

# Macaroni's Ristorante

&  Martino's

## DOLCI

<b>SICILIAN VANILLA ICE CREAM</b> <i>homemade with walnuts, marsala wine, nutmeg and cinnamon</i>	5.50
<b>SPUMONI CLASSICO</b> <i>mixed fruit and almonds in chocolate-pistachio ice cream</i>	5.50
<b>CHOCOLATE MUD PIE</b> <i>a mocha ice cream with chocolate cookie crust &amp; sliced almonds</i>	5.50
<b>CHOCOLATE MOUSSE CAKE</b>	6.00
<b>LEMON CHEESECAKE</b>	6.00
<b>TIRAMISU</b> <i>a traditional Italian dessert</i>	6.00
<b>SODAS</b>	2.50
<b>ICE TEA</b>	2.50
<b>HOT TEA</b>	2.50
<b>HOUSE COFFEE</b> <i>an Italian roast blended with chicory &amp; cinnamon</i>	2.50
<b>CAPPUCCINO</b>	4.50
<b>ESPRESSO</b>	3.25
<b>SAN PELLEGRINO</b>	4.50
<b>LEMONADE</b>	2.50
<b>ROOTBEER, CREAM SODA</b> <i>Thomas Kemper 12 oz. bottles</i>	2.95

- ★ A 18% Service Charge may be added for parties of six or more.
- ★ Split orders \$2.00.
- ★ Sorry no separate checks.
- ★ A \$12.00 Corkage Fee.

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## INSALATAS

<b>SPINACH INSALATA</b> <i>spinach tossed with prawns, roasted pine nuts, sun dried tomato and fresh parmigiana in a warm vinaigrette</i>	11.50
<b>SEAFOOD CAESAR OR POLLO CAESAR</b> <i>our famous Caesar salad topped with the freshest seafood the market has to offer or substitute chicken</i>	14.95
<b>INSALATA MISTA</b> <i>a variety of fresh greens and vegetables tossed with red wine vinegar and olive oil</i>	} Side 5.50 Dinner Size 8.50 Large Bowl 14.50
<b>INSALATA alla CASA</b> <i>Caesar – according to legend not Italian but should be</i>	

## ANTIPASTI

<b>SCAMPI CON LEMON</b> <i>six large Tiger prawns sauteed in lemon, butter, garlic &amp; ground pepper</i>	9.50
<b>STEAMER CLAMS</b> (when available) <i>fresh Oregon steamer clams, sauteed in white wine, garlic, basil and sun dried tomatoes</i>	10.50
<b>TOASTED GARLIC BREAD</b> (four slices) <i>oven baked Italian bread topped with fresh garlic and butter</i>	4.95
<b>CROSTINI di PESTO</b> (four slices) <i>toasted Italian bread with mozzarella and pesto</i>	6.50
<b>CROSTINI MISTI</b> (four slices) <i>one each: marinara, tomatoes &amp; mozzarella, mozzarella &amp; pesto, and feta cheese, sun dried tomatoes, red onion, fresh garlic, mozzarella, mushroom &amp; artichoke hearts</i>	6.50
<b>BRUSCHETTA</b> (four slices) <i>oven baked Italian bread with fresh garlic, mozzarella, tomatoes, basil, virgin olive oil, and parmesan cheese</i>	6.50
<b>MINISTRONE</b> <i>with Macaroni's/Martino's flair</i>	cup 3.50; bowl 4.50
<b>FRUTTA 'N TRECCIA</b> (when in season) <i>a delightful medley of fresh fruit and cheese summer has to offer</i>	10.50
<b>ANTIPASTO CLASSICO</b> <i>white cheddar, mozzarella, with Black Forest ham, pepperoni, and salami, artichoke hearts, a variety of olives and pepperoncini</i>	10.50
<b>TRI CITRUS POLLO</b> (when in season) <i>grilled chicken breast in a citrus dressing served chilled with fruit, a perfect light summer meal</i>	13.50
<b>MACARONI &amp; CHEESE</b> <i>Martino's infamous macaroni: Jumbo noodles in an Oregon Tillamook white cheddar sauce, topped with a crunchy parmesan crust &amp; fresh parsley</i>	8.95