

## STARTERS

### MUSSELS

mild or spicy marinara sauce / or butter garlic basil sauce 14

### EGGPLANT ROLLATINI

baked jumbo sliced pan-fried eggplant / whipped ricotta / marinara / mozzarella 12 / as entrée 24

### CALAMARI FRITTO

cherry peppers / marinara 14

### SAUSAGE AND PEPPER SKILLET

fennel sausage / roasted pepper / aged provolone / herb oil 10

## SALADS

add chicken +6 / shrimp +8 / salmon +10

### MARSILIO'S CHOPPED ANTIPASTO

crisp romaine / roasted peppers / olives / provolone / egg / fresh mozzarella / imported tuna / salami / Italian dressing (serves 2) 12

### BEET SALAD

beets / red onion / goat cheese / candied walnuts 10

### CAESAR

crisp romaine / croutons / Caesar dressing 9

## PASTA

All pasta entrées include complimentary house salad.

### HOUSE MADE RICOTTA GNOCCHI BOLOGNESE

house made ricotta gnocchi / peas / classic bolognese sauce 28

### BRAISED BEEF PAPARDELLE

cippolini onion / roasted plum tomato / sherry cream sauce / port wine 28

### SEAFOOD RUSTICA

mussels / clams / shrimp / lobster / garlic / plum tomatoes / white wine / over linguini 32

### FETTUCCHINE ALFREDO WITH SAUSAGE

classic style / sausage (Stephanie Plum's favorite, Google it) 23

## MAINS

Entrées include complimentary house salad and family style pencil points marinara.

### CHICKEN CACCIATORE

seasoned and roasted bone-in chicken / rosemary / white wine / red wine vinegar / *Marsilio's most popular dish since 1951* 24

### CHICKEN SCARPARELLO

breast of chicken / Italian sausage / butter / garlic / white wine / red peppers 24

### CHICKEN SORRENTINO

sautéed breast of chicken / prosciutto / eggplant / mozzarella / white wine sauce 23

### CHICKEN VITTORIA

sautéed breast of chicken / tomato / artichoke heart / mozzarella / white wine sauce 23

### CRISPY NORWEGIAN SALMON

roasted vegetables / lemon broth / tarragon 28

### VEAL PARMIGIANO

"world's best" / pan fried, breaded veal scallopini / baked with mozzarella / fresh marinara 29 / chicken parmigiano 23

## "I CAN'T DECIDE"

### EVERYTHING PARM

chicken / meatball / eggplant 26

### EVERYTHING FRANCAISE

veal / chicken / shrimp / artichoke 29

### CHICKEN CACCIATORE / VEAL PARM / BROCCOLI RABE

try a little bit of everything / MK Favorite 29

## SIDES

BROCCOLI RABE W/ GARLIC & OIL 7

SEASONAL ROASTED VEGETABLES 7

### GIANT MEATBALL PARM

pork / beef / sausage / parmesan cheese / marinara 9

### GARLIC BREAD

oven baked Italian bread 5 / with quattro formaggio dipping sauce 7.50

### CLAMS CASINO

middle neck clams / peppers / onions / bacon / butter / white wine 12

### ARTICHOKE HEARTS LIMONE

artichokes francaise / white wine / lemon 12

### WINTER FENNEL SALAD

arugula / granny smith apples / shaved fennel / dried cranberries / candied walnuts / mandarin oranges / goat cheese / pomegranate citrus vinaigrette 11

### ARUGULA

baby arugula / cherry tomato / shaved reggiano parmesan / red onion / lemon vinaigrette 10

### SHRIMP PROVENCAL

shrimp / capers / black olives / plum tomatoes / garlic butter / white wine sauce / over spaghetti 29

### VODKA RIGATONI

rigatoni pasta / light plum tomato cream sauce 21  
add chicken +5 / sausage +6 / shrimp +7

### LASAGNA

sausage / beef / plum tomato / ricotta cheese 24

### MANICOTTI & MEATBALL

two manicotti filled with ricotta cheese / giant meatball 26

### ROEBLING AVENUE VEAL CHOP

breaded, flattened veal chop / topped with arugula / tomato / garlic basil oil / or parmigiano style 40

