

Antipasti ~ Appetizers

Antipasto Di Casa

Grilled and Baked Assortment of Vegetables: Eggplant, Peppers, Onion, Zucchini, Asparagus, Rice-Stuffed Tomato and Vegetable Frittata

\$8.95

Broccoletti All'Olio

Broccoli Rabe sautéed in Olive Oil and Garlic; served with grilled Italian Sweet Sausage

\$11.95

Mozzarella Fritta

Fried Mozzarella served with Marinara Sauce

\$8.50

Vongole Vesuvio

Cockle Clams sautéed with either a White or Red Garlic Wine Sauce

\$9.95

Peperoni Arrostiti

Fire Roasted Peppers with fresh Mozzarella and Imported Olives

\$8.95

Chilled Asparagus and Crabmeat

Asparagus Spears served with Tomato Wedges, fresh Mozzarella and Basil, topped with Crabmeat and drizzled with Extra Virgin Olive Oil

\$13.95

Frutti Di Mare

Cockle Clams, White Water Mussels, Shrimp, Scallops, Crabmeat and Calamari sautéed with either a White or Red Garlic Wine Sauce

\$11.95

Crispy Calamari

Fried Tender Squid served with Marinara Sauce and Lemon

\$8.95

Cozze

White Water Mussels sautéed with either a White or Red Garlic Sauce

\$8.95

Jumbo Shrimp Cocktail

Chilled Jumbo Shrimp served with Cocktail Sauce and Lemon

\$10.50

Zuppa ~ Soups

Minestrone

Original Italian Tomato and Vegetable Soup

\$4.95

Capellini or Tortellini in Brodo

Angel Hair or Veal Tortellini in Consomme

\$4.95

Crema Di Asparagi

Cream of Asparagus Soup

\$4.95

Zuppa Del Giorno

Soup of the Day – please ask server

Insalate ~ Salads

House Salad

Traditional Garden Salad served with homemade Italian Vinaigrette

\$6.95

Caesar Salad

Crisp Romaine Lettuce tossed with homemade Caesar Dressing and Croutons

\$7.95

Spring Salad

Baby Lettuce tossed in Balsamic Vinaigrette with wedges of fresh Tomato, julienne Carrots, sliced Cucumbers and Red Onion Confit

\$7.95

Mozzarella Caprese

Tomato, Fresh Mozzarella and Basil Salad drizzled with Extra Virgin Olive Oil

\$9.95

Mediterranean Salad

Crisp Romaine Lettuce topped with Shrimp, Jumbo Lump Crabmeat, Tomato and Radicchio served with a Lemon Vinaigrette

\$15.95

Marco Polo

Ristorante and Bar

Pasta

Gnocchi Pomodoro Homemade Potato Pasta with a fresh Plum Tomato Sauce	\$15.50	Fettuccine Amatriciana Fettuccine with fresh Tomato, Bacon and Romano Cheese	\$15.95
Gnocchi Gorgonzola Homemade Potato Pasta with a rich Gorgonzola Cream Sauce	\$15.50	Fettuccine Alfredo Fettuccine with a Cream and Parmesan Cheese Sauce	\$14.95
Penne Arrabbiata Penne tossed with a Spicy Garlic Marinara sauce	\$14.50	Melanzana Parmigiana Egg-battered Eggplant baked with Tomato Sauce and Mozzarella	\$13.50
Ravioli Piacere Spinach and Ricotta Ravioli with your Choice of Tomato, Marinara, Oil and Garlic, Alfredo Cream, or Blush Sauce	\$15.95	Lasagna Romana Traditional Lasagna baked with Ricotta Cheese, Meat Sauce and Mozzarella	\$13.95
Penne Con Asparagi Penne with Asparagus in a light Blush Sauce	\$15.50	Manicotti Homemade pasta stuffed with Ricotta Cheese and Fresh Spinach baked with Tomato Sauce and Mozzarella	\$13.50
Penne Vodka Penne with a mild Tomato, Prosciutto and Blush Sauce	\$15.50	Spaghetti Pomodoro Spaghetti in a fresh Tomato Sauce	\$13.50
Spaghetti Bolognese Spaghetti with Marco Polo's Homemade Meat Sauce	\$15.95	Tortellini Rings of pasta stuffed with Veal and tossed in Cream or Tomato Sauce	\$15.95
Spaghetti Carbonara Spaghetti with Italian Country Style Bacon, Egg, Cheese and Cream	\$14.95	Pasta Primavera Linguine with a Medley of fresh Vegetables in a White Wine Sauce	\$14.50
Penne Puttanesca Penne pasta tossed in an Anchovy, Olive and Caper Marinara Sauce	\$15.50	Spaghetti Aglio and Olio Spaghetti with Olive Oil, Garlic and Peperoncino	\$13.50
Spaghetti Caprese Spaghetti with fresh Mozzarella, Basil and Tomato	\$14.95		

