

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 16

SAUSAGE AND PEPPER SKILLET

fennel sausage | roasted pepper | aged provolone herb oil 14

GIANT MEATBALL PARM

served over italian bread | parmesan cheese marinara 12

BEEF CARPACCIO

mushrooms | capers | olive oil | arugula | reggiano parmigiano 24

CLAMS CASINO

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

ARTICHOKE HEARTS LIMONE

artichokes francaise | white wine | lemon 15

salads

MARSILO'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 28

BRAISED BEEF PAPARDELLE

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

SEAFOOD RUSTICA

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

FETTUCCINE ALFREDO

classic style 25

SHRIMP PROVENÇAL

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 +3 | SALMON +15 | GF PASTA +3

i can't decide

EVERYTHING PARM

chicken | meatball | eggplant 32

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

CHICKEN CACCIATORE

seasoned and roasted bone-in chicken | rosemary white wine | red wine vinegar 29
Marsilio's most popular dish since 1951

CHICKEN SCARPARIELLO

breast of chicken | Italian sausage | butter | garlic white wine | red peppers 29

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 34
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 49

FRENCHED PORK CHOP

14 oz double bone in pork chop | fennel | roasted tomato | white wine | caper pan sauce 34

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 64

NY STRIP STEAK

sliced 16 oz NY Strip
roasted potatoes | sautéed spinach
seasoned mushroom demi-glaze 84

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 6