

Spaghetti all'amatriciana

Pasta Cucina

1 p.m.

FORK

SPAGHETTI

POMODORO

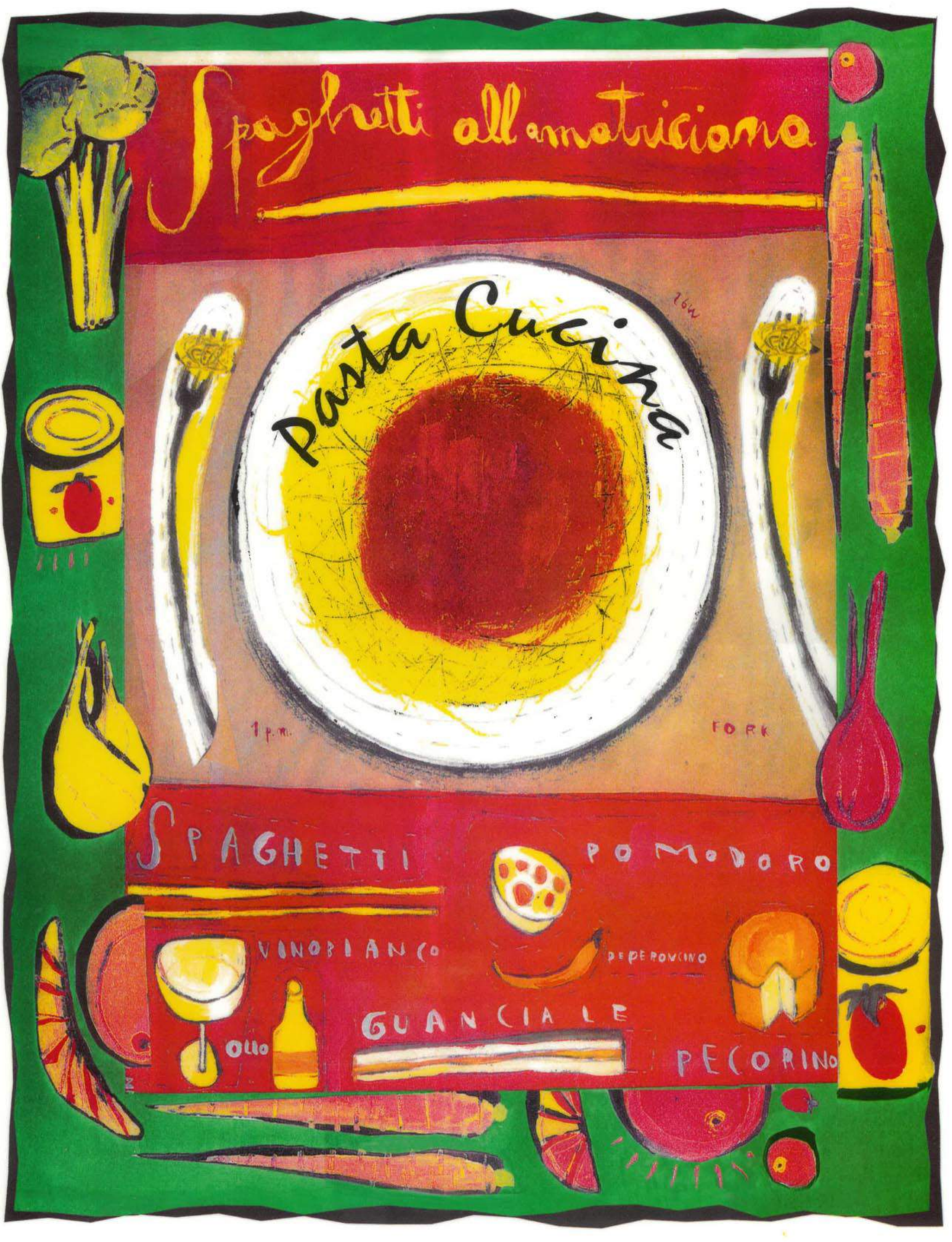
VINO BIANCO

PEPERONCINO

Olio

GUANCIALE

PECORINO



LE DELIZIE DELLA CUCINA

Cold Antipasto	15.99
fresh Italian meats & cheeses with assorted vegetables	
Jalapeno Ravioli (3)	15.99
stuffed with monterey cheese and jalapeno pepper, then breaded and cooked in a plum tomato sauce with a touch of garlic	
Hot Antipasto	15.99
clams oreganata, eggplant rollatini, stuffed mushrooms, artichoke hearts, shrimp & mussels	
Stuffed Mushroom	15.99
a touch of parmesan cheese, bread crumbs & italian seasoning	
Shrimp Cocktail	15.99
Clams Oreganata	15.99
breaded & seasoned to a golden perfection	
Fried Calamari	15.99
semolina flour creates a light crispy taste	
New Zealand Mussels Marinara	15.99
cultivated mussels served with a delicate marinara sauce	
Zuppa Di Clams	15.99
a light marinara with a touch of basil	
Grilled Eggplant	14.99
seasoned with balsamic vinegar	
Grilled Portobello	14.99
succulent large mushroom caps prepared with balsamic vinegar and herbs	
Mozzarella Cucina	15.99
fresh mozzarella, prosciutto, sun dried tomatoes, eggplant with a slice of fresh tomato	
Eggplant Rollantini	14.99
baked & stuffed with the finest ricotta and topped with fresh mozzarella cheese	
Whole Stuffed Artichoke	15.99
freshly baked with parmesan cheese, herbs & bread crumbs	
Grilled Sausage from Arthur Ave. (Cheese & Parsley)	14.99
Oven Fresh Garlic Bread	7.99

INSALATA

Caesar Salad	12.99