Risotto – Rice

All dishes prepared with Italian Arborio Rice

Risotto Alla Pescatore Risotto with Clams, Mussels, Shrimp, Crabmeat, Scallops and Calamari with a White or Red Garlic Sauce	\$21.50	Risotto Scampi Risotto with Mediterranean Scampi with a Blush Sauce	\$17.50
Risotto Con Funghi Risotto with an assortment of Wild Mushrooms with a Light White Wine Cream Sauce	\$16.50	Risotto Fra Diavolo Risotto with Jumbo Shrimp, Baby Scampi and Sea Scallops in a spicy Marinara sauce (can also be prepared mild)	\$20.50

Olives & Bruschetta are served complimentary with all dinners per person.
Additional Charges apply to further orders.

Pasta Di Mare – Pasta with Seafood

The Chef prepares these dishes slightly spicy.

<p>Spaghetti Alle Vongole Cockle Clams with a either White or Red Garlic Wine Sauce</p>	\$18.50	<p>Linguine Al Tonno Linguine with fresh Tuna in either a White or Red Garlic Wine Sauce</p>	\$17.95
<p>Farfalle Alla Marco Polo Farfalle Pasta tossed with Smoked Salmon and Baby Scampi with a Pink Cognac Cream Sauce</p>	\$17.95	<p>Linguine Alla Pescatore Linguine with Clams, Mussels, Shrimp, Scallops, Crabmeat and Calamari with either a White or Red Garlic Wine Sauce</p>	\$21.50
<p>Penne Alla Crema Di Scampi Jumbo and Baby Scampi in a Blush Sauce</p>	\$17.50	<p>Fettuccine Al Salmone Fettuccine with Smoked Salmon in Tomato and Cognac Cream Sauce</p>	\$16.95
<p>Linguine Alla Cozze Mussels over pasta with a choice of White or Red Garlic Wine Sauce</p>	\$17.95		

Pollo – Chicken

<p>Pollo e Gamberi Fra Diavolo Chicken Breast & a pair of Jumbo Shrimp sautéed in a Spicy Marinara Sauce with Shitake Mushrooms</p>	\$23.50	<p>Pollo Marco Polo Chicken breast sautéed with Shiitake Mushrooms topped with Prosciutto and Mozzarella</p>	\$20.50
<p>Pollo Francese Egg-battered Chicken breast sautéed with Lemon and White Wine Sauce</p>	\$19.95	<p>Pollo Cacciatore Chicken breast sautéed with fresh Rosemary leaves, Garlic and White Wine</p>	\$19.95
<p>Pollo Marsala Sautéed Chicken breast and Mushrooms with a Marsala Wine Sauce</p>	\$19.95	<p>Pollo Romano Roman-style Chicken sautéed with Plum Tomatoes, Peppers and Onions</p>	\$20.50
<p>Pollo Parmigiana Lightly Breaded Chicken Cutlet baked with Tomato Sauce and Mozzarella</p>	\$17.95	<p>Pollo Fantasia Sautéed Chicken breast topped with Asparagus and Mozzarella with a Lemon Wine Sauce</p>	\$20.50

Vitello – Veal

Milk –Fed, Thinly sliced, Tender Veal

<p>Scaloppine Con Asparagi Veal with Asparagus in a Red Wine Sauce, Sprinkled with Parmigiano</p>	\$21.50	<p>Vitello Parmigiana Lightly Breaded Veal Cutlet baked with Tomato Sauce and Mozzarella</p>	\$20.50
<p>Scaloppine Piccata Veal with Lemon, Capers and Butter in a White Wine Sauce</p>	\$20.50	<p>Scaloppine Marco Polo Veal sautéed with Crabmeat and Baby Scampi in a White Wine Sauce</p>	\$23.50
<p>Veal Saltimbocca Veal seasoned with Sage, sautéed with White Wine and topped with Prosciutto</p>	\$21.50	<p>Veal Gaeta Veal sautéed with Sun-dried Tomatoes, Artichokes, Capers and Spinach in White Wine Lemon Sauce</p>	\$21.95

