

Appetizers

CALAMARI	9.99
fresh calamari rings and tentacles dusted with seasoned flour and flashed fried served with marinara	
EGGPLANT ROLLATINI	7.99
a mixture of ricotta and spinach rolled in sautéed eggplant topped with mozzarella and baked in our marinara	
FRIED RAVIOLI	7.99
homemade cheese ravioli hand breaded and fried golden brown served with our marinara	
PORTABELLA	8.99
portabella mushroom topped with a sweet sausage stuffing with melted fontina cheese	
STEAMED CLAMS*	10.99
a dozen steamed little neck clams served with drawn butter	
TRIPE	appetizer 8.99 / dinner 15.99
slow simmered in sauce and finished with a touch of romano cheese	
SHRIMP COCKTAIL*	8.99
3 jumbo chilled shrimp served with cocktail sauce	
CRAB COCKTAIL*	market price
jumbo lump crab chilled and served with spicy horseradish cream sauce	
SPECIAL CLAMS*	11.99
bianco- simmered in white wine butter and garlic or rosso- simmered in a spicy marinara sauce	
PROSCIUTTO BALLS	8.99
a mixture of creamy ricotta, prosciutto and imported provolone rolled, hand breaded and fried served with our marinara	

Soups & Salads

CAPPELETTI PASTA FAGIOLI	3.99 / 6.99 2.99 / 4.99
MARIANO'S SPECIAL SALAD	8.99
mixed field greens with toasted walnuts, caramelized onions, tomatoes and imported provolone served with balsamic vinaigrette	
CAESAR	8.00
fresh romaine lettuce tossed with homemade dressing, seasoned croutons and romano cheese	
add chicken 6	add shrimp 8

Sides

HOUSE SALAD	5
SPINACH & BEANS*	4
MEATBALLS (2)	4
PASTA	4
FRENCH FRIES	3
FRESH VEGETABLE	4
CALABRESE PEPPERS & POTATOES*	8
SAUTÉED SPINACH*	6

Pizza Corner

	<u>HALF/FULL</u>
RED	7/13
All White - open faced	
WHITE	8/14
WHITE W/ BROCCOLI	10/18
WHITE W/SPINACH	10/18
WHITE W/SAUSAGE & SPINACH	10/20
FRESH TOMATO GARLIC	10/18
SHRIMP AND HOT PEPPER	10/20
MEATBALL HOT PEPPER	10/20

REGULAR TOPPINGS

sausage, onions, mushrooms, pepperoni, hot peppers sweet peppers, spinach, broccoli

1.50 / 2.50

Premium Toppings Meatballs, Shrimp

2.50 / 4.50

all of our trays are 12 cut rectangular pizzas sold in ½ or full trays only

Beverages

SODAS, ICED TEA, LEMONADE 2.50

pepsi, diet pepsi, sierra mist, raspberry tea, root beer, ginger ale, lemonade and unsweetened tea

Coffee and Hot Tea 2

Pasta & Risotto

HOMEMADE MACARONI	14.99
with meatballs	
HOMEMADE POTATO GNOCCHI	15.99
with meatballs	
HOMEMADE MANICOTTI	14.99
HOMEMADE MEAT OR CHEESE RAVIOLI	15.99
HOMEMADE FETTUCCINI ALFREDO	14.99
LINGUINI	18.99
with red or white clam sauce	
ANGEL HAIR OR PENNE ALA VODKA	13.99
add chicken 6	add shrimp 8
SHRIMP SCAMPI	18.99
over linguini	
PESCATORE MARIANO	29.99
lobster,shrimp, clams, mussels, calamari and scallops simmered in a spicy marinara sauce over angel hair	

All pasta and rice dishes are served with a house salad.....brown rice risotto available for additional charge - \$2 Large and \$1 Small. SMALL ORDERS ARE AVAILABLE FOR \$3 LESS AND DO NOT COME WITH SALAD

Steaks & Chops

CENTER CUT PORK CHOPS CALABRESE*	21.99
served "calabrese style" hot, sweet or mixed peppers	
MIXED GRILL CALABRESE*	28.99
pork chop, chicken breast and new york strip served "calabrese style" hot, sweet or mixed peppers	
12oz STEAK DAMIAN	26.99
new york strip broiled and topped with a lump crab, shrimp and scallop imperial served in a roasted garlic cream sauce	

BLACK ANGUS BEEF FEATURED NIGHTLY market price

ask your server for chefs choice

All steaks and chops are broiled and can be prepared with mushrooms or onions add 4.00 / calabrese add 6.00 or damian (topped with a mixture of shrimp, scallops and lump crab) add 8.00

Chicken & Veal

Chicken 18 / Veal 21	
MARSALA*	21.99
tender breast of chicken or veal medallions sautéed with button mushrooms finished in a marsala wine sauce	
PARMIGIANA*	17.99
tender chicken breast or veal medallions breaded and lightly sautéed topped with three cheeses and smothered in our sauce	
CALABRESE*	19.99
chicken breast or veal medallions sautéed in olive oil, garlic, onions, sweet or hot peppers w/crispy potatoes	
PICCATA*	22.99
tender chicken breast or veal medallions sautéed with capers and finished in a white wine, lemon and butter sauce	
MILANESE*	23.99
breaded and quartered boneless chicken breast or veal sautéed served in a white wine, lemon and garlic sauce	
most entrees are served with house salad and your choice of pasta or potato and vegetable	

EGGPLANT PARMIGIANA

breaded and lightly sautéed topped with three cheeses and smothered in our sauce served with a side of pasta

16.99

Seafood

HADDOCK*	17.99	SHRIMP CALABRESE*	18.99
fresh alaskan haddock lightly seasoned and broiled with lemon and butter		gulf shrimp sautéed in olive oil, garlic, onions, sweet and/or hot peppers with crispy potatoes	
STUFFED HADDOCK	23.99	LOBSTER TAIL*	market price
fresh alaskan haddock topped with a mixture of pink shrimp, sea scallops and lump crab blended with a touch of "old bay" and broiled		12oz brazilian lobster tail broiled and served with drawn butter	
ORANGE ROUGHY	21.99	BLACKENED SALMON	21.99
new zealand orange roughly encrusted with a horseradish bread crumb topping and baked served with lemon beurre blanc sauce		pan blackened alaskan salmon served in a white wine,lemon and garlic sauce atop a bed of wild rice	

***consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne *illness**

Beer

IMPORTED

Corona
Corona Light
Heineken
Peroni
Stella Artois

IPA

Dog Fish

DOMESTIC

Bud Light
Budweiser
Coors Light
Michelob Ultra
Michelob Light
Miller Lite
Yuengling Lager

Wine

REDS

Cabernet Sauvignon
Chianti
Fortissimo
Lambrusco
Malbec
Merlot
Pinot Noir
Port
Shiraz

WHITES

Bianco
Chardonnay
Moscato
Pinot Grigio
Riesling
Sauvignon Blanc
White Zinfandel

CATERING ALWAYS AVAILABLE - ON OR OFF PREMISE