



## Drink Specials

### Blood Orange Cosmopolitan 12

Stoli Orange Vodka, Triple Sec

### Gambino Prosecco 14

Personal Bottle

## Appetizers

### House-Made Burrata

(Ricotta, Fresh Mozzarella, Parmesan Cheese)  
 Wrapped with Prosciutto di Parma,  
 Caramelized Pears, Grape Tomato Confit

14

### Marina Café Italian Eggroll

Sweet Sausage, Broccoli Rabe,  
 Sundried Tomato, Risotto

10

### Marina Café Classic Caesar

Romaine, Garlic Croutons,  
 Shaved Parmesan Reggiano

10

### Colossal Shrimp Cocktail

Classic Cocktail Sauce

25

### Italian Seafood Salad

Shrimp, Calamari, Pulpo, Scungilli

18

### Arancini Bianco "Rice Balls"

Shaved Parmesan Cheese, Honey

10

### Fritto Misto

Fried Calamari, Shrimp, Broccoli,  
 Cauliflower, Sriracha Aioli

17

### Dragon Shrimp

Tempura-Panko Fried Shrimp,  
 Spicy Kim-Chee Aioli, Micro Greens

12

### Baked Clams Oreganata

Parmesan Cheese, Oreganata Breadcrumb

12

### Marina Cafe Cold Antipasto Platter (For 2)

Prosciutto di Parma, Brie Cheese, Soppressata,  
 Parmigiano Reggiano, Stuffed Burrata, Mixed Olives,  
 Grapes, Crispy Crostini, Balsamic Reduction

22

## Entrées

### Seafood Al Forno

Cold Water Canadian Lobster Tail, Shrimp,  
 Diver Scallops, "Day Boat" Fish,  
 Toasted Breadcrumbs, Garlic, Lemon, White Wine

44

### 16oz New York Sirloin® Steak

Garlic Smashed Potato, Vegetable

45

### Risotto Pescatore

Arborio Rice, Seafood Broth,  
 Lobster Meat, Shrimp, Scallops, Mussels

39

### Marina Café Surf 'n Turf

Sliced Chateaubriand, Canadian Lobster Tail,  
 Garlic Smashed Potatoes

56

### Lobster & Crab Ravioli

Brown Butter Sage Meuniere Sauce, Asparagus,  
 Grape Tomatoes Sweet Vermouth Reduction

32

### Pan Seared Atlantic Salmon

Mustard Tarragon Crusted, Leek Risotto,  
 Chardonnay Dijon Mustard Sauce

34

### Pasta Di Vincenzo

Siciliano-style, Eggplant, Ricotta Salata,  
 San Marzano Tomato Sauce over Rigatoni

24 (Add Shrimp...32)

### Seafood Stuffed Shrimp

Seafood Stuffing, Leek Risotto,  
 Lobster Veloute Glaze

36

### Braised Veal Osso Bucco

Merlot, Leek Risotto, Root Vegetables

38

### Chicken Breast alla Nicco

Stuffed with Prosciutto, Ricotta, Fresh Mozzarella  
 with Spaghetti Filetto Pomodoro

29

## For the Table

YOUR CHOICE \$10

Creamed Spinach

Sautéed Spinach

Broccoli Rabe

Spaghetti Filetto Pomodoro

Slab Bacon

Linguine Garlic and Oil

## Chef's Special Desserts (\$10)

Children's Menu Available

NO SUBSTITUTIONS

Coffee and Tea

Cappuccino and Espresso also available at additional cost

Maximum of Five (5) Gift Cards per Table/Check. (No Splitting Table/Check)

Cannot be used towards Gratuities or Banquet Affairs