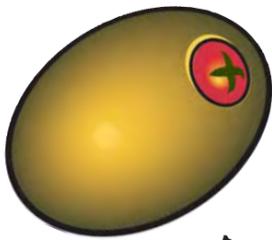


dinner



Martini

ITALIAN BISTRO

antipasti

wood-fired tuscan cheese bread
served with house marinara sauce 6.99

baked goat cheese
house specialty — surrounded with marinara and served with garlic parmesan crostinis 8.99

prosciutto melon
seasonal melon wrapped with prosciutto di parma and served with fresh berries 7.99

bruschetta
caramelized onion garlic purée, prosciutto, portobello mushrooms, roasted tomato, asiago cheese and toasted oregano over grilled focaccia 9.99

semolina crusted calamari
tender calamari fried crisp, with marinara and garlic aioli for dipping 10.99

spinach al forno
sautéed spinach, artichokes, sun-dried tomatoes, oven-baked in a parmesan cream sauce with garlic parmesan crostinis for dipping 10.99

mussels alla mamma
mussels pan-roasted in white wine garlic sauce with garlic croutons 10.99

beef carpaccio*
thinly sliced raw tenderloin, dijon shallot aioli fried capers and roasted pepper salad 10.99

antipasti platter
tomatoes, roasted peppers, feta cheese, wood-fired asparagus, artichoke hearts, pepperoni, genoa salami, fresh mozzarella, pepperoncinis, marinated olives 14.50

zuppa *martini family recipes*

minestrone 4.99 *cup* 3.50
creamy tomato basil 4.99 *cup* 3.50
giardenio 4.99 *cup* 3.50

insalata

martini house salad
chopped lettuce, diced tomatoes, red onion peppery bacon, crumbled gorgonzola and our house dressing - don't even ask, it's a secret! 5.25 **large salad** 8.50

italian wedge salad
Iceberg lettuce, parmesan-ranch dressing, chopped egg, red onion, tomatoes, gorgonzola and crispy pancetta 6.50

caesar
romaine lettuce, parmesan cheese herb croutons, kalamata olives & lemon caesar dressing 5.25 **large salad** 8.50

caprese salad
beefsteak tomatoes, fresh mozzarella, red onion, basil and aged balsamic vinegar 6.99

antipasti salad
chopped lettuce tossed with imported italian meats, fresh mozzarella, roasted red peppers, feta cheese, kalamata olives, marinated tomatoes and balsamic vinaigrette dressing 12.50

Jim Davis Owner
Allen Hubbard, Sr. Executive Chef

pasta

enjoy martini's house or caesar salad for only 2.99 with any pasta or entrée
we offer 100% whole wheat and gluten free pasta for an additional 1.50

pasta rosa

penne noodles, sliced grilled chicken, fresh spinach & mushrooms in martini's roasted red pepper sauce 14.50

salmon pasta
pan-seared in a thyme passion fruit cream sauce with mushrooms, peas, carrots 15.50

mediterranean penne
white wine garlic sauce, sun-dried tomatoes, mushrooms, spinach toasted pine nuts, feta cheese 11.99

spaghetti & meatballs
mamma's hand-rolled meatballs in tomato sauce, on garlic butter noodles 13.99

shrimp scampi
sautéed shrimp, sun-dried tomatoes, capers linguine, lemon butter garlic sauce 15.50

rigatoni bolognese
hearty noodles, rich meat sauce, garlic butter, farmer's goat cheese 12.50

pomodoro
spaghetti pasta, light garlic tomato sauce fresh mozzarella, basil chiffonade 11.99

shrimp garganelli
jumbo gulf shrimp with crushed red pepper, white wine garlic sauce, oven-roasted tomatoes, spinach & goat cheese 16.50

spaghetti primavera
zucchini, squash, garbanzo beans, onions, mushrooms, spinach, zesty marinara 11.99

sausage arrabiatta
penne pasta, spicy italian sausage, olives, onions with spicy marinara 13.99

chicken carbonara
garganelli pasta, chicken, spinach, peppered bacon, garlic parmesan cream sauce 14.50

baked pastas

shrimp & lobster al forno
rigatoni, asparagus, garlic, tomatoes alfredo sauce topped with basil pesto bread crumbs 16.99

ziti al forno
oven-baked penne with rich meat sauce, roasted tomatoes & sliced mushrooms bubbling with provolone cheese 11.99

lasagna salsiccia
fresh pasta sheets layered with sausage, ricotta, asiago and parmesan cheese with alfredo & marinara sauces 15.99

three cheese ravioli
handmade & overstuffed, baked in alfredo sauce, topped with bread crumbs, pesto, marinara, parmesan 12.50

entrées

enjoy martini's house or caesar salad for only 2.99 with any pasta or entree

chicken milanese
parmesan crusted chicken topped with tomato sauce & mozzarella, served over linguine alfredo 16.50

pollo piccata
sautéed chicken in a lemon butter sauce with artichokes, capers, and tomatoes, poured over herb linguine 16.99
substitute veal 3.00 extra

veal parmesan
lightly breaded, provolone, marinara served with garlic butter noodles 17.99

arrostito vegetali
eggplant parmesan, gorgonzola-corn polenta cake, spaghetti squash, italian green beans, roasted red peppers and mushrooms 14.50

chicken florentine
cremini mushrooms, spinach, sun-dried tomatoes, roasted garlic cream sauce, parmesan mashed potatoes 16.99

eggplant parmesan
herb breaded eggplant topped with ricotta, fresh mozzarella and marinara on a plate of alfredo 12.50

veal scallopine
sautéed veal medallions with spaghetti squash, parmesan mashed potatoes and a wild mushroom sauce 19.99

chicken marsala
Chicken filets sautéed with mushrooms and marsala wine, herved linguine 16.99
substitute veal 3.00 extra

steaks, pork & fish

broiled atlantic salmon
wood-fired asparagus, whipped parmesan mashed potatoes, lemon garlic butter 18.99

filet gorgonzola*
italian skillet beans, whipped parmesan mashed potatoes, and mushroom burgundy sauce 28.99

balsamic pork chop
grilled and topped with a balsamic glaze, sautéed peppers, onions, olive oil roasted potatoes, italian skillet beans 19.99

blackened tilapia
roasted garlic aioli, tomatoes, chive oil, with risotto and green beans 18.99

tuscan ribeye*
seasoned with steak dust, served with olive oil roasted potatoes italian skillet beans, topped with herb butter 21.99

pizza

hand-tossed and baked in our wood-burning oven
100% whole wheat pizza dough available for an additional \$1.99

margherita
tomatoes, fresh mozzarella & basil 10.99

chicken & artichoke pesto
marinated chicken and artichokes, roasted red peppers, provolone 12.50

melazana
fresh eggplant, spinach, roasted red peppers, caramelized onions, provolone 11.99

sicilian
italian sausage, pepperoni, salami, caramelized onions, provolone 12.99

pollo al forno
chicken, caramelized onions, tomatoes, provolone, balsamic drizzle 12.50

pepperoni
a simple classic with banana peppers, roasted tomatoes & provolone 12.50

*Consuming rare or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let your server know of any food allergy concerns.

MIB 06.12

