

Martorano's combines exceptional food, music and 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 our state-of-the art sound and lighting system that sets the scene with anything from Classic R&B and Disco to today's Hip - Hop and Classic Slow Jams. Our High-definition televisions throughout the restaurant show scenes from many of my favorite movies. Keep in mind the movie content may be R-rated and 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 5 pm and 9 pm when you can listen to classics from Sinatra to John Coltrane. From 9 pm - 2 am if warranted, the music kicks up and 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 it's ready is when it will come out.

- Steve Martorano

ANTIPASTI

Homemade Mozzarella \$16

Served warm with sea salt and Laudemio Extra Virgin Olive Oil

Famous Meatball & Salad \$20

With Martorano salad and ricotta cheese

Fried Calamari Bibzy \$20

Fresh never frozen calamari tossed in a sweet & spicy chili sauce finished with sesame seeds

Fried Calamari Martorano \$22

Fresh never frozen calamari tossed in San Marzano tomatoes, hot & sweet peppers finished with balsamic

Eggplant Stacked \$20

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

Philly Cheesesteak \$18

Prime rib-eye, caramelized onions, White American cheese on a crisp Italian Roll

Pigs Feet & Pork Braciole \$14

In Sunday gravy

Homemade Mozzarella & Tomato \$ 20

Homemade mozzarella, tomatoes, Sicilian Extra Virgin Olive Oil and fresh basil

Martorano Salad \$14

Crispy lettuce, cucumber, red onion, cherry tomatoes, red wine vinegar, Sicilian extra virgin olive oil and slices of D.O.C. Parmigiano-Reggiano cheese

Caesar Salad \$14

Romaine hearts tossed with homemade Caesar dressing, topped with sliced D.O.C. Parmigiano-Reggiano cheese and garlic toasted croutons

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

Visit us at: www.cafemartorano.com



@stevemartorano



@steve_martorano



@Steve Martorano

The Italian American Cook

MACARONI

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

\$M Bucatini Carbonara \$28

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

Linguine in Clam Sauce \$32

Clams shucked to order, extra virgin olive oil, fresh garlic, Italian parsley and chili flakes

Rigatoni with Sunday Gravy \$28

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

Fusilli Pollo \$28

Lightly breaded chicken tenders, San Marzano tomatoes, hot & sweet peppers, and Parmigiano-Reggiano cheese

Spaghetti Pescatore \$38

Shrimp, jumbo lump crab meat and fresh calamari fra'diavolo

Penne Alla Vodka \$28

Pancetta, shallots, green onions, Belvedere vodka, San Marzano tomato with a touch of cream

Spaghetti D.O.P. \$22

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

Bucatini and Meatball \$ 32

Our famous Sunday gravy and a scoop of ricotta cheese

Macaroni Bolognese of the Day Mkt.

MARTORANO SPECIALTIES

Served a la carte

Chicken Cutlet Parmigiana \$28

Lightly breaded chicken cutlet topped with San Marzano tomatoes, basil, garlic and homemade mozzarella

Veal Cutlet Martorano \$42

Lightly breaded veal cutlet topped with San Marzano tomatoes, hot & sweet peppers finished with sharp provolone

Chicken Sicilian \$28

Chicken tenders, mushrooms, capers, olives, and hot cherry peppers in natural juices

Veal Piccata \$40

Veal medallions in a light lemon butter sauce with capers

Veal Marsala \$40

Veal medallions in Florio Sicilian marsala wine sauce with mushrooms

\$M Prime NY Strip 1831 \$ 60

16 oz. Prime NY strip steak topped with fried hot peppers finished with coarse sea salt and sharp provolone

Lobster Française \$62

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

Seafood of the Day Mkt.

EXTRAS

Sautéed Greens \$9

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

Ricotta Gnocchi \$12

In Sunday Gravy and D.O.C. Parmigiano-Reggiano cheese

Risotto \$10

Saffron, peas & D.O.C. Parmigiano-Reggiano cheese

Fried Hot Peppers \$12

Sicilian extra virgin olive oil, garlic and coarse sea salt

