

# main dishes

	SMALL	LARGE
CHICKEN FINGERS		45
CHICKEN PARMIGIANA	30	58
CHICKEN MARSALA Mushroom Sauce	32	62
CHICKEN FRANCESE Lemon-White Wine-Butter Sauce	32	62
VEAL MARSALA Mushroom Sauce	38	72
VEAL FRANCESE Lemon-White Wine-Butter Sauce	38	72
VEAL PARMIGIANA	38	72
GRILLED SAUSAGE with Broccoli Rabe	38	72
SAUSAGE 'N PEPPERS	29	56
EGGPLANT PARMIGIANA		55
EGGPLANT ROLLATINI	29	55
BAKED MAC 'N CHEESE	25	48
BAKED ZITI	26	49

ADDITIONAL ITEMS AVAILABLE – PLEASE INQUIRE

SMALL SERVES 4/6 GUESTS  
LARGE SERVES 8-10 GUESTS

# main dishes

	SMALL	LARGE
LINGUINE WITH CLAMS Red or White Sauce	30	60
MEZZA RIGATONI VODKA	25	48
with Chicken .....	32	62
with Shrimp .....	35	66
FUSILLI Sausage   Broccoli Rabe	32	60
SHRIMP OREGANATA (18/36)	34	66
SHRIMP SCAMPI (18/36)	34	66
CARIBBEAN COCONUT SHRIMP (18/36)	34	66
FRIED SHRIMP (18/36)	34	66
SHRIMP PARMIGIANA (15/30)	34	66
SEAFOOD-STUFFED SHRIMP (12/24)	47	89
SHRIMP & CALAMARI Fra Diavolo   Linguine	39	75
FILET OF SOLE Oregonata-style	35	68

CHEF'S SPECIALTY DESSERTS 10

GIFT CERTIFICATES AVAILABLE

MARINA CAFE



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# beginnings

	SMALL	LARGE
<b>COLD ANTIPASTO</b> Calabrese Sausage   Pepperoni   Soppresata   Provolone   Fresh Mozzarella   Roasted Peppers   Caponata   Mixed Olives	47	89
<b>CAPRESE PLATTER</b> House-Made Mozzarella   Tomatoes   Roasted Peppers	38	72
<b>CRUDITE PLATTER</b> Garden Vegetables   Ranch Dressing	27	52
<b>SHRIMP COCKTAIL PLATTER</b> (36/60)	55	89
<b>FRIED CALAMARI</b> Classic   Sriracha Aioli   Arrabiata   Tomato-Basil Sauce	36	70
<b>ZUPPA DI CLAMS</b> Red   White   or Green Sauce	29	55
<b>BAKED CLAMS OREGANATA</b> (18/36)	29	56
<b>ZUPPA DI MUSSELS</b> Red   White   or Green Sauce	24	45
<b>FRIED MOZZARELLA COINS</b> (18/36)	29	54

# beginnings

	SMALL	LARGE
<b>FRUTTI DI MARE</b> (2 1/2 lbs) Shrimp   Calamari   Scungilli   Pulpo   Garlic   EVOO   Lemon		68
<b>STUFFED MUSHROOMS</b> Traditional Italian Sausage Stuffing (12/24)	20	38
<b>ITALIAN EGGROLLS</b> (6/12) Sweet Italian Sausage   Broccoli Rabe   Sun-Dried Tomatoes   Risotto   Tomato-Basil Sauce	36	69
<b>CRISPY POTATO CRUSTED SHRIMP &amp; CRABMEAT</b> Spicy Kim-Chee Aioli, Fried Potato (18/36)	35	66
<b>STUFFED ARTICHOKE</b> (Each) Pancetta   Oreganata Breadcrumb		14
<b>GRILLED VEGETABLES</b> Eggplant   Zucchini   Carrots   Roasted Peppers   Onions	26	49
<b>HOT ANTIPASTO</b> Clams   Mussels   Shrimp   Italian-Style Meatballs   Eggplant Rollatini	50	98
<b>POLPETTI</b> Italian-Style Meatballs (18/36)	29	56
<b>ARANCINI BIANCO</b> Rice Balls (18/36)	20	38

# soups & salads

	SMALL	LARGE
<b>MIXED GREEN SALAD</b> Balsamic Vinaigrette	17	32
<b>CAESAR SALAD</b> Romaine   Garlic Croutons	21	39
<b>GRILLED OCTOPUS SALAD</b> Arugula   Red Radishes   White Beans   Celery   Olives   Lemon- Garlic Vinaigrette   Balsamic Reduction	38	74

## sauces

<b>MARINARA SAUCE</b> One Quart (Hot or Sweet)	12
<b>VODKA SAUCE</b> One Quart	17
<b>CLAM SAUCE</b> One Quart (Red or White)	27

## sides

<b>SAUTÉED STRING BEANS</b> (with Shallots)	25
<b>BROCCOLI RABE</b> (Garlic   EVOO)	50
<b>GRILLED ASPARAGUS</b>	35
<b>CREAMED SPINACH</b>	35
<b>MASHED POTATOES</b> (Yukon Gold)	30
<b>POTATO CROQUETTES</b> (12)	28
<b>BABY CARROTS</b> (Lemon-Butter Sauce)	35

