ANTIPASTI

SOUP DU JOUR (BOWL)	4.50
GARDEN SALAD	4.50
GARLIC BREAD	4.95
with cheese	5.95
POTATO SKINS	10.95
FRIED MOZZARELLA STICKS	8.95
CHICKEN WINGS	11.95
MEATBALLS (2) & RICOTTA CHEESE	8.95
CLAMS CASINO	8.95
SHRIMP COCKTAIL (EACH)	MARKET
STUFFED MUSHROOM CAPS	8.95
CHICKEN FINGERS (6)	9.95
BUFFALO CHICKEN FINGERS	10.95
APPETIZER TRIO two clams casino, two stuffed mushroom caps, two shrimp cocktail	13.95
FRIED CALAMARI	13.95
CALAMARI DI NAPOLI fried calamari tossed in a white wine garlic butto sauce with black olives & hot pepper rings	14.95 er
CALAMARI ALLA MAMA fried calamari tossed in our special sauce with sliced hot pepper rings	14.95

CHICKEN DINNERS

CHICKEN CUTLETS WITH RED OR BROWN GRAVY	18.95
CHICKEN PARMIGIANA WITH RED GRAVY	19.95
CHICKEN PARMIGIANA WITH PINK VODKA SAUCE	20.95
CHICKEN PARMIGIANA - RED & WHITE breaded chicken cutlets in red gravy topped with mozzarella cheese over rigatoni. Tossed in Alfredo sauce	20.95
CHICKEN ASPARAGIA sautéed chicken breasts topped with prosciutto, asparagus spears & Romanocheese in a white wine garlic butter sauce	19.95
CHICKEN SICILIANO sautéed chicken with roasted red peppers, hot pepper rings & sliced black olives in a garlic butter & white wine sauce over linguine	19.95
CHICKEN FRANCAISE chicken breasts dipped in an egg batter, sautéed in lemon, white wine & fresh mushrooms	19.95
CHICKEN SALTIMBOCCA chicken breasts sautéed in garlic butter, white wine & fresh mushrooms. Topped with prosciutto,	19.95



IMPORTED MACARONI

LINGUINE OR PENNE

MACARONI WITH RED GRAVY	14.95
MACARONI & MEATBALLS WITH RED GRAVY	16.95
MACARONI & SAUSAGE (2) WITH RED GRAVY	16.95
MACARONI & EGGPLANT PARMIGIANA with red gravy or marinara	18.95
LINGUINE & CLAM SAUCE (RED OR WHITE) with 4 Littlenecks & chopped clams	19.95
LINGUINE, GARLIC & OIL with sliced black olives & extra virgin olive oil Above includes our fresh garden salad.	16.95

MARCHETTI'S SPECIALITIES

PINK VODKA PENNE	16.95
PENNE PASTA TOSSED IN A PINK VODKA SAUCE with chicken 18.95 with shrimp 20.95	
CALAMARI SICILIANO fried calamari tossed in a garlic butter & white wine sauce with roasted red peppers, hot pepper rings & black olives, served over linguine	21.95
CAVATTI & BROCCOLI cavatti & broccoli florets tossed in a butter & cheese sauce	18.95
SUPER SEAFOOD SPECIAL linguine topped with chopped clams, shrimp & scallops in a white clam sauce	21.95
SEAFOOD MARINARA linguine topped with scallops, shrimp & chopped clams in a marinara sauce	21.95
ITALIAN CIOPPINO	22.95

sliced tomatoes & mozzarella cheese

CHICKEN MARSALA

chicken breasts sautéed with fresh mushrooms in a Marsala wine sauce

CHICKEN MILANESE

19.95

19.95

19.95

19.95

breaded chicken baked in an Italian style cheese sauce topped with mozzarella cheese

CHICKEN PENNE

chicken sautéed with onions & a touch of pepper rings in a light red gravy blended with grated Pecorino Romano & tossed in penne pasta

CHICKEN MUSHROOM WILD

chicken sautéed in olive oil, fresh basil, fresh garlic, with portabella & sautéed mushrooms, tossed with bowtie pasta in a light tomato sauce

Above served with pasta or potato & vegetable & our fresh garden salad.

