



Macaroni's & Martino's



STABILITO 1989

ZUPPAS 'E' INSALATAS

Minestrone

fresh vegetables, rich tomato broth
cup **4** bowl **5**

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
pollo – 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, and
warm house vinaigrette **14**

Seafood or Pollo Caesar

our legendary Caesar
jumbo prawns and organic salmon
or pollo **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 **14**

Our Famous Mac & Cheese

Tillamook Oregon sharp white cheddar with
a crunchy panko parmesan crust **11**
add-ins available

Calamari Fritti

served with marinara **11**

Bruschetta (four slices)

fresh tomatoes, basil, and mozzarella **7**

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 **18**
or Bolognese **17**
or marinara only **16**

Angel Hair

with asparagus, baby tomatoes, 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 **18**
chicken **21** jumbo prawns **24**

Linguini 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
20

Seafood Linguine

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

Penne Alfredo

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

Fettuccine Carbonara

Applewood smoked bacon, caramelized
onions, sweet peas, parmesan,
egg yolk cream sauce
20⁵⁰

Lasagna

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



Please like us on Facebook for updates on specials.

RAVIOLI 'E' TORELLINI

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

22

Oregon Smoked Salmon Ravioli

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

21⁷⁵

ENTRÉES

Pollo or Eggplant Parmesan

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

pollo **22** eggplant **18⁵⁰**

Cioppino

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

26

Sicilian Grilled Pollo

chicken breast marinated and grilled with
herbed caper butter, served with chef's
choice vegetables, and roasted fingerling

potatoes **22**

Lamb Shank Osso Bucco

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

24⁷⁵

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

11

Hawaiian

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

12

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

12⁷⁵

Margherita

roasted garlic oil, fresh tomato, basil,
and mozzarella

10

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 **7**

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