



ANTIPASTI

World Famous Meatball Salad \$28

With Martorano Salad & Ricotta Cheese

Handmade Warm Mozzarella \$22

Made to Order, Served Warm, Coarse Sea Salt, Laudemio Extra Virgin Olive Oil, Fresh Basil & Fresh Cracked Black Pepper

Martorano Salad \$19

Crispy Lettuce, Cucumber, Red Onion, Cherry Tomatoes, Imported Red Wine Vinegar, Sicilian Extra Virgin Olive Oil & Shaved D.O.C. Parmigiano-Reggiano Cheese

SM Caesar Salad \$19

Romaine Hearts, Tossed with Homemade Caesar Dressing, Shaved D.O.C. Parmigiano-Reggiano Cheese & Toasted Garlic Croutons

Eggplant Stacked \$25

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

Home Style Cheese Steak \$28

Thinly Sliced Rib Eye, Caramelized Onions, White American Cheese, Toasted Italian Roll Served with Parmesan Truffle Fries

Fried Calamari Bibby \$25

Fresh Never Frozen Calamari Tossed in a Sweet & Spicy Chili Sauce Finished with Sesame Seeds

Homemade Mozzarella & Tomato \$24

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

Fried Hot Peppers \$16

Sicilian Extra Virgin Olive Oil, Garlic & Finished with D.O.C. Parmigiano-Reggiano Cheese

MACARONI

We Exclusively Use Imported Macaroni Products ALWAYS Cooked To Order & ALWAYS Al Dente (Firm)

Spaghetti D.O.P \$27

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

SM Spaghetti Carbonara \$34

Pancetta, Egg, Cream, Black Pepper & D.O.C. Parmigiano-Reggiano Cheese

Penne Parmesan Cream \$34

D.O.C. Reggiano-Parmesan Cheese, Cherry Tomatoes, Peas & Prosciutto di Parma

Linguine Fra Diavolo \$68

San Marzano Tomatoes, South African Cold Water Lobster Tail, Jumbo Shrimp, Fresh Garlic, Chili Flake & Toasted Italian Bread Crumbs

Rigatoni Sunday Pork Gravy \$38

Our Famous Sunday Gravy with Chunks of Pork & Scoop of Ricotta Cheese

Spaghetti & Meatball \$38

Our Famous Sunday Gravy & Scoop of Ricotta Cheese

Macaroni Bolognese of the Day Mkt.

SPECIALTIES

Chicken or Veal Cutlet Parmigiana \$46 / \$62

Lightly Breaded Cutlet Topped with San Marzano Tomatoes, Basil, Garlic & Fresh Mozzarella Served with Thin Spaghetti

Chicken Sicilian \$38

Chicken Tenders, Mushrooms, Capers, Olives, & Hot Cherry Peppers in Natural Juices

Chicken or Veal Marsala \$42 / \$56

In Florio Sicilian Marsala Wine Sauce with Mushrooms

Lobster Francaise \$74

South African Lobster Tail in a Light Egg Wash with a Meyer Lemon Butter Sauce

SM Prime N.Y Strip 1831 \$78

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

Seafood of the Day M.P

EXTRAS

Sautéed Spinach \$15

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

Ricotta Gnocchi \$18

In Sunday Gravy & D.O.C. Parmigiano-Reggiano Cheese

Parmesan Truffle Fries \$15

Yukon Gold Potatoes, Coarse Sea Salt, Sicilian Truffle Oil & D.O.C. Parmigiano-Reggiano Cheese

Risotto \$15

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

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

SM consuming Raw or Undercooked Meat, Poultry, Seafood Or Eggs May Increase Your Risk Of Food Borne Illness, Especially In The Case Of Medical Conditions And Pregnancies