



## **THREE COURSE MENU**

**\$50.00 per person**

### **ANTIPASTI**

(Choice of)

#### **MARTORANO SALAD**

*Romaine Hearts, Cucumber, Red Onion,  
Cherry Tomatoes, Red Wine Vinegar,  
Sicilian Extra Virgin Olive Oil,  
& D.O.C Parmigiano-Reggiano Cheese*

#### **CAESAR SALAD**

*Romaine Lettuce, Homemade Caesar Dressing,  
D.O.C. Parmigiano-Reggiano Cheese &  
Homemade Garlic Toasted Croutons*

#### **HOMEMADE MEATBALL**

*Sunday Gravy & Hot & Sweet Peppers*

#### **FRIED MOZZARELLA**

*San Marzano Tomatoes, Garlic, Basil, & D.O.C.  
Parmigiano-Reggiano Cheese*

## **MARTORANO SPECIALTIES**

(Choice of)

#### **SPAGHETTI D.O.P**

*San Marzano Tomatoes, Garlic, Basil & D.O.C Parmigiano-Reggiano Cheese*

#### **CHICKEN MARSALA**

*Chicken Tenders with Mushrooms in a Florio  
Marsala Wine Sauce*

#### **CHICKEN CUTLET PARMIGIANA**

*Sunday Gravy & Homemade Mozzarella*

#### **EGGPLANT PARMIGIANA**

*Lightly Breaded Eggplant, San Marzano  
Tomatoes, D.O.C Parmigiano-Reggiano Cheese,  
Fresh Basil & Homemade Mozzarella*

#### **TAGLIATELLE BOLOGNESE**

*Veal, Pork, & Beef Bolognese, San Marzano  
Tomatoes, Fresh Vegetables & Ricotta Salata  
Cheese*

## **DESSERT**

(Choice of)

#### **HOMEMADE CANNOLI**

*Chocolate Chips*

#### **CARROT CAKE**

*Walnuts, Pineapple & Cream Cheese Icing*

## **SOMMELIER TASTING**

*Expertly selected and thoughtfully paired wine for your meal selections*

**\$25.00 per person**