEAT SAUCE, MELTED MOZZARELLA
<i>Italian Meat & Cheese Board</i> \$24	CURED MEATS, CHEESES & CHEF'S ACCOMPANIMENTS

Insalata e Zuppa

Grilled Shrimp \$7 --- *Grilled Chicken* \$4 --- *Seared Salmon* \$9

Caesar - Small \$5- *Substitute for a side* \$3 *Entrée-* \$10 CROUTONS, PARMESAN CRISP

Point Reyes Farms Blue Cheese Wedge \$9 - *Substitute for a side* \$6 *Entrée-* \$9

POINT REYES FARMS, CA ORGANIC RAISED, GRASS FED BLUE CHEESE. PANCETTA, MARINATED TOMATOES, PICKLED RED ONION, A DRIZZLE OF SWEET CHIANTI GLAZE

Seasonal Caprese - Small \$9 - *Substitute for a side* \$6 *Entrée-* \$16

FRESH MOZZARELLA, HEIRLOOM OR SEASONAL TOMATOES, CANDIED DATES, FRESH BASIL, SEASONAL FRUIT, ARUGULA W/ A SWEET BALSAMIC REDUCTION

Mary's Marinated - Small \$6 - *Substitute for a side* \$4 *Entrée-* \$12

HOUSE VINAIGRETTE, SLICED PEPPERONI, TOMATOES, CUCUMBERS, BLACK OLIVES, GARBANZO BEANS, PEPPERONCINI, FETA CHEESE

Strawberry Arugula & Spinach - Small \$8 - *Substitute for a side* \$5 *Entrée-* \$15

STRAWBERRY BALSAMIC VINAIGRETTE, TOASTED PECANS, RED ONIONS, CUCUMBERS, HEIRLOOM TOMATOES, GOAT CHEESE, FRESH STRAWBERRIES

Pasta a la Carte

Tonight's Ravioli

(PLEASE INQUIRE)

Fettuccini Alfredo \$12

CHICKEN \$4

SHRIMP \$7

PESTO \$2

Spaghetti & Marinara \$12

MARYONO'S RECIPE W/ SAN MARZANO TOMATOES

Spaghetti & Spicy Marinara \$12 OUR HOUSE RECIPE WITH A KICK!

Spaghetti & Meat Sauce \$14

PESCE'S MEMPHIS MADE SAUSAGE W/ BEEF

Spaghetti & Meatballs \$14

MARINARA & MEATBALLS

Spaghetti Double Meat \$16

SAUSAGE & BEEF MEAT SAUCE & MEATBALLS

Gluten Free Pasta \$17

PENNE, GLUTEN FREE ALFREDO W/ CHICKEN OR SHRIMP; OR MEAT SAUCE.

Main Dishes

- Papa's Lasagna \$22* SAUSAGE, BEEF, 3 CHEESES, BAKED TO ORDER. 2 SIDES
- Seafood Cannelloni \$24* HAND-ROLLED W/ SHRIMP, SCALLOPS & CRAB MEAT, TOPPED W/ HERBS DE PROVENCE ALFREDO. 2 SIDES
- Lobster Ravioli w/ Vodka Cream Sauce \$24* ASPARAGUS, EDAMAME, ROASTED TOMATOES. 2 SIDES
- Mediterranean Risotto \$28* SAUTÉED SHRIMP, CALAMARI, CRAB MEAT, PANCETTA, ZUCCHINI, ONION, ROASTED TOMATOES & ASPARAGUS OVER A CREAMY PARMESAN RISOTTO. 2 SIDES
- Seared Salmon \$24* 9OZ FILET, TOPPED W/ A LEMON CAPER BUTTER SAUCE, OVER GARLIC BUTTER ANGEL HAIR. 2 SIDES
- Italian Shrimp & Grits \$24* PARMESAN, ASIAGO & HERB GRILLED POLENTA CAKES, TOPPED W/ PANCETTA, ROASTED TOMATOES, ZUCCHINI, ONION, CORN, ROASTED RED PEPPER CREAM. 2 SIDES

