



## **THREE COURSE MENU**

**\$50.00 per person**

### **ANTIPASTI**

(Choice of)

#### **BEEF CARPACCIO**

*Thin Sliced Filet Mignon, Organic Arugula,  
Myer Lemon Dressing & Slices of D.O.C.  
Parmigiano-Reggiano Cheese*

#### **HOMEMADE MOZZARELLA**

*Cherry Tomatoes, Laudemio Extra-Virgin Olive  
Oil, Aged Balsamic Vinegar*

#### **MARTORANO SALAD**

*Crispy Lettuce, Cucumber, Red Onion,  
Cherry Tomatoes, Red Wine Vinegar,  
Sicilian Extra Virgin Olive Oil,*

#### **CAESAR SALAD**

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

### **MARTORANO SPECIALTIES**

(Choice of)

#### **CHICKEN MARSALA**

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

#### **CHICKEN PARMIGIANA**

*Lightly Breaded Chicken Cutlet Topped With San  
Marzano Tomatoes, Basil, Garlic and Homemade  
Mozzarella*

#### **PENNE PARMESAN CREAM**

*Slices of Prosciutto San Daniele, Peas, Tomatoes,  
Cream & Parmigiano-Reggiano Cheese*

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

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

### **DESSERT**

**HOMEMADE PANNA COTTA**

### **SOMMELIER TASTING**

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

**\$25.00 per person**