



Fresh clean whole foods...  
Italian American comfort food direct to your table

Spring Summer Menu 2022

Just call or text (516) 554-3221 or email [fmkfamily@icloud.com](mailto:fmkfamily@icloud.com)

Having a craving for something specific?

Found a recipe you'd love to make but no time/don't know where to start?

Custom menu orders welcome (extra charge may apply)

Celebrating a Birthday or Anniversary? Let us provide a small occasion cake personalized with your special message! Small occasion cake for two \$25

Flowers to accompany the delivery?

Small mixed bouquet wrapped in plastic \$30; dozen roses \$50

Our delivery will include festive wrapping and your personal well wishes

We're here to help you show the ❤️ to someone special

#### About us

Mary, Jennie and Louise taught us all we know about great Italian cooking, standing on chairs as kids stirring the sauce, not gravy. Mary took the family passion forward for decades with Mary's Kitchen prepared foods. The little girl on the left is so proud to bring the love and comfort of the family recipes to you once again. We are certified for safe food handling, safe food management and fully insured.

Let us share our food love & comfort with you at your family table.

Call (516) 554-3221

Email [fmkfamily@icloud.com](mailto:fmkfamily@icloud.com)

Visit our website [www.frommaryskitchen.com](http://www.frommaryskitchen.com)



Proud member Long Island Food Council 2021

Turn over for our menu! →

Dinners for Two...orders are generous in size.  
 Questions? Looking for something special? Don't hesitate to ask just text 516 554 3221

**ANTIPASTI (FOR TWO)**

COLD ANTIPASTI (ITALIAN MEATS AND CHEESES, GIARDINIERA, LUPINI BEAN, ROASTED PEPPER)	\$24
CHARCUTERIE (SPECIALTY MEATS AND CHEESES, PATE, FIG CHUTNEY, NUTS, OLIVES, FRUIT)	\$36
TOMATO BRUSCHETTA WITH GARLIC TOASTS	\$18
CAPRESE CLASSIC MOZZARELLA TOMATO BASIL BALSAMIC DRIZZLE	\$18
BURRATA PROSCIUTTO FIG CHUTNEY ON CROSTINI	\$18
SICILIAN CAPONATA (EGGPLANT, PEPPERS, OLIVES, CAPERS, TOMATO) WITH TOASTED PANNE	\$24
BOCCONCINI PROSCIUTTO TOMATO SKEWERS WITH BALSAMIC DRIZZLE	\$24
STUFFED MUSHROOMS (12 WITH MUSHROOM GARLIC PARSLEY BREAD CRUMB STUFFING)	\$24
COCKTAIL EGGPLANT "MEATBALLS" WITH MARINARA TO DIP (SERVED WARM)	\$24

**SALADS (FOR TWO) TOP WITH GRILLED CHICKEN +\$8, GRILLED SALMON FILET OR SHRIMP (6) +\$12**

TRADITIONAL CAESAR WITH SHAVED PARMESAN AND CROUTONS, CAESAR DRESSING	\$16
CLASSIC SPRING GREENS TOMATO CUCUMBER RADISH RED ONION, BALSAMIC OR ITALIAN DRESSING	\$16
HOUSE SPECIAL SALAD PARSLEY TOASTED ALMOND LEMON SHALLOT VINAIGRETTE	\$18
PANZANELLA (BREAD) SALAD WITH ARUGULA, GRAPE TOMATO AND PEARL BOCCONCINI	\$20
CHOPPED CABBAGE, SPINACH, TOMATO, AVOCADO, CUCUMBER, RED ONION, CITRUS DRESSING	\$24
CLASSIC BABY SPINACH, PICKLED RED ONION, HARD BOILED EGG, CROUTON	\$24

**PASTA (FOR TWO) ZITI, PENNE, LINGUINE OR ZUCCHINI FETTUCINE ZOODLES (ADD \$2) WITH**

FRESH HOMEMADE MARINARA	\$18
VODKA SAUCE WITH PANCETTA	\$24
MARINARA WITH BEEF AND PORK MEATBALLS (4) FOR EXTRA MEATBALLS ADD \$2 PER MEATBALL	\$32
BOLOGNESE (BEEF AND PORK OR CHICKEN) WITH A TOUCH OF CREAM	\$32
PUTTANESCA (ANCHOVY, KALAMATA OLIVE, CAPER, TOMATO)	\$32
PRIMAVERA (THE FRESHEST SPRING VEGETABLES, GARLIC AND OIL)	\$32
BAKED LASAGNA WITH SPINACH, MARINARA SAUCE RICOTTA MOZZARELLA & ROMANO CHEESES	\$32
BAKED LASAGNA WITH BEEF AND PORK MEAT SAUCE	\$48

**ENTREES (FOR TWO)**

BREADED FRIED CHICKEN CUTLETS (4-5 WITH FRESH LEMON WEDGE)	\$30
CHICKEN PARMIGIANA (4-5 CUTLETS) (MARINARA MOZZARELLA & ROMANO CHEESES)	\$30
CHICKEN FRANCESE (4-5 CUTLETS) (WHITE WINE, LEMON, GARLIC, BUTTER SAUCE)	\$30
CHICKEN MARSALA (4-5 CUTLETS) (WILD MUSHROOM MARSALA WINE)	\$32
CHICKEN PICCATA (4-5 CUTLETS) (LEMON CAPERS WHITE WINE)	\$32
MEATBALLS IN MARINARA (8)	\$32
EGGPLANT ROLLATINI (RICOTTA, MOZZARELLA & ROMANO FILLING WITH MARINARA)	\$28
EGGPLANT "NAPOLEON" LASAGNA STYLE LAYERS	\$28
AIR FRIED SALMON FILLETS (2)	\$36
SHRIMP PARMIGIANA	\$36
AIR FRIED BREADED FLOUNDER FILLETS (2)	\$36
SHRIMP SCAMPI (BUTTER GARLIC LEMON)	\$36

**SIDES (FOR TWO)**

SIDE OF PASTA ZITI PENNE OR LINGUINE (1/2 LB) WITH MARINARA OR GARLIC & OIL	\$18
SAUTEED SPINACH GARLIC AND OIL	\$16
ROASTED BROCCOLI GARLIC AND OIL	\$16
HONEY ROASTED CARROTS WITH TOASTED ALMOND	\$20
CHARRED HARICOTS VERTS WITH ROASTED CHERRY TOMATO	\$20
SAUTEED BROCCOLI RABE GARLIC AND OIL	\$24
ROASTED ASPARAGUS WITH BALSAMIC AND PARMESAN	\$24
MASHED POTATO, GARLIC MASHED OR SWEET POTATO MASHED	\$24
ROASTED POTATOES, PEPPERS AND ONIONS, GARLIC AND OIL	\$24
YELLOW RICE/WHITE RICE/BROWN RICE/MIXED GRAINS	\$24