

# MARTONI'S RISTORANTE ITALIANO

1801 Jericho Turnpike, Huntington, New York 11743

631-499-9133  [www.martonisrestaurant.com](http://www.martonisrestaurant.com)

## *Dinner Menu*

### **Appetizers - Antipasto**

**Baked Clams Oreganata** \$9.95

**Clams Casino** \$9.95

Baked with pimento, bacon, lemon butter white wine

**Zuppa di Clams** - Marinara or Bianco \$9.95

**Zuppa di Musseli** - Marinara or Bianco \$9.95

**Chilled Shrimp Cocktail** \$13.95

**Clam Cocktail** \$9.95

1/2 dozen fresh shucked clams with cocktail sauce

**Calamara Fritti** \$11.95

Fried calamari served with a side of marinara sauce

**Calamara Fritta Arabiata** \$11.95

Served with a spicy marinara sauce

**Crispy Long Island Duck Roll** \$10.95

Served with a mandarin sweet and sour sauce

**Hot Antipasto** for one: \$11.95 for two: \$22.95

Eggplant rollatini, baked clams, clams casino, fried calamari and fresh mozzarella

**Fried Lobster Ravioli** \$9.95

Garnished with a pink lobster sauce on the side

**Melazano Rollatini - Eggplant Rollatini** \$9.95

Pillows of eggplant stuffed with three cheeses and spinach, baked in a marinara sauce

**Mozzarella En Corozza** \$9.95

Fried in olive oil served with marinara sauce on the side

**Mozzarella En Corozza Con Romano** \$10.95

Fried in olive oil and served in a lemon white wine sauce with capers and anchovies

**Parmigiana Crusted Polenta** \$9.95

Served over broccoli rabe, garlic and oil with sweet Italian sausage

**Deep Dish Garlic Bread** \$9.95

Served with mozzarella cheese and a side of marinara

## Soup

**Pasta Fagioli** \$6.95

Bits of pasta, cannellini beans, touch of marinara sauce with parmigiana cheese

**French Onion Soup** \$6.95

au gratin style

## Pizzette

Homemade Personal Pizza

**Athens Style** \$12.95

Goat cheese, caramelized onion, fresh basil, feta cheese, grape tomatoes

**Country Style** \$12.95

Fresh mozzarella, broccoli rabe, crumbled sausage, diced tomato

**Neapolitan Style** \$12.95

Mozzarella cheese, homemade marinara sauce and fresh basil

**Milanese Style** \$12.95

Shredded mozzarella, marsala sauce, slivers of mushrooms, chunks of breaded chicken

## **Insalata**

**Mixed Greens** \$8.95

Mesculin greens tossed with tomato, onion and crumbled gorgonzola bleu cheese, served with our house vinaigrette

**Three-Color Salad** \$8.95

Endive, radicchio and arugula tossed with our house vinaigrette

**Tomato and Lettuce Wedge** \$8.95

Crisp iceberg lettuce, sliced ripe tomato with crumbled gorgonzola cheese and bleu cheese dressing

**Classic Caesar Salad** \$9.95

Homemade Caesar dressing with toasted croutons

**Goat Cheese Salad** \$9.95

Mixed greens, candied walnuts, cranberries, warm goat cheese, port wine dressing

**Mozzarella Napoleon** \$11.95

Fresh mozzarella, sundried tomato, roasted peppers, grilled vegetable topped with a warm balsamic dressing

## **Pasta**

**Homemade Gnocchi Bolognese** \$14.95

Veal, beef and pork sauce, fresh tomato sauce with a touch of cream and freshly grated cheese

**Rigatoni Neapolitan Style** \$14.95

Sautéed onions, fresh basil, chunks of fresh eggplant, chopped homemade mozzarella

**Linguini Fruti Dimare** \$19.95

Medley of fresh seafood – scallops, shrimp, calamari, mussels and clams sautéed in a light marinara sauce

**Linguini Siciliano** \$14.95

Garlic, olive oil, sweet and hot Italian sausage, chopped tomato, broccoli rabe, toasted bread crumbs

**Manicotti Ricotta** \$12.95

Homemade crepes stuffed with three different cheeses, fresh spinach in a parmigiana cheese sauce

**Linguini with White or Red Clam Sauce** \$15.95

**Fettuccine Alfredo** \$14.95

Classic traditional style

**Penne ala Salmon** \$15.95

Shitake mushroom sauce with a splash of brandy and cream and bits of fresh salmon

