

## Antipasto

<i>Toasted Ravioli</i> \$7	CHEESE - OR - BEEF, SERVED W/ MARINARA
<i>Crab Stuffed Mushrooms</i> \$11	MOZZARELLA, CRABMEAT, SUNDRIED TOMATO AIOLI
<i>Zucchini Fritters</i> \$7	ROASTED RED PEPPER CREAM SAUCE
<i>Hand-Cut Cheese Sticks</i> \$8	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>Attaboy! Old World 10" Pizza</i> \$11	FRESH MOZZARELLA, RED SAUCE, BASIL, 4 SLICES
<i>Italian Meat &amp; Cheese Board</i> \$18	CURED MEATS, CHEESES & CHEF'S ACCOMPANIMENTS

## Insalata

*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

## Weekly Specials-

*Tuesday:* ATTABOY! PIZZA @ MARYONO'S

*Wednesday:* HALF PRICE BOTTLES OF WINE & \$5 SELECT APPS.

*Thursday:* DATE NIGHT DEAL: CHEESE STIX, 2 HOUSE SALADS,  
CHICKEN ALFREDO FOR 2, 1 TIRAMISU & 1 BOTTLE OF HOUSE WINE \$40

*Sunday:* BRUNCH 11-2 & ATTABOY! PIZZA @ MARYONO'S

## Pasta a la Carte

	CHICKEN \$4	SHRIMP \$7	MEATBALL (3) \$5
<i>Fettuccini Alfredo</i> \$9.99	MARYONO'S RECIPE, MADE FROM SCRATCH		
<i>Spaghetti &amp; Marinara</i> \$9.99	MARYONO'S RECIPE W/ SAN MARZANO TOMATOES		
<i>Spaghetti &amp; Meatballs</i> \$14	MARINARA & MEATBALLS		
<i>Spaghetti &amp; Meat Sauce</i> \$14	PESCE'S MEMPHIS MADE SAUSAGE W/ BEEF		
<i>Gluten Free Pasta</i> \$16	GLUTEN FREE ALFREDO W/ CHICKEN OR SHRIMP; OR MEAT SAUCE		

## Pasta Meals

(INCLUDES 2 SIDES)

<i>Sausage &amp; Peppers</i> \$16	ITALIAN SAUSAGE, BELL PEPPERS, MEAT SAUCE. 6 CHEESE PASTA PURSE
<i>Roasted Mushroom Ravioli</i> \$19	SHRIMP, BAY SCALLOPS, SPINACH, TOMATOES, TOSSED IN A ROASTED RED PEPPER CREAM SAUCE
<i>Cajun Bowtie Pasta</i> \$22	SHRIMP, CHICKEN, SAUSAGE, CRAWFISH, ASPARAGUS, MUSHROOMS TOSSED IN A BLACKENED ALFREDO
<i>Papa's Lasagna</i> \$22	SAUSAGE, BEEF, 3 CHEESES, BAKED TO ORDER
<i>Lobster Ravioli</i> \$24	ASPARAGUS, EDAMAME, ROASTED TOMATOES TOSSED IN VODKA CREAM
<i>Seafood Cannelloni</i> \$24	HAND-ROLLED W/ SHRIMP, SCALLOPS & CRAB MEAT, TOPPED W/ HERBS DE PROVENCE ALFREDO

## Chef's Recommendation

<i>Osso Buco</i> \$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
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*Tonight's Fish Feature* YOUR SERVER HAS DETAILS

<i>Chicken Parmesan</i> \$22	BREADED, MARINARA, MOZZARELLA, PARMESAN, ANGEL HAIR. 2 SIDES
<i>Chicken Piccata</i> \$23	BREADED, LEMON BUTTER CAPER SAUCE. ANGEL HAIR. 2 SIDES
<i>Chicken Marsala</i> \$26	BREADED, W/ A RICH PORCINI MUSHROOM MARSALA SAUCE, SAUTÉED PORTABELLAS, OVER PAPPARDELLE. 2 SIDES
<i>Veal Parmesan</i> \$23	SEARED NEW YORK STRIP OF VEAL, MARINARA, MOZZARELLA, PARMESAN, OVER ANGEL HAIR. 2 SIDES
<i>Veal Piccata</i> \$24	SEARED NEW YORK STRIP OF VEAL, LEMON BUTTER CAPER SAUCE, OVER ANGEL HAIR. 2 SIDES
<i>Veal Marsala</i> \$27	SEARED NEW YORK STRIP OF VEAL, A RICH PORCINI MUSHROOM MARSALA SAUCE, SAUTÉED PORTABELLA OVER PAPPARDELLE. 2 SIDES

## MARYONO'S SMOTHERED 12oz RIBEYE

(INCLUDES 2 SIDES)

<i>Rosemary Garlic Butter</i>	\$22
<i>Marsala w/ Portabellas</i>	\$24
<i>Onions, Peppers, Mushrooms, Mozzarella</i>	\$25
<i>Broiled Tomato w/ Melted Mozzarella</i>	\$25
<i>Cabernet Seasonal Mushrooms</i>	\$28
<i>Warm Herbed Goat Cheese w/ Balsamic Glaze</i>	\$28
<i>Vodka Cream w/ Shrimp</i>	\$28
<i>Colossal Lump Crab Meat &amp; Shrimp w/ Herbed Cream Sauce</i>	\$34

### Sides \$4

<i>Asparagus w/ Parmesan</i>	<i>House Salad- Small</i>
<i>Brussels w/ Hot Bacon Vinaigrette</i>	<i>Polenta Cake w/ Marinara</i>
<i>Creamed Spinach</i>	<i>Parmesan Fries</i>
<i>Herbed Smashed Potatoes</i>	<i>Spaghetti w/ Marinara</i>
	<i>Zucchini &amp; Onion Saute</i>
<i>6 Cheese Mini Pasta Purses w/ Herbed Alfredo - Add \$1.99</i>	
<i>Seasonal Blend of Roasted Mushrooms - Add \$4.99</i>	
<i>Add Sautéed Jumbo Lump Crab Meat to any entree for \$10.95</i>	

### Kids Menu

INCLUDES 1 SIDE  
(OVER AGE 12 PLEASE ADD \$5)

<i>Mini Corndogs \$7</i>	<i>Spaghetti w/ Meat Sauce \$9</i>	<i>Angel Hair Alfredo \$8</i>
<i>Mini Cheese Pizza \$7</i>	<i>Buttered Noodles \$6</i>	<i>Fried Chicken Tender \$8</i>

\*\*\*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."