

ANTIPASTI

SOUP DU JOUR (BOWL)	5.50
GARDEN SALAD	5.95
GARLIC BREAD	5.95
WITH CHEESE	7.50
POTATO SKINS	11.95
FRIED MOZZARELLA STICKS	10.95
CHICKEN WINGS	12.95
MEATBALLS (2) & RICOTTA CHEESE	9.95
CLAMS CASINO	10.95
SHRIMP COCKTAIL (EACH)	MARKET
STUFFED MUSHROOM CAPS	10.95
CHICKEN TENDERS (6)	10.95
BUFFALO CHICKEN TENDERS (6)	11.95
APPETIZER TRIO	14.95
Two Clams Casino, Two Stuffed Mushroom Caps, Two Shrimp Cocktail	
FRIED CALAMARI	15.95
CALAMARI DI NAPOLI	15.95
Fried calamari tossed in a white wine garlic butter sauce with black olives & hot pepper rings	

HOUSE SPECIAL CALAMARI ALLA MAMA 15.95 Fried calamari tossed in our special sauce with sliced hot pepper rings

SIDE ORDERS

VEAL PARMIGIANA	17.95	CHICKEN PARMIGIANA	15.95
VEAL CUTLET	16.95	CHICKEN CUTLET	14.95
EGGPLANT PARMIGIANA ..	14.95	MEATBALLS (2)	8.95
SAUSAGES (2)	8.95	FRENCH FRIES	4.95

20% 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.

SEAFOOD

BROILED SEAFOOD PLATTER	28.95
Two baked stuffed shrimp, scrod, scallops & two Clams Casino	
GRILLED SWORDFISH	MARKET
BROILED SCROD	23.95
STUFFED SCROD	24.95
Three pieces of scrod fillet stuffed with cracker stuffing	
BAKED STUFFED SHRIMP (5)	24.95
BROILED SCALLOPS	28.95
Jumbo sea scallops in a butter & sherry wine sauce, topped with chef's crumbs	
SCALLOPS CASINO	29.95
Jumbo sea scallops baked in our own casino stuffing & topped with mozzarella cheese	
BROILED OR CAJUN SALMON	23.95
Served with Chef's rémoulade	
SOLE FRANCAISE	23.95
Dipped in egg batter & sautéed in a lemon, white wine & garlic butter sauce	
Above served with pasta or potato & vegetable & our fresh garden salad.	
FISH & CHIPS (FRIDAY ONLY)	18.95
With cole slaw.	
Above served with our fresh garden salad.	

IMPORTED MACARONI

• LINGUINE OR PENNE

MACARONI WITH RED GRAVY	15.95
MACARONI & MEATBALLS WITH RED GRAVY	19.95
MACARONI & SAUSAGE (2) WITH RED GRAVY	19.95
MACARONI & EGGPLANT PARMIGIANA WITH RED GRAVY OR MARINARA	23.95
LINGUINE & CLAM SAUCE (RED OR WHITE)	22.95
With 4 Littlenecks & chopped clams	
LINGUINE, GARLIC & OIL	19.95
With sliced black olives & extra virgin olive oil	

All Above include our fresh garden salad.

20% 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.

MARCHETTI'S SPECIALTIES

PENNE PINK VODKA	19.95
Penne pasta tossed in a pink vodka sauce	
WITH CHICKEN	23.95
WITH SHRIMP	25.95
CALAMARI SICILIANO	24.95
Fried calamari tossed in a garlic butter & white wine sauce with roasted red peppers, hot pepper rings & black olives, served over linguine	
CAVATTI & BROCCOLI	22.95
Cavatti & broccoli florets tossed in a butter & cheese sauce	
SUPER SEAFOOD SPECIAL	24.95
Linguine topped with chopped clams, shrimp & scallops in a white clam sauce	
SEAFOOD MARINARA	24.95
Linguine topped with scallops, shrimp & chopped clams in a marinara sauce	
ITALIAN CIOPPINO	26.95
Littlenecks, mussels, shrimp, chopped clams & scallops sautéed in a spicy marinara over a bed of linguine	
SEAFOOD ALFREDO	29.95
Lobster, scallops & shrimp in a sherry wine Alfredo sauce, tossed with fettuccine noodles	
CHICKEN FARFALLE	22.95
Julienne breaded chicken cutlet in a light garlic butter sauce tossed with broccoli & bowtie pasta	
PASTA DA VINCI	24.95
Sautéed chicken with mushrooms, spinach, roasted red peppers in a garlic Alfredo sauce tossed with rotini pasta	
LOBSTER RAVIOLI	28.95
Pink vodka sauce, topped with lobster meat	

