



Macaroni's & Martino's



STABILITO 1989

ZUPPAS 'E' INSALATAS

Minestrone

fresh vegetables, rich tomato broth

cup 4 bowl 5⁵⁰

Casa

Caesar – according to legend not Italian, but should be side 6 dinner 9 bowl 15

Spinach

Dijon red wine vinaigrette, candied walnuts, warm sun dried tomatoes, and parmesan

15

chicken – jumbo prawns – salmon

Mista

fresh greens, garden vegetables, red wine vinegar, and virgin olive oil side 6 dinner 9 bowl 15

Warm Beet & Bacon salad

oven roasted gold beets and applewood smoked bacon with mixed greens, goat cheese, warm house vinaigrette 15

Seafood or Pollo Caesar

our legendary Caesar
jumbo prawns and fresh salmon
or chicken 16

ANTIPASTI

Antipasto Classico

Italian cured meats, marinated olives, vegetables, and a selection of cheeses 14

Scampi con Lemon

six jumbo shrimp, lemon, baby tomatoes, garlic, basil, in a white wine butter sauce 12

Steamed Manila Clams

sun dried tomatoes, fresh basil, garlic, leeks, chili flakes, and parmesan in a white wine butter sauce 15⁵⁰

Our Famous Mac & Cheese

Tillamook Oregon sharp white cheddar with a crunchy panko parmesan crust 11⁵⁰
add-ins available

Calamari Fritti

served with marinara 11⁵⁰

Bruschetta (four slices)

fresh tomatoes, basil, and mozzarella 7⁷⁵

Our bread is baked fresh daily by La Baguette Bakery, Ashland, Oregon

PASTAS

All entrees include choice of Caesar or Mista Insalata or Minestrone soup.
Gluten Free Pasta +4 All pastas include garlic and shallots.

Spaghetti

your choice of:
char-grilled sweet Italian sausage
or three meat balls 18⁵⁰
or Bolognese 17⁵⁰
or marinara only 16

Angel Hair

with baby tomatoes, spinach, basil
in a lemon white wine
butter sauce 17
chicken 21 jumbo prawns 24

Capellini d'Mediterranean

roasted garlic, tomatoes, spinach,
Kalamata olives, bell peppers, artichoke hearts in a
white wine sauce, topped with feta 18⁵⁰
chicken 21 jumbo prawns 24⁵⁰

Linguine Vongole

fresh Manila clams, sun dried tomatoes,
basil, chili flakes, white wine
butter sauce, and parmesan 24

Penne Salsiccia

Zenners sweet Italian sausage,
caramelized onions, bell peppers
pomodoro sauce, topped with feta
20⁵⁰

Seafood Linguine

Manila clams, jumbo prawns, bay
scallops, fresh fish of the day,
sweet peas, mushrooms, tomatoes,
in a white wine butter sauce
or Alfredo 26

Penne Alfredo

creamy Alfredo sauce tossed with
penne pasta 16
chicken 21 jumbo prawns 24

Fettuccine Carbonara

Applewood smoked bacon,
caramelized onions, sweet peas,
parmesan, egg yolk cream sauce
21⁵⁰

Lasagna

homemade Bolognese, herbed ricotta
three cheese blend
with garlic toast
19⁵⁰



Please like us on Facebook for updates on specials.

RAVIOLI 'E' TORRELLINI

Ravioli Formaggio or Tortellini

traditional three cheese ravioli or tortellini
sauces: pesto cream, Alfredo, marinara, or
Bolognese
19⁵⁰

Tortellini Prosciutto

with prosciutto, mushrooms, peas,
and fresh rosemary in a light cream
white wine sauce
23⁵⁰

Oregon Smoked Salmon Ravioli

raviolis stuffed with smoked salmon
and three cheese blend in a mushroom,
basil rose sauce
23⁷⁵

ENTRÉES

Pollo or Eggplant Parmesan

parmesan breaded chicken breast or
eggplant medallions topped with marinara
and mozzarella served
with fettuccine alfredo
pollo 22 eggplant 19⁵⁰

Cioppino

Manila clams, jumbo prawns, bay scallops
fresh fish of the day, calamari,
simmered in a fresh tomato broth,
with garlic toast 26

Grilled Pollo Martino

chicken breast marinated and grilled
with roasted red pepper pesto,
served with chef's choice vegetables,
and roasted fingerling potatoes 22⁵⁰

Lamb Shank Osso Bucco

slow braised grass-fed Oregon lamb
shank with herb roasted fingerling
potatoes, seasonal vegetables topped
with rosemary osso bucco sauce
25⁵⁰

CALZONE

Calzones are served a la carte

Calzone Carne

Italian sausage, pepperoni, black forest ham,
marinara, tomatoes, ricotta, and mozzarella
served with a side of marinara
15⁷⁵

Calzone Primavera

tomatoes, mushrooms, red onions,
braised peppers, spinach, ricotta,
mozzarella, and marinara served with a side
of marinara
14⁷⁵



A \$15 Corkage fee.

Please, no separate checks. No split orders.

Extra plates upon request.

18% gratuity added for parties of six or more.

PIZZA

Pizzas are served a la carte 10".

Gluten-free pizza available, add 4. Additional toppings available.

Pepperoni

fresh tomato pizza sauce, pepperoni,
and mozzarella

12⁵⁰

Hawaiian

fresh tomato pizza sauce, black forest ham,
pineapple, and mozzarella

12⁷⁵

Alla Casa

fresh tomato pizza sauce, pepperoni,
sausage, olives, mushrooms, red onions,
bell peppers, and mozzarella

14

The Bacon and the Bees

Applewood smoked bacon, goat cheese,
green onion, honey, and mozzarella

13

Margherita

roasted garlic oil, fresh tomato, basil,
and mozzarella

12

Mediterranean

sun-dried tomatoes, artichoke hearts,
kalamata olives, spinach, Mama Lil's sweet
hot peppers, red onions, feta, and mozzarella

13⁷⁵

Pesto Primavera

fresh pesto, tomatoes, bell peppers,
red onion, spinach, and mozzarella

12⁷⁵

Pollo Saltimbocca

garlic oil base, grilled chicken, prosciutto,
tomatoes, spinach, and mozzarella

14

DOLCI

Lemon Ricotta Cheesecake

made by Martino himself - lemon infused
ricotta and cream cheese, graham
cracker almond crust with Oregon berry
coulis 8

Tiramisu

brandy, mascarpone, coffee, and
kahlua soaked lady fingers 8

Sicilian Vanilla Ice Cream

walnuts, marsala wine, nutmeg,
and cinnamon 8

Chocolate Mud Pie

espresso ice cream, chocolate cookie
crust, topped with chocolate
and caramel syrup 7²⁵

Chocolate Torte

flourless chocolate gluten free torte served
with chocolate and Oregon berry coulis 7

Spumoni Classico

Layered chocolate, cherry, and pistachio
ice cream 7

Raspberry Sorbetto

light, refreshing, dairy, and gluten-free 7

BEVANDE

Italian Sodas

vanilla, peach, blackberry
topped with cream 4²⁵

Sodas

Pepsi, Diet Pepsi, Ginger Ale,
Dr. Pepper, Sierra Mist 3²⁵

Iced Tea 3²⁵ Lemonade

3²⁵

Milk 3.50

San Pellegrino 500 ml. 5

Hot Tea 3

House Coffee

Good Bean, Jacksonville 3

Cappuccino 5

Espresso 4

Mocha 6