

Martorano's

Martorano's combines exceptional food, music & movie entertainment to create the most unique dining experience. We are not for everyone nor have we claimed to be. If you get "IT" you will have the time of your life, if you don't we're just not for you. Enjoy your state-of-the art sound & lighting system that sets the scene with anything from Classic R&B & Disco to today's Hip - Hop & Classic Slow Jams. Our High-definition televisions throughout the restaurant shows scenes from many of my favorite movies. Keep in mind the movie content may be R-rated & contain scenes not suitable for children under the age of 18. If you want to have a business meeting or family dinner join us between 6 pm & 10 pm when you can listen to classics from Sinatra to John Coltrane. From 10 pm - 2 am if warranted, the music kicks up & the party begins. If you see this concept anywhere in the world know it began at Cafe Martorano in 1983. Just to let you know our food is cooked to order when its ready is when it will come out.

- Steve Martorano

ANTIPASTI

Famous Meatball & Salad 22

Served with Martorano salad and ricotta cheese

Eggplant Stack 22

Breaded eggplant stacked with fresh Jersey tomato, homemade mozzarella, organic arugula and slices of D.O.C. Parnigano Reggiano cheese

Home-style Cheesesteak 18

USDA Prime ribeye, caramelized onion, melted American cheese on toasted Sarcone's Italian bread

Caesar Salad 16

Fried Mozzarella 20

Chef Dianna's preparation of the day

Homemade Mozzarella & Tomato Stack 18

Sicilian extra virgin olive oil and fresh basil

Fried Calamari Bibzy 22

Fresh never frozen, sweet and spicy chili sauce with long hot pepper and sesame seeds

Shrimp Scampi Bread 23

Fresh peas and cherry tomatoes, light scampi sauce over toasted bread

MACARONI

We use imported Rustichella d' Abruzzo macaroni products ALWAYS cooked to order and ALWAYS al'dente (firm).

Linguine & Clams 32

White wine, natural juices, Italian herbs and crushed red pepper flakes

Bucatini Carbonara 28

Pancetta, cream, black pepper and D.O.C. Parmigiano Reggiano cheese

Rigatoni Sunday Gravy 32

Our famous Sunday gravy with chunks of pork and a scoop of ricotta cheese

Linguine with Shrimp and Crab 48

Prepared Fra Diavolo, spicy San Marzano tomato sauce

Orecchiette with Sausage 38

Prepared with EVOO and fresh garlic, escarole, red and white beans

Spaghetti D.O.P. 22

San Marzano tomatoes, garlic, fresh basil and D.O.C. Parmigiano Reggiano cheese

Tagliatelle with Butternut Squash 26

Prepared in a brown butter and sage sauce, finished with D.O.C. Parmigiano Reggiano cheese

MARTORANO SPECIALTIES

Chicken or Veal Parmigiana 32/38

Lightly breaded cutlet with fresh San Marzano tomato sauce and homemade mozzarella served with homemade gnocchi

Veal Marsala 48

Veal tenderloins topped with Florio marsala wine, white mushrooms and a side of vegetable risotto

Pork Chop Sicilian 48

16oz center cut, white wine and butter sauce with olives, capers, mushrooms and hot vinegar peppers, served with sautéed broccoli rabe

Lobster Francaise Mkt.

8oz South African lobster tail in a light egg wash topped with jumbo lump crab meat in a Myer lemon butter sauce

Prime NY Strip 1831 69

USDA Prime 16oz NY Strip, chef Dianna's preparation of the day

SIDES

Sautéed Greens 10

Sicilian extra virgin olive oil, garlic, chili flakes and toasted bread crumbs

Fried Long Hots 10

Sicilian extra virgin olive oil, garlic, chili flakes and coarse sea salt

Risotto 12

Ricotta Gnocchi 12

Sunday Gravy or Alfredo

Cuz..... No substitutions this is the way I cook - **Don't Break My Balls!!** - Steve Martorano

20% Gratuity will be added to parties of 8 or more