

MARTINO'S & MACARONI'S WINTER MENU

Prosciutto Arugala Salad with Dried Cherries & Goat Cheese: Italian cured ham tossed with fresh arugala, dried cherries, pine nuts, goat cheese and blueberry balsamic vinaigrette \$9.95

Spicy Mushrooms: Button mushrooms simmered in Worcestershire sauce, fresh garlic, demi-glace and red chili flakes \$6.95

Proscitto Wrapped Prawns: Prawns roasted and wrapped in Italian cured ham. Served with tomato tarragon gastrique \$9.95

Braised Local Beef Short Rib: Beef short rib braised in a red wine sauce. Served with a saffron risotto and sautéed spinach \$13.95

Wild Alaskan Smoked Salmon Fettuccine: Coho Salmon smoked in house and served in a creamy alfredo sauce tossed with fettuccine pasta \$9.95

Seafood Risotto: Creamy Arborio rice flavored with saffron and combined with fresh salmon, scallops, prawns, clams, mussels, calamari, tomatoes & peas \$12.95

Port Glazed Pork Belly: Pork belly slow braised & glazed with port wine. Served with creamy polenta and grilled vegetable ratoullie \$12.95

Pasta of the Forrest: Seasonal mushrooms sautéed in a white truffle rosemary cream sauce tossed with fettuccine pasta \$8.95