

# Marino

Ristorante

## DINNER MENU

### Antipasti

PROSCIUTTO CON FRUTTA di STAGIONE	10.50
<i>Italian Ham with seasonal Fruit</i>	
ZUPPA di VONGOLE POSILLIPO	12.50
<i>Little Neck Clams Sautéed with Tomatoes and Spices or with Italian Parsley and Garlic</i>	
CAARCIOFI RIPIENI alla ROSANNA	10.50
<i>Stuffed, Baked Fresh Hearts Artichokes</i>	
MOZZARELLA MARINARA	9.50
<i>Batter Encased Cheese with Marinara Sauce</i>	
COZZE POSILLIPO (When in Season)	12.50
<i>Mussels Simmered in Fisherman's Sauce</i>	
CLAMS ARREGANATE	12.00
CALAMARI FRITTI	13.00

### Insalate

INSALATA alla MARINO	8.00
<i>Mixed Greens, Eggplant, Salami, Cheese &amp; Legumes</i>	
INSALATA VERDE	6.00
<i>Mixed Green Salad</i>	
INSALTA alla CESARINO	8.00
<i>Romaine Lettuce or Spinach Tossed with Caesar's Dressing</i>	
RUGOLA INSALATA	8.50
<i>Seasonal Italian Greens with House Dressing</i>	

## Zuppe

ZUPPA di LEGUMI	7.00
<i>Italian Style Vegetable Soup</i>	
STRACCIATELLA VERDE	7.00
<i>"Ragged" Eggs and Fresh Spinach in Chicken Broth</i>	

## Pasta

VERMICELLI alla PUTANESCA	14.50
<i>Capers and Olives in Tomato Sauce</i>	
PENNE ARRABBIATE	14.50
<i>Hot Peppers in Tomato Sauce</i>	
LINGUINE alle VONGOLE POSILLIPO	17.00
<i>Little Neck Clams Sautéed with Fresh Tomatoes &amp; Spices or with Italian Parsley &amp; Garlic</i>	
RAVIOLI RIPIENI di RICOTTA	14.00
<i>Fresh Spinach and Ricotta Ravioli</i>	
SPAGHETTI MARIOLINO	13.50
<i>Strained Fresh Tomato with Basil &amp; Romano Cheese, No oil, No Salt</i>	
SPAGHETTI al PESTO	14.50
<i>Fresh Basil, Garlic, Pine Nuts and Parmesan Cheese</i>	
MANICOTTI alla NAPOLETANA	15.00
<i>Italian Cheeses Wrapped in Fresh Pasta, Ragu Sauce</i>	
LASAGNA al FORNO	15.00
<i>Filled and Baked Fresh Pasta Layers</i>	
FETUCCINI alla ROMANA	14.50
<i>Fresh Egg Noodles Tossed with Cream and Fresh Butter</i>	
CANNELLONI	16.50
<i>Cannelloni Filled with Chicken, Veal, Beef and Spinach</i>	
PIZZA MARGHERITA	14.00
<i>Mozzarella Cheese, Tomato and fresh Basil Topping</i>	
<i>Each Additional Topping of your choice</i>	

## Pesce

LOBSTER DIAVOLO	(Ask Waiter for Size & Price)
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*Live Maine Lobster*

<i>GAMBERI DIAVOLO</i>	<i>21.50</i>
<i>Shrimp Sautéed with Garlic Tomato Sauce</i>	
<i>GAMBERI POSILLIPO</i>	<i>21.50</i>
<i>Shrimp Sautéed with Garlic, Fresh Tomatoes and White Wine</i>	
<i>BRANZINO</i>	<i>(Ask Waiter for Size &amp; Price)</i>
<i>Striped Sea Bass, Basil Mint, Garlic &amp; Parsley</i>	

*Pollo*

<i>POLLO alla SALVATORE</i>	<i>17.50</i>
<i>Chicken Sautéed with Hot Peppers, Garlic and White Wine</i>	
<i>POLLO SCARPARELLO</i>	<i>18.00</i>
<i>Chicken Sautéed with Mushrooms and White Wine</i>	
<i>POLLO PARMIGIANA</i>	<i>18.50</i>
<i>Chicken Breast Breaded with Marinara Sauce and Melted Mozzarella Cheese</i>	

*Vitella*

<i>SCALLOPINE di VITELLA alla SORRENTINA</i>	<i>19.50</i>
<i>Escallops of Veal Dressed with Marinara Sauce and Mozzarella Cheese</i>	
<i>SCALLOPINE di VITTELLA DORATA</i>	<i>19.50</i>
<i>Escallops Veal Sautéed in Fresh Butter, Lemon Garnish</i>	
<i>SCALLOPINE di VITTELLA PICCATA</i>	<i>19.50</i>
<i>Escallops Veal with Capers, Sautéed in Butter</i>	
<i>VEAL PARMIGIANA</i>	<i>19.50</i>
<i>Veal Cutlet Breaded with Marinara Sauce and Mozzarella Cheese</i>	

*Carni*

<i>FILLETO alla GILDA MIGNONETTA</i>	<i>24.50</i>
<i>Medallions of Filet Mignon, Sautéed with Mushrooms and Red Wine</i>	
<i>BISTECCA alla DIAVOLO</i>	<i>25.50</i>
<i>Charbroiled N.Y. Steak topped with Spicy Tomato &amp; Red Wine Sauce</i>	
<i>FILLETO alla SINATRA</i>	<i>24.50</i>
<i>Chunks of Filet Mignon Sautéed with Green Peppers, Mushrooms and Red Wine</i>	

<i>HOMEMADE SAUSAGE &amp; PEPPERS in Tomato Sauce</i>	<i>19.50</i>
<i>COSTOLETTE DI MAIALE RIPIENE</i>	<i>18.50</i>
<i>Stuffed Pork Chops with Fontina &amp; Smoked Mozzarella, Prosciutto Baked in Oven</i>	

## *Side*

<i>CARCIOFI alla ROMANA</i>	<i>12.50</i>	<i>SAUTEED SPINACH in Garlic &amp; Olive Oil</i>	<i>7.00</i>
<i>RAPINI</i>	<i>8.50</i>		

*Sales Tax will be Added To All Food and Beverages.  
There will be a \$20 Corkage Fee for any Spirit that is brought in.*