Manzo and Agnello – Beef and Lamb

<p>Bistecca Alla Pizzaiola Grilled 14oz USDA Choice NY Steak with a Pizzaiola Sauce of Plum Tomato, Garlic and Oregano</p>	\$24.50	<p>Abbacchio Rack of Lamb encrusted with a Savory Herb served with a Whole Grain Mustard Sauce</p>	\$29.95
<p>Bistecca Alla Griglia 14 oz USDA Choice NY Steak grilled to perfection</p>	\$24.50	<p>Abbacchio Alla Menta Rack of Lamb served with a Mint Cognac Sauce</p>	\$29.50
		<p>Abbacchio All Griglia Rack of Lamb Marinated and Grilled</p>	\$28.95

Pesce- Fish

Pesce Del Giorno

A Variety of Fresh Whole Fish

Grilled and Filleted Tableside

Gamberi Al Cognac

*Jumbo Shrimp in a Pink Cognac
Sauce served with Rice*

\$22.50

Conchiglie Alla Ligure

*Sea Scallops sautéed with fresh
Tomatoes, Mushrooms in a White
Wine Garlic Sauce*

\$20.95

Salmone Alla Griglia

*Grilled fresh Filet of Norwegian
Salmon in a Classic Lemon
Vinaigrette*

\$20.50

Sea Bass

*Filet of fresh Sea Bass sautéed with
Jumbo Shrimp, Sea Scallops and diced
Tomatoes with a White Wine Sauce*

\$29.95

Tonno Alla Siciliana

*Fresh Filet of Tuna Grilled and
topped with fresh Diced Tomatoes
and Olives*

\$20.50

Zuppa di Pesce Alla Livornese

*Mussels, Clams, Shrimp, Calamari,
Crabmeat, Scallops, Lobster Tail and
Fresh Filet of Fish sautéed with a Red
Garlic Wine Sauce*

\$23.95

Triglia Alla Livornese

*Filet of Red Snapper sautéed
Livornese Style with Fresh Cherry
Tomatoes, Onions, Basil and Olives*

\$22.50

Triglia Alla Griglia

*Filet of Red Snapper lightly marinated
and grilled*

\$22.50

Pizza, Stromboli and Calzone

All Pizzas are 10"

Tuscan Pizza – Red Pizza with
*Spinach, Feta Cheese and
Bruschetta Tomatoes*

\$13.50

Red Pizza- Traditional Pizza with
Tomato Sauce and Mozzarella

\$9.50

Four Seasons –White Pizza with
*Eggplant, Roasted Peppers,
Prosciutto and diced Tomatoes*

\$13.50

White Pizza- Minced fresh Garlic and
Mozzarella Cheese

\$9.50

Margherita- Red Pizza with fresh
Mozzarella and Basil

\$11.50

Marco Polo Pizza- Baby Scampi,
*Sausage, Chicken, Onions, Peppers, &
Mushrooms*

\$14.50

Calzone Primavera

*Broccoli, Spinach, Eggplant,
Onions, Mushrooms, Ricotta and
Mozzarella*

\$13.50

Stromboli

*Imported Ham, Chicken, Broccoli,
Onions and Mozzarella*

\$13.50

Italian Calzone

*Sausage, Roasted Peppers, Onions,
Mushrooms, Ricotta and Mozzarella*

\$13.50

Vegetable Stromboli

*Roasted Peppers, Onions, Spinach
Mushrooms, Zucchini and Mozzarella*

\$13.50

Toppings

*Sausage, Pepperoni, Anchovies,
Peppers, Mushrooms Onions, Olives,
Broccoli, Spinach, Zucchini...\$1.00 ea.*

Specialty Toppings

*Chicken, Shrimp, Prosciutto,
Roasted Peppers and
Ricotta Cheese...\$1.75 ea.*

*All entrees, not including Pastas, Rice, or Pizzas, are served with a complementary house salad and a side of
vegetables and potatoes*

An 18% gratuity will be added to parties of 8 or more people

Thank you for Your Patronage

Marco Polo

Ristorante and Bar