

# Happy Easter

## MARINA CAFE



### Drink Specials

**Sangria** Glass ... **12** Pitcher ... **36**

**Blood Orange Cosmo** ... **14**

### Appetizers

**Baked Little Neck Clams** **15**  
Parmigiano Oreganato Breadcrumbs

**Crispy Potato-crusting Crab Cakes** **19**  
Toasted with Spicy Kim-Chee Aioli  
and Fried Potato

**Beet and Goat Cheese Salad** **14**  
Roasted Beets, Golden Figs,  
Mixed Greens, Apple Cider Vinaigrette

**Classic Fried Calamari** **20**  
Tomato-Basil and Sriracha Aioli

**Lobster Springroll** **22**  
Sweet Chili Sauce, Aged Balsamic Reduction

**Marina Café Classic Caesar Salad** **12**  
Romaine, Garlic Croutons,  
Shaved Parmesan Reggiano

**Arancini Bianco "Rice Balls"** **12**  
Shaved Parmesan Cheese, Honey

**"Firecracker" Shrimp** **17**  
Spicy-Sweet Chili, Sesame Sauce,  
Toasted Crostini

**House-Made Burrata** **18**  
(Ricotta, Fresh Mozzarella, Mascarpone, Parmesan Cheese)  
Wrapped with Prosciutto di Parma,  
Heirloom Grape Tomatoes, Pesto

### Entrées

**House-Made Lobster Ravioli** **38**  
Asparagus, Grape Tomatoes, Sage Brown  
Butter-Meuniere Sauce, Sweet Vermouth Reduction

**Crabmeat Stuffed Shrimp** **39**  
Cognac Seafood Velouté, Creamy Risotto, Broccolini

**Chicken Alla Nicco** **32**  
Stuffed with Prosciutto, Ricotta and Fresh  
Mozzarella Cheese, Fettuccini Filetto Di Pomodoro

**Char-grilled Ribeye Steak** **46**  
Whipped Mashed Potato, Vegetable of the Day

**Pear and Fiochi Cheese Beggar's Purse** **35**  
Pear, Spinach-Creamy Alfredo Sauce,  
Topped with Blackened Shrimp

**Braised Lamb Osso Bucco** **44**  
Merlot, Root Vegetables,  
Over Whipped Mashed Potatoes

**Pan-Roasted Filet of Bronzini Livornese** **38**  
Olives, Capers, Onion, Plum Tomato Sauce,  
Fresh Basil, Broccolini over Creamy Risotto

**Double Cut Roasted Bone-in Loin of Pork** **36**  
Mushrooms, Onions, Cornbread Stuffing,  
Sweet Mashed Potatoes, Pan Gravy

**Sunday Sauce Rigatoni** **35**  
Sausage, Meatball, Short Rib in Tomato Sauce,  
over Rigatoni Pasta, topped with Ricotta Cheese and Basil

### For the Table

**Creamed Spinach** **12**  
**Sautéed Spinach** **10**  
**Creamy Risotto** **12**

**Sautéed Broccoli Rabe – EVOO** **14**  
**Corn Bread Stuffing** **10**  
**Sweet Mashed Potatoes** **10**

### Chef's Special Desserts (\$12)

#### 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