**Penne ala Vodka** \$14.95

With: Chicken: \$16.95      Shrimp: \$17.95

**Lobster Ravioli** \$14.95

Pillows of ravioli stuffed with fresh lobster, served in a pink lobster bisque sauce

**Eggplant Parmigiana** \$14.95

Three-cheese blend piled high and served with linguini

## Pollo

**Chicken Francaise** \$15.95

Lite egg batter, lemon butter white wine sauce

**Chicken Parmigiana** \$15.95

Served with a side of linguini

**Chicken Milanese** \$15.95

Topped with a tossed salad with tomato and onion

**Chicken Piccata** \$15.95

Served in a lemon butter white wine sauce with artichoke hearts and capers

**Chicken Panko** \$15.95

Panko crusted chicken, sautéed in fresh basil balsamic reduction, garnished with melted fontina cheese

**Chicken Scarpiello** \$16.95

Chunks of chicken with sweet and hot Italian sausages, potatoes, roasted peppers, mushrooms and onions in a lemon garlic white wine sauce with a splash of balsamic reduction

**Chicken Raphael** \$16.95

Rolled and stuffed with ricotta cheese, mozzarella, prosciutto de parma, sundried tomatoes and artichoke hearts served in a lemon white wine sauce

**Chicken Anna Bella** \$16.95

Sautéed in a demi-glace, tomato sauce topped with prosciutto de parma, circles of eggplant and melted mozzarella cheese

**Chicken Spumante** \$15.95

Breaded chicken topped in a pink champagne sauce with sundried tomatoes

**Chicken Pizziola**

\$15.95

Sautéed in a marinara sauce with peppers, mushrooms and onions, touch of fresh grated cheese

**Chicken Marsala**

\$15.95

Florio marsala wine sauce with fresh mushrooms

**Veal****Veal Scallopini di Crème**

\$19.95

Served in a brandy cream sauce with a medley of fresh mushrooms

**Veal Marsala**

\$18.95

Florio marsala wine sauce with fresh mushrooms

**Veal Francaise**

\$17.95

Lite egg batter, lemon, sweet butter and white wine

**Veal Milanese**

\$17.95

Topped with a tossed salad with tomato and onion

**Veal Rollatini**

\$19.95

Rolled and stuffed with prosciutto de parma, mozzarella, asparagus, served in a demi-glacé brandy sauce

**Veal Anna Bella**

\$19.95

Sautéed in a demi-glacé, tomato sauce topped with prosciutto de parma, circles of eggplant and melted mozzarella cheese

**Veal Spumante**

\$18.95

Breaded veal topped in a pink champagne sauce with sundried tomatoes

**Veal Norberto** \$21.95  
Sautéed, served in a lemon white wine sauce, garnished with shrimps and scallops

**Veal Parmigiana** \$18.95  
Served with linguini

## **Manzo**

**Filet Mignon** \$32.95

**Veal Chop** \$32.95

**Rib Eye Steak** \$32.95

### **The Following Styles Are Available:**

**Neapolitan:** Grilled, brushed with virgin olive oil, fresh herbs and garlic

**Au Poivre:** Cracked peppercorn, cognac demi-glace

**Bobby Joe:** Demi-glace, cognac sauce with mushrooms, sundried tomatoes and crumbled gorgonzola cheese

**Béarnaise:** Served with a butter, white wine, tarragon and shallot sauce

## **Pesce**

**Shrimp Marinara** \$18.95  
Garlic, onions, white wine, parmigiana cheese

**Shrimp Francaise** \$18.95  
Lite egg batter, lemon, butter, white wine

**Shrimp Oreganata** \$18.95  
Lemon, garlic, white wine, seasoned bread crumbs, fresh grated cheese

**Shrimp Scampi** \$18.95

Sautéed in a lemon garlic white wine sauce

**Shrimp Parmigiana** \$20.95

Served with linguini

**Shrimp Molly** \$18.95

Lite pink sauce with garlic, sundried tomatoes topped with toasted bread crumbs

**Lemon Sole Portofino** \$18.95

Lite bread crumbs, lemon, white wine, chopped tomato, artichoke hearts and fresh basil

**Atlantic Salmon** \$20.95

Farm-raised salmon with a horseradish sauce on the side

**Calamara and Shrimp Marinara** \$19.95

Sautéed, touch of garlic, served over linguini

### **Fresh Catch of the Day**

Ask your server for the preparation for the

Fresh Catch of the Day

P/A

### **Sides**

**Meatballs** \$7.95

**French Fries** \$5.95

**Broccoli Rabe** P/A

**Sautéed Spinach** \$6.95

**There is a \$4.95 plate sharing charge**