



BEGINNINGS

- Arancini Bianco "Rice Balls"** Shaved Parmesan Cheese and Honey **10.**
- Italian Eggroll** Sausage, Broccoli Rabe, Sun-Dried Tomatoes and Risotto, Tomato Basil Sauce **10.**
- Fresh Mozzarella Coins** Fried Mozzarella, Tomato Basil Dipping Sauce **10.**
- Baked Little Neck Clams** Oreganato Bread Crumbs **12.**
- Prince Edward Island Mussels Possillipo** One Pound of Mussels, San Marzano Tomatoes, Basil, White Wine Sauce **14.**
- House-Made Mozzarella and Tomato** Roasted Peppers, Mixed Olives, Basil, Aged Balsamic, EVOO **10.**
- Dragon Shrimp** Tempura-Panko Fried Shrimp, Spicy Kim-Cree Aioli, Micro Greens..... **12**
- Crispy Fried Calamari** Classic with Sriracha Aioli or Oriental and Sesame Seeds..... **16.**
- House-Made Meatballs** San Marzano Plum Tomato Sauce with Ricotta Cheese..... **10.**
- Crispy Fried Chicken** Fingers Honey Mustard Dipping Sauce...**12**

Sandwiches' & SALADS

(Enhance Your Salad: **Shrimp 9 – Chicken 6. – Sliced Steak 12.)**

CHAR-GRILLED ANGUS HALF POUND BURGER **10.**

Choice of Cheese Swiss, American, Provolone Fresh Mozzarella....**11** Bacon **12.**

Marina Burger Provolone Cheese, Bacon, Mushrooms , Sriracha Aioli, Frizzled Onions **14.**

Mignon Sandwich Sliced Filet Mignon, Swiss Cheese and Frizzled Onions on Ciabatta Bread **17.**

Grilled Chicken Sandwich Pickled Red Onion, Plum Tomatoes, and Provolone Cheese on Ciabatta Bread With Pesto Aioli..... **12.**

Crispy Fish Tacos Day Boat Fish, Lettuce, Shredded Monterey Jack, Cheddar Cheese, Salsa and Kim Chi Aioli, Flour Tortilla .. **12.**

Shrimp Tacos Pineapple-Mango Salsa, Kim Chi Aioli, Flour Tortilla **14.**

Greek Salad Romaine Mixed Olives, Red Onion, Tomatoes, Artichoke Hearts, Cumbers, Feta Cheese with Red Wine Vinaigrette.... **12.**

Marina Café Caesar Salad Romaine, Garlic Croutons, Parmesan Cheese **10.**

House Salad Mixed Greens with Balsamic Vinaigrette **8.**

MAINS

Gluten Free Pasta Available \$2.00 Additional

Chicken Breast Alla Nicco Stuffed With Prosciutto, Ricotta, And Fresh Mozzarella Cheese Over Spaghetti Filetto Pomodoro **26.**

Sauté Breast of Chicken Marsala, Franchise or Sicilian Served with Whipped Mashed Potatoes and Vegetables Du Jour..... **25.**

Seafood Stuffed Shrimp Lobster Sauce, Creamy Leek Risotto and Asparagus **32**

Chicken or Veal Parmesan Plum Tomato Sauce over Linguini Pasta **25**

Fusilli with Sausage & Broccoli Rabe White Wine, Garlic, Grape Tomatoes and EVOO **24.**

Mezza Rigatoni Alla Vodka Plum Tomatoes, Vodka and Cream **18.** with Chicken **22.** with Shrimp **28.**

Seafood Marechiarra Shrimp, Calamari, Clams and Mussels, Tomato Basil Broth over Linguine Pasta **29.**

Blackened Mahi Mahi Mango-Pineapple Salsa over Coconut Rice **27.**

Filet of Barramundi Meunière Lemon Brown Butter over Creamy Leek Risotto **28.**

Atlantic Salmon Mustard Tarragon Crusted, Leek Creamy Risotto, Chardonnay Dijon Sauce **28.**

Braised Beef Short Ribs Whipped Mashed Potato, Baby Carrots, Frizzled Onions, Horseradish Crème Fraîche **27.**

Pan Roasted Pork Chop Prosciutto, Fontina Cheese and sage Stuffed, Shitake Mushroom Madeira Wine Sauce, Whipped Mashed Potato **27.**

Seafood Sensation Lobster Meat, Shrimp, Scallops, Clams, White Wine Creamy Risotto **32.**

10oz Filet Mignon Whipped Mashed Potatoes, Vegetable Du Jour **39.**

16oz Dry-Aged Black Angus New York Strip Whipped Mashed Potatoes, Vegetable Du Jour **38.**

Rack of Lamb Dijon Mustard Oreganata Bread Crumb, Whipped Mashed Potatoes, Vegetable Du Jour ...**38.**