Chef's Beef Recommendations

- Osso Buco \$39* 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
- Filet Medallions \$38* 8OZ SLICED FILET, OVER PAPPARDELLE, PORCINI MARSALA, BLUE CHEESE CRUMBLES, LUMP CRAB MEAT. 2 SIDES (COOKED MEDIUM OR WELL)

- Chicken Parmesan \$22* BREADED, MARINARA, MOZZARELLA, PARMESAN, ANGEL HAIR. 2 SIDES
- Chicken Piccata \$23* BREADED, LEMON BUTTER CAPER SAUCE. ANGEL HAIR. 2 SIDES
- Chicken Marsala \$26* BREADED, W/ A RICH PORCINI MUSHROOM MARSALA SAUCE, SAUTÉED PORTABELLAS, OVER PAPPARDELLE. 2 SIDES
- Veal Parmesan \$23* SEARED NEW YORK STRIP OF VEAL, MARINARA, MOZZARELLA, PARMESAN, OVER ANGEL HAIR. 2 SIDES
- Veal Piccata \$24* SEARED NEW YORK STRIP OF VEAL, LEMON BUTTER CAPER SAUCE, OVER ANGEL HAIR. 2 SIDES
- Veal Marsala \$27* SEARED NEW YORK STRIP OF VEAL, A RICH PORCINI MUSHROOM MARSALA SAUCE, SAUTÉED PORTABELLA OVER PAPPARDELLE. 2 SIDES
- Our Nightly Special* (PLEASE INQUIRE)

Sides \$4

Asparagus w/ Parmesan
Brussels w/ Hot Bacon Vinaigrette
Creamed Spinach
Herbed Smashed Potatoes

House Salad- Small
Polenta Cake w/ Marinara
Parmesan Fries
Spaghetti w/ Marinara
Zucchini & Onion Saute

6 Cheese Mini Pasta Purses w/ Herbed Alfredo - Add \$2

Seasonal Blend of Roasted Mushrooms - Add \$4

Add Sauteed Jumbo Lump Crab Meat to any entree for \$10

Kids Menu

INCLUDES 1 SIDE
(ADULTS PLEASE ADD \$5)

Mini Corndogs \$7

Spaghetti w/ Meat Sauce \$8

Angel Hair Alfredo \$8

Mini Cheese Pizza \$7

Buttered Noodles \$6

Fried Chicken Tender \$8

Definitions

<i>Aioli</i> –	MEDITERRANEAN SAUCE MADE FROM GARLIC AND OIL, A FORM OF “MAYO”
<i>Cannelloni</i> –	ROLLS OF PASTA, STUFFED
<i>Cannoli</i> –	A HARD PASTRY SHELL FILLED WITH SWEETENED RICOTTA OFTEN W/ NUTS OR CHOCOLATE
<i>Coulis</i> –	A PUREE OF VEGETABLES INTO A SAUCE
<i>Demi-Glace</i> –	A RICH, VEAL BROWN SAUCE, FLAVORED W/ WINE
<i>Olive Salad</i> –	OFTEN ENJOYED ON A MUFFALETTA SANDWICH. A BLEND OF OLIVES, HERBS, BALSAMIC & OIL
<i>Ossu Buco</i> –	“BONE WITH A HOLE”. VEAL SHANK BRAISED W/ WINE, VEGETABLES & SEASONINGS
<i>Pancetta</i> –	ITALIAN SEASONED & CURED PORK BELLY. FANTASTIC BACON
<i>Pesto</i> –	A SAUCE W/ BASIL, PINE NUTS, PARMESAN & OLIVE OIL
<i>Piccata</i> –	A SAUCE W/ LEMON, BUTTER, CAPERS & GARLIC
<i>Polenta</i> –	GROUND FROM CORN, SIMILAR TO GRITS
<i>Risotto</i> –	A RICE DISH COOKED TO A CREAMY CONSISTENCY USING STOCK AND CHEESE
<i>Scaloppini</i> –	MEAT THAT IS FLATTENED BY POUNDING

***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.”

