

Martorano's

Bringing Italian American cooking to a new level by using the highest quality ingredients available while dining in a unique atmosphere. During the early part of the evening you will listen to the sounds of Frank Sinatra, Dean Martin and Bobby Darin. As the evening progresses, so do the movies, groove and attitude. The music gets louder and you'll hear the sounds of Classic Soul, Disco with a touch of Slow Jams and Classic Rock. If the mood should strike you, dancing is encouraged. What brings the entire 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 enjoy the best of both worlds." – Steve Martorano

World Famous Meatballs

HOMEMADE MEATBALL with gravy and ricotta cheese \$14

HOMEMADE MEATBALL with hot and sweet peppers \$16

HOMEMADE MEATBALL with our Martorano salad \$18

Antipasti

EGGPLANT STACK with mozzarella, tomato and arugula \$23

HOMEMADE MOZZARELLA with freshly sliced prosciutto di parma and Sicilian olive oil \$16

FRIED MOZZARELLA with spicy San Marzano tomatoes \$16

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

BAKED CLAMS with toasted Italian bread crumbs \$16

PIG'S FEET AND PORK SKIN \$12

THIN CRUST PIZZA with San Marzano tomatoes, fresh mozzarella, Sicilian extra virgin olive oil, Parmigiano and Romano cheeses \$18

Insalata

MARTORANO 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

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

Martorano's Specialties

MACARONI

Always cooked to each individual order in freshly salted water. Cooked firm and al-dente.

LINGUINE AND FRESH CLAMS in natural white juices or light red sauce \$28

PENNE VODKA with onions, pancetta, shallots, San Marzano tomatoes \$26

RIGATONI SUNDAY PORK with fresh pork, San Marzano tomatoes and ricotta cheese \$28

FUSILLI POLLO with diced breaded chicken cutlets, peppers, San Marzano tomatoes and Parmigiano-Reggiano cheese \$28

BUCATINI AMATRICIANA with pancetta, red onion, San Marzano tomatoes and Pecorino Romano cheese \$25

***BUCATINI CARBONARA** with pancetta, egg, cream, Parmigiano-Reggiano cheese and fresh black pepper \$25

SPAGHETTI & MEATBALL served old school with ricotta cheese \$26

SPAGHETTI MARINARA with San Marzano tomatoes, Parmigiano-Reggiano cheese and fresh basil \$19

TAGLIATELLE CLASSIC PARMIGIANA CREAM & CHICKEN with boneless chicken breast & peas \$28

TAGLIATELLE BOLOGNESE with beef and veal bolognese, San Marzano tomatoes, fresh vegetables and ricotta salata cheese \$26

South Philly Favorites

VEAL CUTLETS PARMIGIANA with tender cutlet of veal and fresh mozzarella and basil \$28

VEAL PICATTA with tender slices of veal in a light lemon wine sauce with crisp capers \$30

VEAL SCALOPPINI with peppers, onions, mushrooms and San Marzano tomatoes topped with melted provolone cheese \$30

CHICKEN PARMIGIANA with fresh mozzarella and fresh basil \$25

CHICKEN MARSALA with Sicilian Marsala wine sauce and mushrooms \$28

CHICKEN CUTLET MARTORANO with hot and sweet peppers, tomato and shaved provolone cheese \$26

CHICKEN DOWNTOWN with ricotta cheese, spinach, mushrooms and vine ripe tomatoes topped with fresh mozzarella \$28

LOBSTER FRANCAISE with cold water lobster tail, jumbo lump crab meat, white wine, lemon, butter and risotto \$42

FRESH FISH OF THE DAY MP

Wine bottle selections recommended to accompany a lighter, white sauce

**KIM CRAWFORD,
SAUVIGNON BLANC**

**FREI BROTHERS,
CHARDONNAY**

Wine bottle selections recommended to accompany a bolder, red sauce

**ROBERT MONDAVI, OAKVILLE
CABERNET SAUVIGNON**

**MACMURRAY RANCH,
PINOT NOIR**

Something Extra

SPINACH AGLIO E OLIO \$10

RISOTTO \$9

THIN SPAGHETTI MARINARA \$11

TRUFFLE-PARMESAN FRIES \$10

MACARONI AND CHEESE \$10

HOMEMADE GNOCCHI

with Parmesan Cream Sauce
or Sunday Pork Gravy \$9

NO SUBSTITUTIONS

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.**