

STARTERS

- MUSSELS

mild or spicy marinara sauce / or butter garlic basil sauce 15
- EGGPLANT ROLLATINI

thinly sliced pan-fried eggplant / whipped ricotta / marinara / mozzarella 14 / as entrée 26
- CALAMARI FRITTO

cherry peppers / marinara 16
- SAUSAGE AND PEPPER SKILLET

fennel sausage / roasted pepper / aged provolone / herb oil 11

- GIANT MEATBALL PARM

served over italian bread / parmesan cheese / marinara 9
- GARLIC BREAD

oven baked Italian bread 5 / with quattro formaggio dipping sauce 8
- CLAMS CASINO

middle neck clams / peppers / onions / bacon / butter / white wine 14
- 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 12

- CAESAR

crisp romaine / croutons / Caesar dressing 10
- ARUGULA

baby arugula / cherry tomato / shaved reggiano parmesan / red onion / lemon vinaigrette 10
- ADD CHICKEN +6 / SHRIMP +9 / SALMON +12

PASTA

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 28
- SEAFOOD RUSTICA

mussels / clams / shrimp / lobster / garlic / plum tomatoes / white wine / over linguini 35
- FETTUCCINE ALFREDO WITH SAUSAGE

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

- SHRIMP PROVENCAL

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

sausage / beef / plum tomato / ricotta cheese 26
- VODKA RIGATONI

rigatoni pasta / light plum tomato cream sauce 22
- ADD CHICKEN +6 / SAUSAGE +6 / SHRIMP +9 / GLUTEN FREE PASTA +5

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 / Marsilio’s most popular dish since 1951 28
- CHICKEN SCARPARELLO

breast of chicken / Italian sausage / butter / garlic / white wine / red peppers 28
- CHICKEN SORRENTINO

sautéed breast of chicken / prosciutto / eggplant / mozzarella / white wine sauce 28
- CHICKEN VITTORIA

sautéed breast of chicken / tomato / artichoke heart / mozzarella / white wine sauce 28
- CRISPY NORWEGIAN SALMON

roasted vegetables / lemon broth / tarragon 32

- VEAL PARMIGIANO

“world’s best” / pan fried, breaded veal scallopini / baked with mozzarella / fresh marinara 32 / chicken parmigiano 28
- ROEBLING AVENUE VEAL CHOP

breaded, flattened veal chop / topped with arugula / tomato / garlic basil oil / or parmigiano style 43
- VEAL SALTIMBOCCA

veal scallopini / prosciutto / mozzarella / spinach / marsala sage sauce 32
- VEAL BERGAMO

veal scallopini / marsala wine sauce / mushrooms / peas / prosciutto 32
- FILET MIGNON AU POIVRE

7 oz filet / peppercorn crusted/ brandy cream sauce / roasted potato wedges 39
- FRENCHED PORK CHOP

14oz double bone in pork chop / fennel / roasted tomato / white wine / caper pan sauce 32
- PRIME NY STRIP STEAK

14 oz Prime NY Strip / roasted potatoes 49

“I CAN’T DECIDE”

- EVERYTHING PARM

chicken / meatball / eggplant 29
- EVERYTHING FRANCAISE

veal / chicken / shrimp / artichoke 32
- CHICKEN CACCIATORE / VEAL PARM / BROCCOLI RABE

try a little bit of everything / MK Favorite 31

SHAREABLE SIDES

- BROCCOLI RABE W/ GARLIC & OIL 8

SEASONAL ROASTED VEGETABLES 8
- ROSEMARY POTATO WEDGES 7

SAUTÉED SPINACH W/ GARLIC & OIL 8
- PENNE W/ GARLIC & OIL 6

VODKA RIGATONI 6

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.



SPECIALTY COCKTAILS 14

CALL ME SAGE

vodka / white cranberry / lime / italicus / sage reduction

STATION 71

mezcal / cranberry juice / ginger liqueur / orange & cinnamon reduction / lemon

IN FASHION

bourbon / orange bitters / vanilla honey reduction / cinnamon

TINI TINY DANCER

gin / pear nectar / lemon / rosemary reduction

OUT OF TIME

bourbon / blackberry thyme reduction / lime

THE BEAR

aged gin / campari / sweet vermouth / star anise reduction

THE NIGHT'S STILL YOUNG

vanilla vodka / kahlua / espresso / chai anise reduction

CLASSIC COCKTAILS 13

COSMOPOLITAN

vodka / triple sec / cranberry juice / lime

NEGRONI

gin / campari / sweet vermouth

FRENCH MARTINI

stoli vanilla / chambord / pineapple juice

OLD FASHIONED

bourbon / bitters / orange / cherry

CHAMBERSBURG SMASH

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

FREE SPIRITS NON-ALCOHOLIC 6

PEAR SPRITZER

pear nectar / lemon / rosemary reduction / club soda

SAGE SPRITZER

white cranberry / lime / sage reduction / club soda

BLACKBERRY THYME TEA

black tea / blackberry thyme reduction

CHAI TEA ANISE

black tea / chai anise reduction

We kindly ask that you limit substitutions. If you have a dietary restriction or allergy, please alert your server. Please keep in mind there are supply chain difficulties and labor shortages nationwide. We thank you for your patience!

AFTER DINNER COCKTAILS 13

ESPRESSO MARTINI

vanilla vodka / espresso / kahlua

LIQUID CANNOLI

Marsilio's secret recipe

LEMONCELLO - TINI

Marsilio's secret recipe

DESSERTS

CANNOLI SUNDAE

pistachio ice cream / cannoli cream / chocolate syrup 9

ARCTIC ICE CREAM

vanilla / chocolate / famous peanut butter 6

MINI CANNOLIS

set of three fresh mini cannolis 8

TARTUFO

chocolate and vanilla ice cream / almonds / cherry / hard chocolate shell 9

DARK SIDE OF THE MOON CHOCOLATE CAKE

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

TIRAMISU

lady fingers soaked in espresso / shaved chocolate / kahlua / mascarpone 9

NY CHEESECAKE

traditional style NY cheesecake / rich and buttery graham cracker crust 8

CRÈME BRÛLÉE

custard / caramelized sugar / fresh berries 10

"I CAN'T DECIDE"

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

Come Party With Us!

Book Your Next Celebration in our Private Dining Room!

2022 marks the 71st 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!