

# Martorano's

Home of the World Famous Meatball

## ***The Martorano Experience***

*At all of our locations including the original in Fort Lauderdale, Florida and in the Seminole Hard Rock Hotel and Casino in Hollywood, Florida, the atmosphere plays a big role in what we are all about. During the early part of the evening you will listen to the sounds of Frank Sinatra, Dean Martin and Bobby Darin. As the night progresses the music gets louder and you'll hear the sounds of classic R&B and disco with a touch of slow jams and classic rock. If the mood should strike you, dancing is encouraged. What brings the whole atmosphere together is when we stop the music every so often and play scenes from the classic cinema of our time. Our servers are here to guide you through your experience. Now sit back and let us entertain you.*

***"I'M NOT A CELEBRITY CHEF. I'M A COOK WHOSE FOOD IS FAMOUS. MY FOOD, MY WAY!" - Steve Martorano***

## Antipasti

- Homemade Meatball with our south Philly salad \$18
- Homemade Meatball with gravy and ricotta cheese \$14
- Homemade Mozzarella with freshly sliced prosciutto di parma and Sicilian olive oil \$16
- Fried Mozzarella with spicy San Marzano tomatoes \$13
- Eggplant Stack with homemade mozzarella, tomato and arugula \$23
- Fried Calamari with hot and sweet peppers \$18
- Fried Calamari with sweet and spicy chili sauce \$16
- South Philly Cheesesteak with caramelized onions and American cheese on a crisp Italian roll \$16
- Spicy Chicken Wings with homemade cornbread \$16
- Shrimp Scampi Bread with butter, garlic, tomato, peas and bread crumbs \$18
- Pig's Feet and pork skin \$12

## Insalata

- South Philly salad with mixed greens, olive oil and red wine vinegar \$16
- Caesar salad with crisp romaine, tossed with garlic toasted croutons \$16
- Caprese salad with mozzarella, cherry tomatoes, aged balsamic vinegar and extra virgin olive oil \$16

***Please visit us at [www.cafemartorano.com](http://www.cafemartorano.com)***

*20% gratuity will be added to parties of 10 or more*

# Martorano's Specialties

## PASTA – MACARONI - PASTA

*Always cooked to each individual order in freshly salted water. Cooked firm and al-dente. I take my macaroni seriously - Steve Martorano*

**Linguine and Fresh Clams in light red or natural white juices \$25**

*Complemented well with a glass of Santa Margherita, Pinot Grigio*

**Rigatoni with a Sunday Pork Gravy made with fresh pork, San Marzano tomatoes and ricotta cheese \$28**

*Complemented well with a glass of Stag's Leap, Cabernet Sauvignon*

**Fusilli Pollo with diced, breaded chicken cutlet, hot and sweet peppers, San Marzano tomato sauce and finished with Parmigiana-Reggiano cheese \$28**

*Complemented well with a glass of MacMurray Ranch, Russian River, Pinot Noir*

**Bucatini Amatriciana with pancetta, red onion, San Marzano tomato sauce and Pecorino Romano cheese \$24**

*Complemented well with a glass of Ferrari-Carano, Merlot*

**\*Bucatini Carbonara with pancetta, egg, cream, lots of Parmigiana-Reggiano cheese and fresh black pepper \$24**

*Complemented well with a glass of Cakebread Cellars, Sauvignon Blanc*

**Spaghetti and Meatball served old school with ricotta cheese \$25**

*Complemented well with a glass of Da Vinci, Chianti*

**Orecchiette with hot and sweet sausage, escarole and beans \$28**

**Spaghetti Marinara with San Marzano tomatoes & fresh basil \$18**

*Complemented well with a glass of Da Vinci, Chianti*

**Tagliatelle Classic Parmigiana Cream with boneless chicken breast and peas \$28**

*Complemented well with a glass of Cakebread Cellars, Sauvignon Blanc*

**Tagliatelle Beef and Veal Bolognese with San Marzano tomatoes, fresh vegetables, and finished with ricotta salata \$25**

## VEAL-CHICKEN-SEAFOOD

**Veal Cutlet Parmigiana with tender cutlet of veal and fresh mozzarella \$30**

*Complemented well with a glass of Stags' Leap, Cabernet Sauvignon*

**Veal Picatta with tender slices of veal in a light lemon wine sauce with crisp capers \$28**

*Complemented well with a glass of Ferrari-Carano, Chardonnay Reserve*

**Chicken Cutlet Parmigiana \$24**

**Chicken Cutlet Martorano with lightly breaded chicken breast with hot and sweet peppers, tomato and provolone \$26**

*Complemented well with a glass of Ferrari-Carano, Merlot*

**Chicken Marsala with Sicilian Marsala wine sauce \$28**

*Complemented well with a glass of MacMurray Ranch, Russian River, Pinot Noir*

**Lobster Francaise with cold water lobster tail, jumbo lump crab meat, white wine, lemon and butter \$38**

*Complemented well with a glass of Santa Margherita, Pinot Grigio*

**Fresh Fish of the day MP**

***Wine bottle selections recommended to accompany a lighter, white sauce***

*Antica, Chardonnay*

*Cakebread Cellars, Chardonnay*

***Wine bottle selections recommended to accompany a bolder, red sauce***

*Provenance, Cabernet Sauvignon*

*Ruffino Oro, Chianti*

## Something Extra

**Sautéed Spinach \$10**

**Risotto \$9**

**Homemade Macaroni and Cheese \$10**

**Parmesan-truffle Fries \$10**

**Homemade Gnocchi with Parmesan cream sauce or Sunday pork gravy \$9**

**ABSOLUTELY NO CHANGES OR SUBSTITUTIONS.**

**JUST LET ME DO WHAT I DO AND DON'T BREAK BALLS.**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**