

LE DELIZIE DELLA CUCINA

Cold Antipasto)
fresh Italian meats & cheeses with assorted vegetables	
Jalapeno Ravioli (3)	,
Hot Antipasto)
clams organize aggregate rollatini stuffed mushrooms artichola hearts shrima & mussels	
Stuffed Mushroom)
a touch of parmesan cheese, bread crumbs & italian seasoning Shrimp Cocktail	
Clams Oreganata)
breaded & seasoned to a golden perfection	
Fried Calamari)
semolina flour creates a light crispy taste New Zealand Mussels Marinara	
cultivated mussels served with a delicate marinara sauce	,
Zuppa Di Clams)
a light marinara with a touch of hasil	
Grilled Eggplant)
seasoned with balsamic vinegar Grilled Portobello	
succulent large muchroom cans prepared with halsamic vinegar and herbs	
Mozzarella Cucina 14 99)
fresh mozzarella, prosciutto, sun dried tomatoes, eggplant with a slice of fresh tomato Eggplant Rollantini 13.99	
baked & stuffed with the finest ricotta and topped with fresh mozzarella cheese	,
Whole Stuffed Artichoke14.99)
trashly haked with narmasan cheese herbs & bread crimbs	
Grilled Sausage from Arthur Ave. (Cheese & Parsley))
Oven Fresh Garlic Bread)
INSALATA	
INOALAIA	
Caesar Salad)
Fresh Roasted Peppers with Anchovies15.99)
Seafood Salad)
calamari, scungilli, shrimp mixed together over a bed of mixed greens topped with our special vinaigrette dressing	
Insalata Italiano	601
Arugula Salad)
Arthickoke Hearts)
imported marinated artichoke hearts topped with fresh roasted peppers Pear & Apple Salad	
served over fresh baby spinach, organic greens, dried fruits, grilled portobello mushroom & walnuts	t i
topped with a pan crusted tilapia	
Arugula & Mango Salad22.99)
with grilled shrimp, avocado, onions, arugula and mango with our delicious homemade dressing	
DACTA	
PASTA	
Ravioli)
stuffed with cheese, smothered with fresh tomato sauce	
Penne Pesto)
Penne Arrabiatta19.99	
sliced hot cherry peopers, wild mushrooms & onions in a light pink sauce	
Calamari Marinara over Linquine 19 99)
Linguine w / Fresh Clams, White or Red)
Rigatoni Bolognese18.99	
with aux energial Curing most cause	
Linguine Puttenesca)
sauteed black olives, capers, onions, fresh tomatoes, minced anchovies	
Fettuccine Carbonara	,
Manicotti	,
two fresh pasta crenes stuffed with ricotta cheese topped with fresh tomato sauce	
Spagnetti and Meatballs Marinara an old time family favorite17.99)
Baked Ziti with Eggplant)
2000	

PASTA SPECIALTIES

Penne Vodka	18.99
Eggplant Ravioli	19.99
Cavatelli and Broccoli	18.99
cautand in aither a light marinary or garlic concerns carved with channel cun dried temateur	
Tortellini (cheese filled) or Rigatoni Cucina	22.99
sauteed onions, chopped shrimp, mushrooms & peas in a pink cream sauce Cappellini Vino Bianco	22.99
shrimp, clams, arrigula, and wild mushrooms in a white wine sauce	
Cappellini Marachiarashrimp, clams, arugula, sun dried tomatoes & wild mushrooms in a light chunk marinara Fusilli Pollo	22.99
Fusilli Pollo	10 00
curly pasta sliced chicken sun dried tomatoes onion & mushrooms married in a white wine consomme	0.00
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)	10.00
chaese filled nasta in a white wine cream sauce neas and a touch of narmesan cheese	
Penne Filetto Pomodoro	18.99
a plumb tomato sauce with prosciutto, onions and garlic	
Fettuccine Verdi	18.99
Cappellini Primavera (Pink Sauce-White Wine Consomme-Marinara Sauce)	18.99
angel hair nact mived with trach vegetables in a sauce of your choice	
Whole Wheat Linguine Contadina	18.99
Penne Whole Wheat Florentine	18 99
whole wheat penne past sauteed in olive oil, white wine, garlic consomme, with spinach, fresh tomatoes and shitake mu	ushrooms
Tortolloni & Shrimp	22.99
with shrimp, portobello mushrooms, artichoke hearts and fresh tomatoes in a white wine sauce Homemade Meat Lasagna (delicious)	10 00
nomemade Meat Lasagna (dencious)	1 9.99
CUCINA SPECIALTIES	
Fggnlant Parmigiana	18 99
Eggplant Parmigianaserved with either penne or linguine	
served with either penne or linguine Grilled Chicken	18.99
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served with either penne or linguine Grilled Chickenserved over a Caesar or Arugula salad or linguine marinara Chicken Country Style	18.99
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served with either penne or linguine Grilled Chicken served over a Caesar or Arugula salad or linguine marinara Chicken Country Style 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 served with either penne or linguine Chicken Francese breast of chicken dipped in egg, delicately sauteed in a lemon and wine sauce Chicken Margarita breast of chicken sauteed in a light brown gravy, topped with mozzarella, black olives and artichoke hearts Shrimp Mediterranean large shrimp wrapped with prosciutto & herbed bread crumbs, baked and topped with mozzarella Shrimp Scampi plumb jumbo shrimp, lightly breaded in a white wine, lemon and garlic sauce served over linguine Veal Saltimbocca milk fed veal sauteed with white wine in a brown sauce topped with prosciutto and mozzarella served over a bed of veal Parmigiana milk fed veal, lightly breaded and baked with tomato sauce, topped with mozzarella served with either penne or lingui Veal Marsala veal scallopine prepared with mushrooms in a marsala wine sauce Sliced Filet Mignon Marsala sliced filet mignon prepared with mushrooms in a marsala wine sauce (can also be served plain grilled)	18.99 19.99 19.99 19.99 22.99 22.99 spinach 22.99 ine 22.99
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ZUPPA

Minestrone	6.99
Pasta Fagioli	
French Onion Soup	

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	
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	

Ask Your Server About Our Dessert Specials

www.MariosPastaCueina.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 Dailly 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)

