

Spaghetti all'amatriciana

Pasta Cucina

1 p.m.

FORK

SPAGHETTI

POMODORO

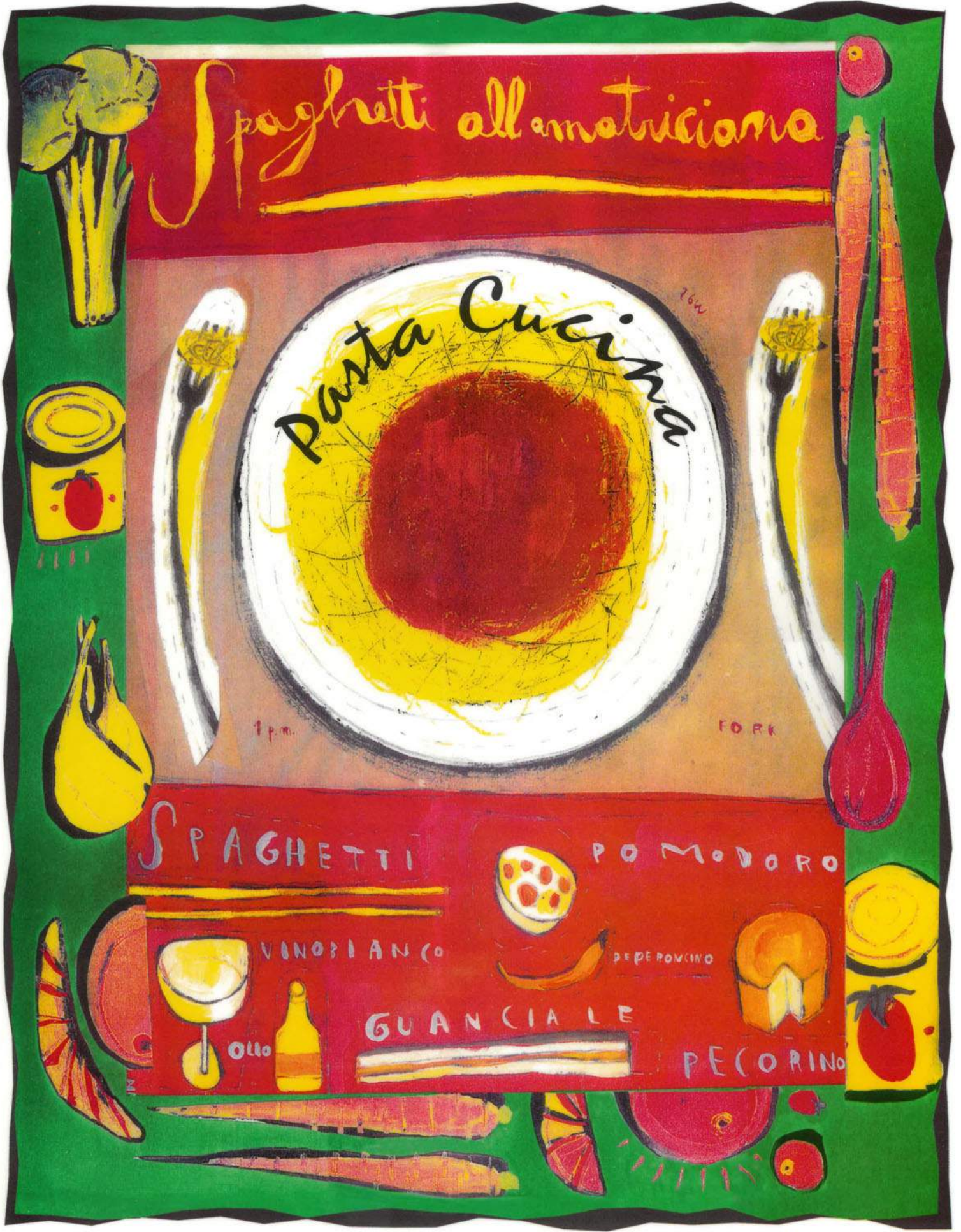
VINO BIANCO

PEPERoncINO

OLIO

GUANCIALE

PECORINO



LE DELIZIE DELLA CUCINA

Cold Antipasto	13.99
fresh Italian meats & cheeses with assorted vegetables	
Jalapeno Ravioli (3)	13.99
stuffed with monterey cheese and jalapeno pepper, then breaded and cooked in a plum tomato sauce with a touch of garlic	
Hot Antipasto	13.99
clams oreganata, eggplant rollatini, stuffed mushrooms, artichoke hearts, shrimp & mussels	
Stuffed Mushroom	13.99
a touch of parmesan cheese, bread crumbs & italian seasoning	
Shrimp Cocktail	13.99
Clams Oreganata	13.99
breaded & seasoned to a golden perfection	
Fried Calamari	13.99
semolina flour creates a light crispy taste	
New Zealand Mussels Marinara	14.99
cultivated mussels served with a delicate marinara sauce	
Zuppa Di Clams	14.99
a light marinara with a touch of basil	
Grilled Eggplant	13.99
seasoned with balsamic vinegar	
Grilled Portobello	13.99
succulent large mushroom caps prepared with balsamic vinegar and herbs	
Mozzarella Cucina	13.99
fresh mozzarella, prosciutto, sun dried tomatoes, eggplant with a slice of fresh tomato	
Eggplant Rollatini	13.99
baked & stuffed with the finest ricotta and topped with fresh mozzarella cheese	
Whole Stuffed Artichoke	13.99
freshly baked with parmesan cheese, herbs & bread crumbs	
Grilled Sausage from Arthur Ave. (Cheese & Parsley)	13.99
Oven Fresh Garlic Bread	6.99

INSALATA

Caesar Salad	11.99
Fresh Roasted Peppers with Anchovies	15.99
Seafood Salad	17.99
calamari, scungilli, shrimp mixed together over a bed of mixed greens topped with our special vinaigrette dressing	
Insalata Italiano	16.99
shrimp, artichokes, fresh mozzarella, roasted peppers & fresh balsamic vinaigrette	
Arugula Salad	14.99
Arthichoke Hearts	15.99
imported marinated artichoke hearts topped with fresh roasted peppers	
Pear & Apple Salad	21.99
served over fresh baby spinach, organic greens, dried fruits, grilled portobello mushroom & walnuts topped with a pan crusted tilapia	
Arugula & Mango Salad	21.99
with grilled shrimp, avocado, onions, arugula and mango with our delicious homemade dressing	

PASTA

Ravioli	18.99
stuffed with cheese, smothered with fresh tomato sauce	
Penne Pesto	18.99
penne pasta sauteed with fresh basil, pignoli nuts and a touch of cream	
Penne Arrabiatta	18.99
sliced hot cherry peppers, wild mushrooms & onions in a light pink sauce	
Calamari Marinara over Linquine	19.99
