



\$30.00

PER PERSON

3-COURSE TAKE OUT MENU

APPETIZER

CHOICE OF (1) ONE

House-Made Mozzarella

Roasted Peppers | Mixed Olives | Basil |
Aged Balsamic | EVOO

PEI Mussels Possillipo

San Marzano Tomatoes |
Basil | White Wine Sauce

Fried Mozzarella Coins

Fried Mozzarella | Tomato-Basil Dipping Sauce

Italian Eggroll

Sausage | Broccoli Rabe | Sun-Dried Tomatoes |
Risotto | Tomato-Basil Sauce

Baked Little Neck Clams

Oreganato Bread Crumbs

Crispy Wings

Buffalo or Asian Ginger Sauce

Arancini Bianco "Rice Balls"

Shaved Parmesan Cheese | Honey

Crispy Fried Chicken Fingers

Honey Mustard Dipping Sauce

House-Made Meatballs

San Marzano Plum Tomato Sauce |
Ricotta Cheese

SALAD

CHOICE OF (1) ONE

Marina Café Caesar Salad

Romaine | Garlic Croutons |
Parmesan Cheese

Greek Salad

Romaine | Mixed Olives | Red Onion | Tomato |
Artichoke Hearts | Cucumbers | Feta Cheese |
Red Wine Vinaigrette

Mixed Green Salad

Mixed Greens | Balsamic Vinaigrette

ENTRÉE

CHOICE OF (1) ONE

Linguine and Clams

Little Neck Clams | Garlic | Grape Tomatoes |
White Wine | EVOO

Chicken or Veal Parmesan

Plum Tomato Sauce | Mozzarella |
Choice of Pasta

Seafood Stuffed Shrimp

Lobster Sauce | Leek Risotto | Asparagus

Chicken Breast Alla Nicco

Stuffed with Prosciutto | Ricotta | Fresh
Mozzarella | Spaghetti Filetto di Pomodoro

Fusilli with Sausage & Broccoli Rabe

White Wine, Garlic | Grape Tomatoes | EVOO

Atlantic Salmon

Mustard Tarragon-crusting | Creamy Leek
Risotto | Chardonnay Dijonnaise Mustard Sauce

Pasta Di Vincenzo

Sicilian-style | Eggplant | San Marzano Tomato
Sauce over Rigatoni | Ricotta Salata

Mezza Rigatoni Alla Vodka

Plum Tomatoes | Vodka | Cream

Pan Roasted Pork Chop

Stuffed with Prosciutto | Fontina Cheese |
Sage | Shitake Mushroom-Madeira Wine Sauce

Brick-Pressed Organic Chicken

Vegetables | Garlic Smashed Potatoes |
Chicken Jus

Blackened Mahi Mahi

Mango-Pineapple Salsa | Coconut Rice

Fillet of Sole Francese

Lemon White Wine Sauce | Risotto

Medallions of Mignon Sicilliana

Oreganata Bread Crumb | Garlic |
White Wine | Pepperoncini Peppers

Sauté Beef Tenderloin Tips

Mushroom | Onion | Merlot Wine Sauce |
Over Buttered Noodles

Sautéed Breast of Chicken

Marsala | Francese | Sicilian-Style

ADDITIONAL \$15.00*

Canadian Fresh Water Lobster Tail

Steamed | Baked | Fra Diavolo | Arrigiatto

10 oz Filet Mignon

Herb Butter | Creamed Spinach |
Garlic Smashed Potato

Rack of Lamb

Dijon Mustard | Oreganata Bread Crumb |
Rosemary infused Jus

Dry-Aged New York Strip

Herb Butter | Creamed Spinach |
Garlic Smashed Potato

16oz Black Angus Dry-Aged Ribeye

Herb Butter | Creamed Spinach |
Garlic Smashed Potato

CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS OR
SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES.
PLEASE ALERT US IF YOU HAVE SPECIAL DIETARY REQUIREMENTS
OR IF YOU ARE ALLERGIC TO ANY FOODS.