$79.00 VALENTINE’S DAY DINNER MENU

ANTIPASTI
Choice of One Antipasti Selection

Famous Meatball & Salad
With Martorano Salad & Ricotta Cheese

Fried Calamari Bibzy
Fresh Never Frozen Calamari Tossed in a Sweet & Spicy Chili Sauce Finished With Sesame Seeds

Eggplant Stacked
Breaded Eggplant Pan Fried, Layered With Homemade Mozzarella, Marinated Tomatoes, Arugula & Slices of D.O.C Parmigiano-Reggiano Cheese

Homemade Mozzarella & Tomato
Homemade Mozzarella, Tomatoes, Laudemio Extra-Virgin Olive Oil & Fresh Basil

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

Martorano Salad

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

MACARONI
We use imported Rustichella d’Abruzzo macaroni products ALWAYS cooked to order and ALWAYS al’dente (firm)
Choice of One Macaroni or Martorano Specialty Selection

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

Linguine Seafood White
Jumbo Lump Crab Meat, Scungilli, Jumbo Shrimp in Natural Juices with Extra Virgin Olive Oil, Fresh Garlic, Italian Parsley & Chili Flakes

Malfalde Bolognese
Braised Short Rib with San Marzano Tomatoes, Carrots, Celery, Onion & Garlic with Ricotta Salata Cheese

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

MARTORANO SPECIALTIES
Served a la carte

Chicken Francaise
Light Lemon Butter Sauce with Jumbo Lump Crab Meat

Chicken or Veal Cutlet Parmigiana
Lightly Breaded Cutlet Topped With Sunday Gravy & Homemade Mozzarella

Chicken or Veal Marsala
In Florio Sicilian Marsala Wine Sauce with Mushrooms
DESSERT
Choice of One Dessert Selection

Homemade Red Velvet Cake
Triple-Layered Red Velvet Cake with Vanilla Cream Cheese Frosting

Homemade Panna Cotta
Vanilla Panna Cotta with Fresh Berry Compote

Homemade Cannoli
Imported Ricotta Cheese, Handmade Shell, Chocolate Chips

EXTRAS
Compliment your entree for an additional $8.00 per person

Sautéed Greens
Sicilian Extra Virgin Olive Oil, Garlic, Chili Flakes & Toasted Bread Crumbs

Risotto
Saffron, Peas & D.O.C. Parmigiano-Reggiano Cheese

Thin Spaghetti D.O.P.
San Marzano Tomatoes, Garlic, Basil & D.O.C. Parmigiano-Reggiano Cheese

SUPPLEMENTS
Upgrade for Entrée Selection for an additional $35.00 per person

*Prime N.Y. Strip 1831
16 Oz. Prime N.Y. Strip Steak Topped with Fried Hot Peppers Finished with Coarse Sea Salt & Sharp Provolone

Lobster Française
South African Lobster Tail in a Light Egg Wash with a Meyer Lemon Butter Sauce & Jumbo Lump Crab Meat

Chilean Sea Bass
Light Lemon Butter Sauce with Jumbo Lump Crab Meat over Vegetable Risotto

Cuž….. No alterations this is the way I cook – Don’t Break My Balls!!

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

Visit us at: www.cafemartorano.com

@stevemartorano  @Steve Martorano  @steve_martorano

The Italian American Cook

*Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in the case of medical conditions and pregnancies