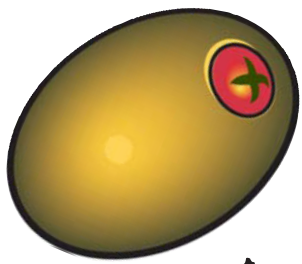




dinner



Martini

ITALIAN BISTRO

antipasti

breaded cheese sticks

served with house-made marinara sauce 11

baked goat cheese

a mound of goat cheese over caramelized onions with marinara and garlic parmesan crostinis 14

bruschetta

garlic purée, prosciutto, portobello mushrooms, roasted tomatoes, asiago cheese balsamic drizzle, oregano, over grilled focaccia 14

semolina crusted calamari

tender calamari fried crisp, with marinara and garlic aioli for dipping 14

zucchini fries

lightly breaded with fresh herbs and parmesan cheese, with spicy ranch dipping sauce 13

mussels alla mamma

mussels steamed in white wine garlic sauce with shallots, tomatoes and garlic croutons 15

spinach al forno

sautéed spinch, artichokes, sun-dried tomatoes, oven-baked in parmesan cream sauce with garlic parmesan crostinis for dipping 14

beef carpaccio*

sliced raw tenderloin, dijon shallot aioli, fried capers, parmesan, roasted pepper salad 16

antipasti platter

marinated tomatoes, roasted red peppers, feta cheese, asparagus, artichoke hearts, pepperoni, genoa salami, fresh mozzarella, pepperoncinis, marinated olives 18

zuppa **minestrone** 6.5 cup 4
tomato basil 6.5 cup 4
giardenio 6.5 cup 4

insalata

martini house salad

chopped lettuce, diced tomatoes, peppered bacon, crumbled gorgonzola cheese and our secret house dressing! 7 **large salad** 11

italian wedge salad

iceberg lettuce, gorgonzola cheese, chopped egg, red onion, tomato, crispy pancetta 9

caesar

romaine lettuce, parmesan cheese, herb croutons, kalamata olives & lemon caesar dressing 7 **large salad** 11

caprese salad

beefsteak tomatoes, fresh mozzarella, red onion, basil and aged balsamic vinegar 9

antipasti salad

chopped romaine tossed with imported italian meats, fresh mozzarella, roasted red peppers, feta cheese, kalamata olives, marinated tomatoes 15

add to any salad: grilled chicken 6 - blackened chicken 7 - three shrimp 6 - six shrimp 11 - salmon 8 - tilapia 7

dressings: house (sweet italian), balsmic vinaigrette, blue cheese, fig, ranch, strawberry vinaigrette, white balsamic

Ω = Gluten free menu item

Executive Chef: **Allen Hubbard, Sr.**

pizza

hand-tossed and baked in our wood-burning oven

margherita

tomatoes, fresh mozzarella & basil 15

melazana

fresh eggplant, spinach, roasted red peppers, caramelized onions, provolone 16

sicilian

italian sausage, pepperoni, salami, caramelized onions, provolone 17

pollo al forno

chicken, caramelized onions, tomatoes, provolone, balsamic drizzle 17

pepperoni

a simple classic with banana peppers, roasted tomatoes, provolone 17

pasta

enjoy Martini's house or caesar salad for only \$4 with any pasta or entree
we offer 100% whole wheat and gluten free pasta for an additional \$2

pasta rosa

penne noodles, sliced grilled chicken, spinach, tomatoes and mushrooms in martini's roasted red pepper sauce 18

salmon pasta

thyme passion fruit cream sauce, roasted tomatoes, mushrooms, peas, carrots 20

mediterranean penne

white wine garlic sauce, sun-dried tomatoes, mushrooms, spinach, toasted pine nuts, feta cheese 17

spaghetti & meatballs

mamma's hand-rolled meatballs, marinara sauce, garlic butter noodles 18

shrimp scampi

sautéed shrimp, sun-dried tomatoes, capers, linguine, lemon butter garlic sauce 19

rigatoni bolognese

hearty noodles in a rich meat sauce, garlic garlic butter, farmer's goat cheese 18

pomodoro

spaghetti pasta, light garlic tomato sauce, fresh mozzarella, basil chiffonade 17

shrimp pappardelle

jumbo gulf shrimp with crushed red pepper, white wine garlic sauce, oven-roasted tomatoes, spinach and goat cheese 20

sausage arrabiata

penne pasta, spicy italian sausage, olives, onions, with spicy marinara 19

chicken carbonara

pappardelle pasta, chicken, spinach, alfredo, peppered bacon, parmesan cheese 18

add a side of house-made sauce:

Alfredo \$2 Bolognese \$3 Marinara \$2 Meat Sauce \$3 Rosa \$2 White Wine Garlic \$2

baked pastas

lasagna salsiccia

a generous portion! - italian sausage, ricotta, asiago and parmesan cheese with alfredo and marinara sauces 20

shrimp & lobster al forno

jumbo gulf shrimp, lobster garlic cream sauce, rigatoni, asparagus, topped with basil pesto bread crumbs, tomatoes 23

three cheese ravioli

handmade & overstuffed, baked in alfredo sauce, topped with bread crumbs, pesto, marinara, parmesan 18

entrées

enjoy Martini's house or caesar salad for only \$4 with any pasta or entree

chicken milanese

parmesan crusted chicken topped with marinara, tomatoes, provolone cheese over linguine alfredo 21

veal parmesan

lightly breaded, provolone, marinara, alfredo, garlic butter noodles, pesto 23

pollo piccata

sautéed chicken in a lemon butter sauce with artichokes, capers and tomatoes, poured over herbed linguine 23
substitute veal \$3 extra

arrostito vegatali

eggplant parmesan, gorgonzola-corn polenta cake, spaghetti squash, italian green beans, roasted red peppers and mushrooms 19

chicken fresca

sautéed chicken with shallots, garlic roasted tomatoes, broccolini, over angel hair, with mozzarella, balsamic, basil 24

eggplant parmesan

herb breaded eggplant topped with ricotta, fresh mozzarella and marinara sauce over linguine alfredo 18

chicken marsala

chicken filets with mushrooms, tomatoes and marsala wine, herbed linguine 23
substitute veal \$3 extra

meat & seafood

pork chop piccata

with saffron lemon wine sauce, carrots, sun-dried tomatoes, capers, roasted potatoes; broccolini 28

broiled atlantic salmon

wood-fired asparagus, whipped parmesan mashed potatoes, lemon garlic butter, onion straws 26

filet gorgonzola*

italian skillet beans, whipped parmesan mashed potatoes, mushroom-burgundy sauce, onion straws 38

pomodoro scallops

jumbo scallops, tomato white wine sauce, kalamata olives, risotto milanese, spinach and chive oil 33

tuscan ribeye*

seasoned steak dust, olive oil roasted potatoes, italian skillet beans, herb butter, onion straws 33

blackened tilapia

roasted garlic aioli, tomatoes, chive oil, with risotto and green beans 25

*Consuming rare or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let your server know of any food allergy concerns.

A 20% gratuity is applied to parties of 10 or more.

DSm 22

