



# Martorano's

Bringing Italian American cooking to a new level by using the highest quality ingredients available while dining in a unique atmosphere.

## MOZZARELLA BAR - STEVE'S HOMEMADE MOZZARELLA

Fresh Mozzarella with imported Lademio extra virgin olive oil / 16

Fresh Mozzarella and imported prosciutto San Daniele / 18

Fried Mozzarella - anchovy, butter, fried capers / 16

Fried Mozzarella with spicy San Marzano tomatoes / 16

## THIN CRUST PIZZA

Classic Pizza - made with San Marzano tomatoes and fresh mozzarella, parmigiano and romano cheeses, and Sicilian extra virgin olive oil / 16

Platinum Pizza - fresh tomato and prosciutto San Daniele, with Sicilian extra virgin olive oil, truffle oil and arugula / 20

Hot and Sweet Soppersata Pizza - made with San Marzano tomatoes and fresh mozzarella, parmigiano and romano cheeses, and Sicilian extra virgin olive oil / 18

## ANTIPAST

Homemade Meatball with gravy and ricotta cheese / 14

Homemade Meatball with our South Philly salad / 20

Eggplant Stack - mozzarella, tomato, and arugula / 23

Fried Galamod (Calamari) 2 ways / 18

Jumbo Shrimp Scampi Bread with butter, garlic, tomato, peas and toasted bread crumbs / 22

Pigs Feet and Pork Skin / 14

Steve Martorano's Homestyle Cheesesteak - caramelized onions and American cheese on a crisp Italian roll served with truffle flavor parmesan fries / 20

Chicken Wings Philly Style - homemade macaroni and cheese and homemade cornbread / 22

## INSALATA

Martorano Salad - red wine vinegar and extra virgin olive oil / 16

Arugula Salad - lemon vinaigrette and slices of pecorino romano cheese / 16

Caesar Salad - crisp romaine tossed with garlic roasted croutons / 16

Please visit us at our other locations in Oakland Park, Florida and the Rio Hotel & Casino in Las Vegas Nevada

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

VISIT OUR WEBSITE - CAFEMARTORANO.COM

# MARTORANO'S SPECIALTIES



Linguine and Fresh Clams - light red or natural juices white / 32

Rigatoni and Fresh Pork in a Sunday style pork gravy with pecorino romano cheese / 34

Orecchiette with Hot and Sweet Sausage, fresh escarole, red and white beans / 34

Fusilli Pollo - diced breaded chicken cutlet, hot and sweet peppers,  
San Marzano tomato sauce finished with parmigiano reggiano cheese / 34

Bucatini Amatriciana - pancetta, red onion, San Marzano tomato sauce and pecorino romano cheese / 25

Spaghetti Carbonara - pancetta, egg, cream, lots of parmigiano reggiano cheese and fresh black pepper / 25

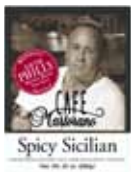
Bucatini and Meatball - Old School with ricotta cheese / 32

Veal Cutlet Parmigiana - tender cutlet of veal, fresh mozzarella and homemade gnocchi / 42

Chicken Cutlet - with Andy Boy Broccoli Rabe and homemade gnocchi / 42

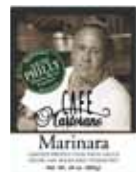
16 oz. Grilled Veal Chop - melted fontina, mushrooms, Sicilian marsala wine and homemade gnocchi / M/P

Lobster Francaise - cold water lobster tail, jumbo lump crab meat, white wine, lemon, butter and risotto / M/P



Do you know why my jarred sauces cost more than the rest?  
Read the label - it's all about quality ingredients.  
It's all natural because your family deserves the best.

They are available here and at the Oakland Park and Rio locations,  
Publix, Crown Liquor, Epicure, Doris' Market and many more  
throughout the country and also on-line.



**Coming Soon!** - Our sauce in gallon size containers for wholesale use  
• Salad Dressing • M Wine (Chianti & Pinot Grigio)