Fresh Roasted Peppers with Anchovies	16.99
Seafood Salad	18.99
calamari, scungilli, shrimp mixed together over a bed of mixed greens topped with our special vinaigrette dressing	
Insalata Italiano	17.99
shrimp, artichokes, fresh mozzarella, roasted peppers & fresh balsamic vinaigrette	
Arugula Salad	15.99
Arthickoke Hearts	16.99
imported marinated artichoke hearts topped with fresh roasted peppers	
Pear & Apple Salad	23.99
served over fresh baby spinach, organic greens, dried fruits, grilled portobello mushroom & walnuts topped with a pan crusted tilapia	
Arugula & Mango Salad	23.99
with grilled shrimp, avocado, onions, arugula and mango with our delicious homemade dressing	

PASTA

Ravioli	19.99
stuffed with cheese, smothered with fresh tomato sauce	
Penne Pesto	19.99
penne pasta sauteed with fresh basil, pignoli nuts and a touch of cream	
Penne Arrabiatta	20.99
sliced hot cherry peppers, wild mushrooms & onions in a light pink sauce	
Calamari Marinara over Liguine	20.99
Liguine w / Fresh Clams, White or Red	20.99
sauteed in a white wine consomme or red marinara sauce	
Rigatoni Bolognese	19.99
with our special Cucina meat sauce	
Liguine Puttanesca	19.99
sauteed black olives, capers, onions, fresh tomatoes, minced anchovies	
Fettuccine Carbonara	19.99
noodles sauteed with onions, imported prosciutto in a white cream sauce	
Manicotti	19.99
two fresh pasta crepes stuffed with ricotta cheese, topped with fresh tomato sauce	
Spaghetti and Meatballs Marinara an old time family favorite	18.99
Baked Ziti with Eggplant	19.99