Linguine w / Fresh Clams, White or Red	19.99
sauteed in a white wine consomme or red marinara sauce	
Rigatoni Bolognese	18.99
with our special Cucina meat sauce	
Linguine Puttenesca	18.99
sauteed black olives, capers, onions, fresh tomatoes, minced anchovies	
Fettuccine Carbonara	18.99
noodles sauteed with onions, imported prosciutto in a white cream sauce	
Manicotti	18.99
two fresh pasta crepes stuffed with ricotta cheese, topped with fresh tomato sauce	
Spaghetti and Meatballs Marinara an old time family favorite	17.99
Baked Ziti with Eggplant	18.99

Add Shrimp \$7 Add Chicken \$5 Add Salmon \$7

PASTA SPECIALTIES

Penne Vodka	18.99
sauteed fresh tomatoes & vodka, specially seasoned in a light pink cream sauce	
Eggplant Ravioli	19.99
ravioli stuffed with minced eggplant, tomato and cheese in a fine brandy cream sauce	
Cavatelli and Broccoli	18.99
sauteed in either a light marinara or garlic consomme served with chopped sun dried tomatoes	
Tortellini (cheese filled) or Rigatoni Cucina	21.99
sauteed onions, chopped shrimp, mushrooms & peas in a pink cream sauce	
Cappellini Vino Bianco	21.99
shrimp, clams, arugula and wild mushrooms in a white wine sauce	
Cappellini Marachiara	21.99
shrimp, clams, arugula, sun dried tomatoes & wild mushrooms in a light chunk marinara	
Fusilli Pollo	19.99
curly pasta, sliced chicken, sun dried tomatoes, onion & mushrooms, married in a white wine consomme	
Chicken Portobello	19.99
sliced chicken, portobello mushrooms, fresh sun dried tomatoes sauteed in garlic consomme served over penne	
Tortellini Alfredo (served with or without peas)	18.99
cheese filled pasta in a white wine cream sauce, peas and a touch of parmesan cheese	
Penne Filetto Pomodoro	18.99
a plumb tomato sauce with prosciutto, onions and garlic	
Fettuccine Verdi	18.99
spinach noodles in a white wine cream sauce with onions, mushrooms, prosciutto, peas & touch marinara	
Cappellini Primavera (Pink Sauce-White Wine Consomme-Marinara Sauce)	18.99
angel hair past mixed with fresh vegetables in a sauce of your choice	
Whole Wheat Linguine Contadina	18.99
imported whole wheat past with sun dried, fresh tomato and basil	
Penne Whole Wheat Florentine	18.99
whole wheat penne past sauteed in olive oil, white wine, garlic consomme, with spinach, fresh tomatoes and shitake mushrooms	
Tortolloni & Shrimp	21.99
with shrimp, portobello mushrooms, artichoke hearts and fresh tomatoes in a white wine sauce	
Homemade Meat Lasagna (delicious)	19.99

