

As Marsilio's Kitchen celebrates our 75th anniversary, we feel extremely grateful to welcome you to our table. Our menu remains true to our Southern Italian heritage — veal parmigiana, chicken cacciatore, fresh seafood, and homemade pastas — while our approach continues to evolve. Guests come for the food, but return for the feeling — the kind that turns everyday meals and life's celebrations into lasting memories.

That feeling comes not only from our family, but from our extraordinary staff. Many have been with us for decades, and in some cases, generations of their families have worked alongside ours. These connections are what make Marsilio's more than a restaurant — they make it a local landmark and family legacy in our community.

Looking ahead, our focus is simple: deepen what we do best— quality, hospitality, and consistency — everything else follows.

*Thank you for being part of our story.*



## starters

### GRILLED OCTOPUS

lemon | olive oil | parsley | balsamic glaze 26

### EGGPLANT ROLLATINI

thinly sliced pan-fried eggplant | whipped ricotta marinara | mozzarella 15 | as entrée 28

### CALAMARI FRITTO

cherry peppers | marinara 17

### SAUSAGE AND PEPPER SKILLET

fennel sausage | roasted pepper | aged provolone herb oil 15

### GIANT MEATBALL PARM

served over italian bread | parmesan cheese marinara 13

### CLAMS CASINO

middle neck clams | peppers | onions | bacon butter | white wine 15

### ARTICHOKE HEARTS LIMONE

artichokes francaise | white wine | lemon 15

## salads

### MARSILIO'S CHOPPED ANTIPASTO

crisp romaine | roasted peppers | olives provolone | egg | fresh mozzarella | imported tuna | salami | Italian dressing 15

### BEET SALAD

beets | mixed greens | red onion | goat cheese candied walnuts 14

### CAESAR

crisp romaine | croutons | caesar dressing 12

### ARUGULA

baby arugula | cherry tomato | shaved reggiano parmesan | red onion | lemon vinaigrette 12

ADD CHICKEN +6 | SHRIMP +11 | SALMON +15

## pastas

*All pasta entrées include complimentary house salad  
Caesar salad upgrade +4*

### HOUSE MADE RICOTTA GNOCCHI

peas | shiitake mushroom | crispy pancetta sherry cream sauce 29

### BRAISED BEEF PAPERDELLE

cippolini onion | roasted plum tomato port cream sauce | port wine 29

### SEAFOOD RUSTICA

clams | shrimp | lobster | garlic | plum tomatoes white wine | over linguini 39

### FETTUCCINE ALFREDO

classic style 25

### SHRIMP PROVENCAL

shrimp | capers | black olives | plum tomatoes garlic butter | white wine sauce | over spaghetti 32

### LASAGNA

pork | veal | beef | plum tomato | ricotta cheese 29

### VODKA RIGATONI

rigatoni pasta | light plum tomato cream sauce 25

ADD CHICKEN +6 | SAUSAGE +6 | SHRIMP +11  
CRUMBLED SAUSAGE +4 | SALMON +15 | PANCETTA +4  
GF PASTA +3

## i can't decide

### EVERYTHING PARM

chicken | meatball | eggplant 33

### EVERYTHING FRANCAISE

veal | chicken | shrimp | artichoke 34

### CHICKEN CACCIATORE | VEAL PARM BROCCOLI RABE

try a little bit of everything  
an MK Favorite 34

## Mains

*Entrées include complimentary house salad and family style penne  
marinara | caesar salad upgrade +4 | vodka rigatoni upgrade +6*

### CHICKEN CACCIATORE

seasoned and roasted bone-in chicken | rosemary white wine | red wine vinegar 29

*Marsilio's most popular dish since 1951*

### CHICKEN SCARPARELLO

breast of chicken | Italian sausage | butter | garlic white wine | red peppers 30

### CHICKEN SORRENTINO

sautéed breast of chicken | prosciutto | eggplant mozzarella | white wine sauce 29 | veal 34

### CHICKEN VITTORIA

sautéed breast of chicken | tomato | artichoke heart mozzarella | white wine sauce 29

### CRISPY NORWEGIAN SALMON

asparagus | lemon broth | tarragon 34

### VEAL PARMIGIANO

"world's best" | pan fried, breaded veal scallopini baked with mozzarella | fresh marinara 35 / chicken 29

### ROEBLING AVENUE VEAL CHOP

breaded, flattened veal chop | topped with arugula tomato | garlic basil oil | or parmigiano style 52

### VEAL SALTIMBOCCA

veal scallopini | prosciutto | mozzarella | spinach marsala sage sauce 34

### VEAL BERGAMO

veal scallopini | marsala wine sauce | mushrooms peas | prosciutto 34

### FILET MIGNON AU POIVRE

8 oz filet | peppercorn crusted | brandy cream sauce roasted potato wedges 55

### NY STRIP

14 oz NY Strip | mushroom demiglaze 59

### FRENCHED PORK CHOP

14 oz double bone in pork chop | fennel | roasted tomato white wine | caper pan sauce 36

*A credit card processing fee will be applied to all credit card transactions. Guests may avoid this fee by paying with cash or debit.*

## cena per due

*The perfect sized portion for two.  
Includes a split ceasar or chopped antipasto salad.*

### LASAGNA

pork | veal | beef | plum tomato ricotta cheese | garlic bread 49

### BEST OF THE BURG

veal parmigiano | chicken cacciatore vodka rigatoni 66

### CHICKEN MARSALA

sautéed breast of chicken | mushrooms marsala wine sauce | rigatoni fra diavlo 60

*No Substitutions*

## shareable sides

**BROCCOLI RABE W| GARLIC & OIL 9**

**ROASTED POTATOES W| ONIONS & SAGE 9**

**SAUTÉED SPINACH W| GARLIC & OIL 9**

**SAUTÉED MUSHROOMS 9**

**ASPARAGUS 9**

**GARLIC BREAD WITH QUATTRO  
FORMAGGIO SAUCE 9**

**PENNE W| GARLIC & OIL 6**

**VODKA RIGATONI 8**