

147 BAR AND RESTAURANT

Antipasto

- BRUSCHETTA** – Ripe tomatoes, basil, extra virgin olive oil, garlic, and parmigiano cheese on french bread. **18**
- ARANCINI** – Handmade rice balls filled with mozzarella, parmigiano cheese, & tomato sauce. **14**
- POLPETTE** – Nonna's homemade Italian meatballs served with tomato sauce and parmigiano cheese. **16**
- SPEDUCCI** – Lamb skewers grilled to perfection. **18**
- TRUFFLE FRIES** - Truffel oil, shaved parmigiano cheese, garnished with parsley. **18**
- FRITTURA MISTA** – Calamari, shrimp, and scallops fried in seasoned flour, served with lemon aioli. **28**
- OYSTERS** - Served with mignonette, horseradish, and lemon. Market Price.
- CHARCUTERIE BOARD** – Chef's choice of selected cured meats and imported cheeses, marinated olives, artichokes, & sundried tomatoes. **For 2 28 For 4 45**

Insalata

- MELOGRANO** – Arugula, pomegranate, candied walnuts, white balsamic vinaigrette, shaved parmigiano. **18**
- CAESAR** – Romaine lettuce, crispy prosciutto, croutons, parmigiano cheese, homemade Caesar dressing. **18**
- CAPRESE** – Ripe tomatoes, basil, imported burrata cheese, extra virgin olive oil, and pesto glaze. **24**
- INSALATA MISTA** – Mixed greens, tomatoes, cucumbers, red onion, tossed in a balsamic vinaigrette. **16**
- RADICCHIO** – Shaved fennel, lemon vinaigrette, fresh shaved parmigiano **21**

Pizzas

- MARGHERITA** – Tomato sauce, fresh fior di latte, basil. **18**
- PROSCIUTTO e RUCOLA** – White pizza, mozzarella, prosciutto, arugula, parmigiano cheese, balsamic glaze. **24**
- MARVINO'S 147** – Tomato sauce, fresh mozzarella, hot soppressata, roasted red peppers, gorgonzola cheese, black olives. **22**
- PRIMAVERA** – Tomato sauce, fresh mozzarella, grilled vegetables. **22**
- PIZZA De PATATE** – White pizza, fresh mozzarella, pancetta, potatoes, hot chilli oil. **22**
- ADDITIONAL TOPPIINGS**
- Fresh Sliced Prosciutto **4**
 - Gorgonzola Cheese **2**
 - Grilled Chicken Breast **4**
 - Hot Sopressata **2**
 - Mild Italian Sausage **4**
 - Mozzarella Cheese **2**
 - Mushrooms **2**
 - Pepperoni **2**
 - Rapini **2**
 - Red Onion **2**
 - Roasted Red Peppers **2**
 - Sundried Tomatoes **2**
 - Smoked Bacon **4**

Sides

- Creamy Mashed Potatoes **8**
- Garlic Rapini **8**
- Oven Roasted Potatoes **8**
- Mixed Roasted Vegetables **8**
- Greenhouse Beefsteak Tomatoes **8**
- Side Salad **8**

For gluten free or vegetarian options, or for allergies, please alert your server.

Pasta & Risotto

- PENNE ARRABBIATA** - Penne, extra virgin olive oil, elephant sweet garlic, basil, spicy tomato sauce. **23**
- RIGATONI BOLOGNESE** - Rigatoni, ground beef and pork, olive oil, garlic, fresh basil, tomato sauce. **27**
- LASAGNA 147** - Fresh egg noodle pasta, ground beef, egg, parmigiano & mozzarella cheese. **24**
- PENNE alla VODKA** - Penne pasta, butter, leeks, smoked bacon, in a creamy vodka rose sauce. **24**
- ORECCHIETTE BARESE**- Orecchiette pasta, Italian sausage, rapini, leeks, white wine, olive oil, garlic, and chili flakes. **27**
- LINGUINE VONGOLE'** - Linguine, Manila & baby clams, leeks, garlic, olive oil, in a white wine sauce. **33**
- SPAGHETTI PESCATORE'** - Spaghetti, PEI mussels, Manila & baby clams, calamari, black tiger shrimp, Bay scallops, leeks, olive oil, garlic, in a white wine or house basil tomato sauce. **42**
- LOBSTER RAVIOLI** – Our award winning Lobster ravioli is made with lobster, butter, garlic, leeks, white wine, garnished with caviar. **42**
- RISOTTO DI MARE** - Arborio rice, mussels, clams, calamari, shrimp, scallops, parsley, simmered in signature tomato sauce. **38**
- TRUFFLE MUSHROOM RISOTTO** – Arborio rice, mixed mushrooms, white wine, garlic, olive oil, topped with truffle oil and shaved parmigiano cheese. **28**
- Secondi**
- CHICKEN MARSALA** - Chicken scaloppini, mushrooms, in a marsala wine cream sauce, served with potatoes & seasonal vegetables. **29**
- LAMB SHANK** - Slowly braised lamb in a red wine reduction. Served with mashed potatoes & seasonal vegetables. **44**
- ATLANTIC SALMON** - Honey mustard glaze, pistachio crusted, oven roasted. Served with rice & seasonal vegetables. **34**
- SEAFOOD TRIO PLATTER** - 8 oz lobster tail, 3 jumbo tiger shrimp, Bay scallops, served in a white wine, lemon, and herb butter sauce. **55**
- STEAK AAA 10oz** – Striploin served with roasted potatoes and seasonal vegetables. Market Price.
- PARMIGIANA** – Breaded chicken breast or eggplant, tomato sauce, mozzarella. Served with spaghetti pomodoro. **30**