CUCINA SPECIALTIES

Eggplant Parmigiana	18.99
served with either penne or linguine	
Grilled Chicken	18.99
served over a Caesar or Arugula salad or linguine marinara	
Chicken Country Style	19.99
piece of chicken breast, potato, sausage, onions, roasted peppers and mushrooms in a light garlic & oil blend with a touch of balsamic vinaigrette	
Chicken Parmigiana	18.99
served with either penne or linguine	
Chicken Francese	18.99
breast of chicken dipped in egg, delicately sauteed in a lemon and wine sauce	
Chicken Margarita	19.99
breast of chicken sauteed in a light brown gravy, topped with mozzarella, black olives and artichoke hearts	
Shrimp Mediterranean	22.99
large shrimp wrapped with prosciutto & herbed bread crumbs, baked and topped with mozzarella	
Shrimp Scampi	22.99
plumb jumbo shrimp, lightly breaded in a white wine, lemon and garlic sauce served over linguine	
Veal Saltimbocca	22.99
milk fed veal sauteed with white wine in a brown sauce topped with prosciutto and mozzarella served over a bed of spinach	
Veal Parmigiana	22.99
milk fed veal, lightly breaded and baked with tomato sauce, topped with mozzarella served with either penne or linguine	
Veal Marsala	22.99
veal scallopine prepared with mushrooms in a marsala wine sauce	
Sliced Filet Mignon Marsala	27.99
sliced filet mignon prepared with mushrooms in a marsala wine sauce (can also be served plain grilled)	
Pork Chop Campagnola	22.99
pork chop baked and simmered with sausage, pepperoncini, mushrooms, onions and potatoes served in a brown sauce with a touch of marinara	
Spicy Filet of Tilapia	24.99
with cilantro, fresh tomato, avocado, onion & pineapple salsa served over rice	
Sole Francese	24.99
egg dipped & sauteed in a lemon white wine sauce	

A Family Style Salad is Included With All Our Pasta & Cucina Specialties

ZUPPA

Minestrone	6.99
Pasta Fagioli	6.99
French Onion Soup	6.99

Every item on our menu is prepared to order. We hope that you will relax and let us serve you in our Italian way.
You'll find it is worth the way. PLATE CHARGE FOR SHARING MAIN COURSES \$3.95

SAUTEED VEGETABLES

Spinach.....	6.99
Broccoli	6.99

DELICIOUS DESSERTS

Fresh "Homemade" Cannoli	6.99
Cream filled shells	
Chocolate Mousse Cake	6.99
Chocolate lovers favorite	
Tartufo.....	6.99
Vanilla and Chocolate ice cream with a piece of hazelnut & cherry- a hard chocolate coating served with whipped cream	
Cheese Cake	6.99
New York Style	
Tiramisu "Homemade"	6.99

Ask Your Server About Our Dessert Specials

www.MariosPastaCucina.com

SPECIAL EARLY DINNER MENU ~ Served Monday thru Friday 3pm to 5pm

LATE DAY PASTABILITIES

Italian Brick Oven Breads

Crisp Mixed Green Salad - served with our house dressing

~Entree~

Cavatelli & Broccoli

served either in a light marinara sauce or garlic consomme

Rigatoni ala Vodka

cooked to perfection

Today's Ravioli Special

something delicious everyday

Shrimp Scampi

served over linguine

Chicken Francese

served over a bed of spinach

Fresh Daily Seafood Special

Pasta Cucina is known for it's outstanding seafood and pasta dishes

ASK YOUR SERVER FOR TODAY'S SPECIAL

DESSERT

Crisp Italian Cannoli - New York Cheese Cake - Tartufo Supreme - Coffee/Tea/Decaf

15.99 per person (tax & gratuity not included)