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

PASTA SPECIALTIES

Penne Vodka	19.99
sauteed fresh tomatoes & vodka, specially seasoned in a light pink cream sauce	
Eggplant Ravioli	20.99
ravioli stuffed with minced eggplant, tomato and cheese in a fine brandy cream sauce	
Cavatelli and Broccoli	19.99
sauteed in either a light marinara or garlic consomme served with chopped sun dried tomatoes	
Tortellini (cheese filled) or Rigatoni Cucina	23.99
sauteed onions, chopped shrimp, mushrooms & peas in a pink cream sauce	
Cappellini Vino Bianco	23.99
shrimp, clams, arugula and wild mushrooms in a white wine sauce	
Cappellini Marachiara	23.99
shrimp, clams, arugula, sun dried tomatoes & wild mushrooms in a light chunk marinara	
Fusilli Pollo	20.99
curly pasta, sliced chicken, sun dried tomatoes, onion & mushrooms, married in a white wine consomme	
Chicken Portobello	20.99
sliced chicken, portobello mushrooms, fresh sun dried tomatoes sauteed in garlic consomme served over penne	
Tortellini Alfredo (served with or without peas)	19.99
cheese filled pasta in a white wine cream sauce, peas and a touch of parmesan cheese	
Penne Filetto Pomodoro	19.99
a plumb tomato sauce with prosciutto, onions and garlic	
Fettuccine Verdi	19.99
spinach noodles in a white wine cream sauce with onions, mushrooms, prosciutto, peas & touch marinara	
Cappellini Primavera (Pink Sauce-White Wine Consomme-Marinara Sauce)	19.99
angel hair past mixed with fresh vegetables in a sauce of your choice	
Whole Wheat Linguine Contadina	19.99
imported whole wheat past with sun dried, fresh tomato and basil	
Penne Whole Wheat Florentine	19.99
whole wheat penne past sauteed in olive oil, white wine, garlic consomme, with spinach, fresh tomatoes and shitake mushrooms	
Tortolloni & Shrimp	23.99
with shrimp, portobello mushrooms, artichoke hearts and fresh tomatoes in a white wine sauce	
Homemade Meat Lasagna (delicious)	20.99

CUCINA SPECIALTIES

Eggplant Parmigiana	19.99
served with either penne or linguine	
Grilled Chicken	19.99
served over a Caesar or Arugula salad or linguine marinara	
Chicken Country Style	20.99
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	20.99
served with either penne or linguine	
Chicken Francese	20.99
breast of chicken dipped in egg, delicately sauteed in a lemon and wine sauce	
Chicken Margarita	20.99
breast of chicken sauteed in a light brown gravy, topped with mozzarella, black olives and artichoke hearts	
Shrimp Mediterranean	23.99
large shrimp wrapped with prosciutto & herbed bread crumbs, baked and topped with mozzarella	
Shrimp Scampi	23.99
plumb jumbo shrimp, lightly breaded in a white wine, lemon and garlic sauce served over linguine	
Veal Saltimbocca	23.99
milk fed veal sauteed with white wine in a brown sauce topped with prosciutto and mozzarella served over a bed of spinach	
Veal Parmigiana	23.99
milk fed veal, lightly breaded and baked with tomato sauce, topped with mozzarella served with either penne or linguine	
Veal Marsala	23.99
veal scallopine prepared with mushrooms in a marsala wine sauce	
Sliced Filet Mignon Marsala	28.99
sliced filet mignon prepared with mushrooms in a marsala wine sauce (can also be served plain grilled)	
Pork Chop Campagnola	23.99
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	25.99
with cilantro, fresh tomato, avocado, onion & pineapple salsa served over rice	
Sole Francese	25.99
egg dipped & sauteed in a lemon white wine sauce	

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

ZUPPA

Minestrone	8.99
Pasta Fagioli	8.99
French Onion Soup	8.99

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 \$4.95**

SAUTEED VEGETABLES

Spinach.....	7.99
Broccoli	7.99

DELICIOUS DESSERTS

Fresh "Homemade" Cannoli	8.99
Cream filled shells	
Chocolate Mousse Cake	8.99
Chocolate lovers favorite	
Tartufo.....	8.99
Vanilla and Chocolate ice cream with a piece of hazelnut & cherry- a hard chocolate coating served with whipped cream	
Cheese Cake	8.99
New York Style	
Tiramisu "Homemade"	8.99

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

**Good
TO
Go**

ITALIAN & AMERICAN COMFORT FOOD

\$17.99 per person (tax & gratuity not included)