

Martorano's

NEW YEARS EVE

\$150 per person 5-8:30pm

\$175 per person 8:30 - 12M

Includes 2 cocktails per person

Antipasti Plate Per Table

Assorted meats and cheeses, marinated artichokes, and homemade roasted peppers

Appetizer (Choice of 1)

Famous Meatball & Salad

With Martorano salad and ricotta cheese

Eggplant Stacked

Breaded eggplant pan fried, layered with homemade mozzarella, marinated tomatoes, arugula and slices of D.O.C. Parmigiano Reggiano Cheese

Fried Calamari Bibzy

Fresh never frozen, prepared in a sweet and spicy chili sauce with diced hot peppers and sesame seeds

Shrimp Scampi Bread

Jumbo shrimp, fresh peas, cherry tomatoes in a light scampi sauce on toasted bread

Caesar Salad

With homemade garlic croutons, Laudemio extra virgin olive oil, and D.O.C Parmigiano Reggiano cheese

Clams Martorano

Clam shell stuffed with shrimp, jumbo lump crab, celery, and onion, topped with a creamy béchamel sauce, over sautéed spinach

Martorano Specialties (Choice of 1)

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

Rigatoni Sunday Gravy

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

Linguine South Jersey

Fresh shrimp, clams, scrungili, jumbo lump crab meat, and half of a cold water lobster tail, in a light San Marzano tomato sauce.

Chicken Cutlet Parmigiana

Lightly breaded chicken cutlet topped with Sunday gravy and homemade mozzarella served with homemade gnocchi

Veal Cutlet Parmigiana

Lightly breaded veal cutlet topped with Sunday Gravy and homemade mozzarella served with homemade gnocchi

Prime NY Strip

16oz. NY prime rib steak, topped with melted mozzarella, fresh San Marzano tomato sauce and a long hot pepper.

Lobster Francaise

8oz South African lobster tail in a light egg wash with Meyer-lemon butter sauce and jumbo lump crab meat

Chilean Sea Bass Scampi Style

Pan Seared, served in a white wine butter sauce and served with risotto

Dessert

Assorted Martorano's Desserts

*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*