



starters

GRILLED OCTOPUS

lemon | olive oil | parsley | balsamic glaze 26

EGGPLANT ROLLATINI

thinly sliced pan-fried eggplant | whipped ricotta marinara | mozzarella 14 | as entrée 26

CALAMARI FRITTO

cherry peppers | marinara 16

SAUSAGE AND PEPPER SKILLET

fennel sausage | roasted pepper | aged provolone herb oil 14

GIANT MEATBALL PARM

served over italian bread | parmesan cheese marinara 12

BEEF CARPACCIO

mushrooms | capers | olive oil | arugula | reggiano parmigiano 24

CLAMS CASINO

middle neck clams | peppers | onions | bacon butter | white wine 15

ARTICHOKE HEARTS LIMONE

artichokes francaise | white wine | lemon 15

salads

MARSILIO'S CHOPPED ANTIPASTO

crisp romaine | roasted peppers | olives | provolone | egg | fresh mozzarella | imported tuna | salami Italian dressing 15

BEET SALAD

beets | mixed greens | red onion | goat cheese candied walnuts 12

CAESAR

crisp romaine | croutons | caesar dressing 10

ARUGULA

baby arugula | cherry tomato | shaved reggiano parmesan | red onion | lemon vinaigrette 10

ADD CHICKEN +6 | SHRIMP +9 | SALMON +12

pastas

*All pasta entrées include complimentary house salad
Caesar salad upgrade +4*

HOUSE MADE RICOTTA GNOCCHI

peas | shiitake mushroom | crispy pancetta 28

BRAISED BEEF PAPERDELLE

cippolini onion | roasted plum tomato | sherry cream sauce | port wine 29

SEAFOOD RUSTICA

clams | shrimp | lobster | garlic | plum tomatoes white wine | over linguini 39

FETTUCINE ALFREDO

classic style 25

Stephanie Plum's favorite, Google it!

SHRIMP PROVENCAL

shrimp | capers | black olives | plum tomatoes garlic butter | white wine sauce | over spaghetti 32

LASAGNA

sausage | beef | plum tomato | ricotta cheese 28

VODKA RIGATONI

rigatoni pasta | light plum tomato cream sauce 25

ADD CHICKEN +6 | SAUSAGE +6 | SHRIMP +9

CRUMBLED SAUSAGE +3 | SALMON +12 | GF PASTA +5

i can't decide

EVERYTHING PARM

chicken | meatball | eggplant 32

EVERYTHING FRANCAISE

veal | chicken | shrimp | artichoke 32

CHICKEN CACCIATORE

VEAL PARM | BROCCOLI RABE

try a little bit of everything

an MK Favorite 32

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illnesses.
Please limit substitutions to accommodate dietary restrictions and notify your server of any allergies.*

Mains

Entrées include complimentary house salad and family style penne marinara | caesar salad upgrade +4

CHICKEN CACCIATORE

seasoned and roasted bone-in chicken | rosemary white wine | red wine vinegar 28
Marsilio's most popular dish since 1951

CHICKEN SCARPARELLO

breast of chicken | Italian sausage | butter | garlic white wine | red peppers 28

CHICKEN SORRENTINO

sautéed breast of chicken | prosciutto | eggplant mozzarella | white wine sauce 28 | veal 33

CHICKEN VITTORIA

sautéed breast of chicken | tomato | artichoke heart | mozzarella | white wine sauce 28

CRISPY NORWEGIAN SALMON

roasted vegetables | lemon broth | tarragon 32

VEAL PARMIGIANO

"world's best" | pan fried, breaded veal scallopini baked with mozzarella | fresh marinara 33
chicken 29

ROEBLING AVENUE VEAL CHOP

breaded, flattened veal chop | topped with arugula tomato | garlic basil oil | or parmigiano style 49

VEAL SALTIMBOCCA

veal scallopini | prosciutto | mozzarella | spinach marsala sage sauce 33

VEAL BERGAMO

veal scallopini | marsala wine sauce | mushrooms peas | prosciutto 33

FILET MIGNON AU POIVRE

7 oz filet | peppercorn crusted | brandy cream sauce | roasted potato wedges 44

FRENCHED PORK CHOP

14oz double bone in pork chop | fennel | roasted tomato | white wine | caper pan sauce 32

PRIME NY STRIP STEAK

14 oz Prime NY Strip | roasted potatoes | seasoned mushroom demi-glace 49

shareable sides

BROCCOLI RABE W| GARLIC & OIL 8

SEASONAL ROASTED VEGETABLES 8

ROSEMARY POTATO WEDGES 7

GARLIC BREAD WITH QUATTRO FORMAGGIO SAUCE 9

SAUTÉED SPINACH W| GARLIC & OIL 8

PENNE W| GARLIC & OIL 6

VODKA RIGATONI 6

desserts

CANNOLI SUNDAE

pistachio ice cream | cannoli cream
chocolate syrup 9

ARCTIC ICE CREAM

vanilla | chocolate | *famous* peanut butter 6

MINI CANNOLIS

set of three fresh mini cannolis 8

TARTUFO

chocolate and vanilla ice cream | almonds
cherry hard chocolate shell 10

DARK SIDE OF THE MOON

CHOCOLATE CAKE

award winning, three-layered rich chocolate cake
coffee | kahlua | chocolate mousse
belgian chocolate ganache 9

TIRAMISU

lady fingers soaked in espresso | shaved chocolate
kahlua | mascarpone 10

NY CHEESECAKE

traditional style NY cheesecake | rich and buttery
graham cracker crust 8

CRÈME BRÛLÉE

custard | caramelized sugar | fresh berries 10

"I CAN'T DECIDE"

a little bit of everything

cannoli | tartufo | tiramisu 16