I TALIAN FAVORITES

RIGATONI BOLOGNESE	21.95
FETTUCINI ALFREDO	22.95
FETTUCINI ALFREDO WITH CHICKEN	24.95
STUFFED SHELLS	19.95
BAKED MANICOTTI	19.95
LASAGNA (HOMEMADE IN HOUSE)	23.95
CHEESE RAVIOLI WITH MEATBALLS	21.95
TORTELLINI CARBONARA	23.95
Cheese tortellini in an Alfredo sauce with bacon & peas	

Above served with our fresh garden salad.

C HICKEN DINNERS

CHICKEN CUTLETS WITH RED GRAVY OR BROWN GRAVY.....	22.95
CHICKEN PARMIGIANA WITH RED GRAVY	22.95
CHICKEN PARMIGIANA WITH PINK VODKA SAUCE.....	23.95
CHICKEN PARMIGIANA - RED & WHITE	23.95
Breaded chicken cutlets in red gravy topped with mozzarella cheese over rigatoni. Tossed in Alfredo sauce	
CHICKEN ASPARAGIA.....	23.95
Sautéed chicken breasts topped with prosciutto, asparagus spears & Romano cheese in a white wine garlic butter sauce	
CHICKEN SICILIANO	23.95
Sautéed chicken with roasted red peppers, hot pepper rings & sliced black olives in a garlic butter & white wine sauce over linguine	
CHICKEN FRANCAISE	23.95
Chicken breasts dipped in an egg batter, sautéed in lemon, white wine & fresh mushrooms	
CHICKEN SALTIMBOCCA.....	23.95
Chicken breasts sautéed in garlic butter, white wine & fresh mushrooms. Topped with prosciutto, sliced tomatoes & mozzarella cheese	
CHICKEN MARSALA.....	23.95
Chicken breasts sautéed with fresh mushrooms in a Marsala wine sauce	
CHICKEN MILANESE.....	23.95
Breaded chicken baked in an Italian style cheese sauce topped with mozzarella cheese	
CHICKEN PENNE	23.95
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.....	23.95
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.

20% 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.

VEAL DINNERS

VEAL CUTLET WITH RED GRAVY OR BROWN GRAVY	24.95
VEAL PARMIGIANA WITH RED GRAVY	24.95
VEAL PARMIGIANA WITH PINK VODKA SAUCE	25.95
VEAL PARMIGIANA - RED & WHITE	25.95
Veal cutlet in red gravy topped with mozzarella cheese over rigatoni, tossed in Alfredo sauce	
VEAL SALTIMBOCCA	26.95
Veal medallions sautéed in garlic butter, white wine & fresh mushrooms. Topped with prosciutto, sliced tomatoes & mozzarella cheese	
VEAL MARSALA	25.95
Sautéed with fresh mushrooms in a Marsala wine sauce	
VEAL FRANCAISE	25.95
Veal medallions dipped in egg batter, sautéed with lemon, white wine & fresh mushrooms	

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

STEAK & CHOPS

*SIRLOIN STEAK 20 OZ.	32.95
*SIRLOIN STEAK ALLA MAMA 20 OZ.	34.95
Topped with garlic & hot peppers in a garlic butter & white wine sauce	
*BROILED PORK CHOPS	24.95
Extra thick & juicy	

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

CHILDREN'S MENU

CHICKEN FINGERS WITH FRENCH FRIES	9.95
MACARONI WITH MEATBALL	9.95
RAVIOLI WITH MEATBALL	9.95
CHICKEN CUTLET WITH MACARONI	10.95
CHICKEN PARMIGIANA WITH MACARONI	11.95

20% 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.