littlenecks, mussels, shrimp, chopped clams & scallops sautéed in a spicy marinara over a bed of linguine	
SEAFOOD ALFREDO lobster, scallops & shrimp in a sherry wine Alfredo sauce, tossed with fettuccine noodles	26
CHICKEN FARFALLE julienne breaded chicken cutlet in a light garlic butter sauce tossed with broccoli & bowtie pasta	18
PASTA DA VINCI sautéed chicken with mushrooms, spinach	19

sautéed chicken with mushrooms, spinach, roasted red peppers in a garlic Alfredo sauce tossed with rotini pasta

LOBSTER RAVIOLI

pink vodka sauce, topped with lobster meat

26.95

.95

.95

.95

ITALIAN FAVORITES

RIGATONI BOLOGNESE	17.95
FETTUCCINI ALFREDO	18.95
FETTUCCINI ALFREDO WITH CHICKEN	19.95
STUFFED SHELLS	15.95
BAKED MANICOTTI	15.95
LASAGNA (HOMEMADE IN HOUSE)	18.95
CHEESE RAVIOLI WITH MEATBALLS	17.95
TORTELLINI CARBONARA cheese tortellini in an Alfredo sauce with bacon & peas	19.95

Above served with our fresh garden salad.

VEAL DINNERS

VEAL CUTLET WITH RED OR BROWN GRAVY	20.95
VEAL PARMIGIANA WITH RED GRAVY	21.95
VEAL PARMIGIANA W/PINK VODKA SAUCE	22.95
VEAL PARMIGIANA - RED & WHITE veal cutlet in red gravy topped with mozzarello cheese over rigatoni, tossed in Alfredo sauce	22.95 a
VEAL SALTIMBOCCA veal medallions sautéed in garlic butter, white wine & fresh mushrooms. Topped with prosciu sliced tomatoes & mozzarella cheese	23.95 tto,
VEAL MARSALA sautéed with fresh mushrooms in a Marsala wine sauce	23.95
VEAL FRANCAISE veal medallions dipped in egg batter, sautéed with lemon, white wine & fresh mushrooms	23.95
Above served with pasta or potato & vegetable & our fresh garden salad.	

SIDE ORDERS

VEAL PARMIGIANA	15.95
VEAL CUTLET	14.95
EGGPLANT PARMIGIANA	12.95
SAUSAGES (2)	7.95
CHICKEN PARMIGIANA	13.95
CHICKEN CUTLET	12.95
MEATBALLS (2)	7.95
FRENCH FRIES	4.95

SEAFOOD

BROILED SEAFOOD PLATTER two baked stuffed shrimp, scrod, scallops & two Clams Casino	25.95 2
GRILLED SWORDFISH	MARKET
BROILED SCROD	19.95
STUFFED SCROD three pieces of scrod fillet stuffed with cracker stuffing	20.95
BAKED STUFFED SHRIMP (5)	21.95
BROILED SCALLOPS jumbo sea scallops in a butter & sherry wir sauce, topped with chef's crumbs	25.95 ne
SCALLOPS CASINO jumbo sea scallops baked in our own casin stuffing & topped with mozzarella cheese	26.95 o
BROILED OR CAJUN SALMON served with Chef's rémoulade	20.95
SOLE FRANCAISE dipped in egg batter & sautéed in a lemon, white wine& garlic butter sauce	19.95
Above served with pasta or potato & vegetabl & our fresh garden salad.	е
FISH & CHIPS (FRIDAY ONLY) with cole slaw.	15.95
Above conved with our funch grunder called	

Above served with our fresh garden salad.

STEAK AND CHOPS

*SIRLOIN STEAK 20 OZ.	28.95
*SIRLOIN STEAK ALLA MAMA 20 OZ. topped with garlic & hot peppers in a garlic butter & white wine sauce	29.95
*BROILED PORK CHOPS	20.95

CHILDREN'S MENU

CHICKEN FINGERS WITH FRENCH FRIES	7.95
MACARONI WITH MEATBALL	7.95
RAVIOLI WITH MEATBALL	8.50
CHICKEN CUTLET WITH MACARONI	8.95
CHICKEN PARMIGIANA WITH MACARONI	9.95

18% Gratuity will be added to parties of 8 or more.

*Notice: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.

Before placing your order, please inform your server if a person in your party has a food allergy.