



Starters

MUSSELS spicy marinara sauce / or butter garlic basil sauce / plum tomatoes	65 / 110
EGGPLANT ROLLATINI baked / sliced pan-fried eggplant / whipped ricotta / marinara / mozzarella	55/ 100
MEATBALLS pork / beef / sausage / asiago cheese / marinara	65 / 105
CLAMS CASINO middle neck clams / peppers / onions / bacon / butter / white wine	70 / 115
ARTICHOKE HEARTS LIMONE artichokes francaise / white wine / lemon	70 / 115
SAUSAGE STUFFED MUSHROOMS peppers / breadcrumbs / peccorino / mozzarella	55 / 105
SHRIMP COCKTAIL U-16 jumbo shrimp cocktail / cocktail sauce / lemon	MP

Salads

MARSILIO'S CHOPPED ANTIPASTO crisp romaine / roasted peppers / olives / provolone / egg / fresh mozzarella / imported tuna / salami / Italian dressing	50 / 95
ARUGULA baby arugula / cherry tomato / shaved reggiano parmesan / red onion / lemon vinaigrette	35 / 70
CAESAR crisp romaine / croutons / Caesar dressing	35 / 70
HOUSE SALAD spring mix / provolone / balsamic vinaigrette	30 / 60
CONTINENTAL spring mix / apples / Mandarin oranges / caramelized walnuts / craisins / goat cheese / citrus vinaigrette	40 / 75

Half tray serves up to 8 people
Full tray serves up to 15 people
Gluten Free Preparations Available (Additional Charges will Apply)

TO ORDER
609.882.8300
EVENTS@MARSILIOSKITCHEN.COM

Pasta

RIGATONI / PENNE / CAVATELLI / TORTELLINI / FETTUCCINE
gluten free penne available (half +7 / full +15)

AMATRICIANA pancetta / onions / basil / plum tomato sauce	45 / 80
ALFREDO W/ SAUSAGE classic style / sausage	50 / 85
BRAISED BEEF cippolini onion / roasted plum tomato / sherry cream sauce / port wine demi glaze	65 / 110
BROCCOLI RABE sausage / onions / olive oil / roasted garlic	50 / 100
CARBONARA classic style / sausage	45/ 80
CLAM SAUCE baby clams / butter / garlic / white wine	75 / 130
SHRIMP SCAMPI butter / garlic / white wine / parsley	75 / 130
VODKA SAUCE rigatoni pasta / light plum tomato cream sauce	45 / 80

Chicken & Veal

HALF TRAY 10 PIECES / FULL TRAY 20 PIECES
chicken 60 / 105 | veal 80 / 150

CHICKEN CACCIATORE

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

FRANCAISE

egg battered / lemon / white wine

MARSALA

marsala wine / mushrooms

PARMIGANO

pan fried, breaded / baked with mozzarella / fresh marinara

PICCATA

lemon, white wine, capers

SALTIMBOCCA

prosciutto / mozzarella / spinach / marsala sage sauce

SCARPARELLO

Italian sausage / butter / garlic / white wine / red peppers

SORRENTINO

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

VITTORIA

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

Seafood

SHRIMP PROVENÇAL

black olives / capers / white wine / tomatoes / served over linguini

65 / 120

TUSCAN SALMON

4oz pan-seared salmon / mushrooms / tomatoes / lemon / butter / white wine (H: 8 / F: 16)

60 / 120

Breads

SEMOLINA STICK

4.50

GARLIC BREAD

7.50

Pork & Beef

SAUSAGE, PEPPERS & ONIONS

sweet Italian sausage / peppers / olive oil / provolone

60 / 110

ROAST PORK

sliced Italian roast pork / broccoli rabe / rosemary

75 / 140

ROAST TENDERLOIN

6lb roast tenderloin / rosemary / barolo wine sauce / grilled vegetables / potatoes

MP

MEATBALLS

pork / beef / veal / asiago cheese / marinara / over linguine

65 / 120

Sides

half tray 35 / full tray 75

BROCCOLI RABE

olive oil / garlic

ROASTED POTATOES

rosemary / parmesan cheese

ROASTED VEGETABLES

seasonal vegetables / olive oil / garlic / rosemary

STRING BEANS

olive oil / garlic

SAUTÉED SPINACH

olive oil / garlic

Desserts

CHOCOLATE MOUSSE CAKE

36

NY STYLE CHEESECAKE

36

CANNOLIS (16 mini cannolis)

55