### VEAL SALTIMBOCCA

veal scallopini / prosciutto / mozzarella / spinach / marsala sage sauce 29

### FILET MIGNON AU POIVRE

7 oz filet / peppercorn crusted/ brandy cream sauce / roasted potato wedges 37

### CRANBERRY APPLE PORK CHOP

14oz bone in pork chop / crispy pancetta / dried cranberries / granny smith apples / brandy wine cream sauce 32

### PRIME NY STRIP STEAK

14 oz Prime NY Strip / roasted potatoes 42

POTATO WEDGES 7

SAUTÉED SPINACH W/ GARLIC & OIL 7



## SPECIALTY COCKTAILS

### PEARTINI

gin / pear nectar / lemon juice / rosemary infused simple syrup 12

### POINSETTIA SPRITZER

stoli citros / pama liqueur / cranberry juice / orange juice / prosecco 12

### WHITE WINTER

vodka / italicus / white cranberry juice / lime juice / sage infused simple syrup 12

### MARSILIO'S MANHATTAN

crown royal / amaretto / dry vermouth / cherry / rocks 12

### CHAMBERSBURG SMASH

whiskey / ginger liqueur / cranberry juice / lemon juice / red wine float 12

### MISTLETOE MARGARITA

tres agaves tequila / la pinta pomegranate liqueur / lime juice / club soda / sugar salt rim 12

## AFTER DINNER COCKTAILS

### SPICED HOT TOTTIE

bourbon / spiced pear liqueur / apple cider / lemon juice / honey cinnamon syrup / whipped cream / nutmeg 12

### MOCHA MARTINI

vodka / creme de coaco / kahlua / chocolate 12  
*\*ask for peppermint for some holiday cheer!\**

### CHOCOLATE PEANUT BUTTER CUP

peanut butter screwball / creme de cocoa / chocolate sauce / whipped cream 12

### ESPRESSO MARTINI

vanilla vodka / espresso / kahluha 12

### LIQUID CANNOLI

*Marsilio's secret recipe* 12

### THE NIGHT CAP

bourbon / espresso / simple syrup / creme de cocoa / nutmeg 12

## CLASSIC COCKTAILS

### COSMOPOLITAN

vodka / triple sec / cranberry juice / lime 12

### NEGRONI

gin / campari / sweet vermouth 12

### FRENCH MARTINI

stoli vanilla / chambord / pineapple juice 12

### OLD FASHIONED

bourbon / bitters / orange / cherry 12

## DESSERTS

### "I CAN'T DECIDE"

a little bit of everything / cannoli / tartufo / tiramisu 14

### ICE CREAM

peppermint / vanilla / chocolate / peanut butter 6

### MINI CANNOLIS

set of three fresh mini cannolis 8

### TARTUFO

chocolate and vanilla ice cream / almonds / cherry / hard chocolate shell 8

### DARK SIDE OF THE MOON CHOCOLATE CAKE

award winning, three-layered rich chocolate cake / coffee / kahlua / chocolate mousse / belgian chocolate ganche 8

### TIRAMISU

lady fingers soaked in espresso / shaved chocolate / kahlua / mascarpone 8

### NY CHEESECAKE

traditional style NY cheesecake / rich and buttery graham cracker crust 7



*We kindly ask for limited substitutions from our Kitchen. If you have a dietary issue please alert your server. Please keep in mind there are supply chain difficulties and labor shortages nationwide. We thank you for your patience!*

*2021 marked the 70th anniversary of Marsilio's Kitchen. It is with tremendous gratitude and pride that we continue to present our rendition of authentic Italian cuisine prepared with the finest local and imported ingredients. Whether you are a first timer or a valued regular, we are truly grateful for your patronage! Your support throughout the global pandemic has humbled us and strengthened our resolve to not only survive, but to thrive, and face the many challenges while continuing to provide outstanding food and hospitality. So, we ask you to raise a glass with us and make a toast to yet another delicious year at Marsilio's Kitchen.*

*Thank you!*

*Alan, Denise, Grace, Julia and our entire staff at MK.*