

MARIA'S CUCINA

COCKTAILS AND SPIRITS

MARIA'S NEGRONI - 10

MALFY GIN, CAMPARI, ANTICA RICITTO SWEET VERMOUTH, SERVED UP OR ON THE ROCKS.

MARIA'S VODKA MARTINI - 13

BELVEDERE VODKA, DRY VERMOUTH, SHAKEN AND SERVED UP ICE COLD GARNISHED WITH BLUE CHEESE STUFFED OLIVES.

THE OLD FASHIONED - 11

FOUR ROSES BOURBON POURED OVER MUTTLED LUZARDO DARK CHERRY, AND A DASH OF ANGOSTURA BITTERS AND GARNISHED WITH AN ORANGE.

SNICKERDOODLE MARTINI - 12

STOILI VANILLA VODKA, KALUHA, RUM CHATA, SERVED UP ICE COLD

APEROL SPRITZER - 12

APEROL LIQUEUR, PROSECCO, TOPPED WITH CLUB SODA.

SPICY PALOMA - 10

MI CAMPO TEQUILA, ANCHOREYES CHILE LIQUEUR, LIME JUICE AND SIMPLE SYRUP.

LIMONCELLO LEMON DROP - 12

VODKA, FRESH LEMON JUICE, SIMPLE SYRUP, LIMONCELLO, SERVED WITH A SUGAR RIM.

FRENCH KISS MARTINI - 12

STOLI VANILLA, CHAMBOARD, PINEAPPLE JUICE AND PROSECCO.

MARIA'S ESPRESSO MARTINI - 12

STOLI VANILLA, KALUHA, BAILEY'S, FRANGELICO, ESPRESSO, SERVED UP ICE COLD.

MARIA'S SANGRIA RED OR WHITE - 10

RED OR WHITE WINE, TRIPLE SEC, PEACH SCHNAPPS, MALIBU RUM, FRUIT JUICES, AND SPRITE.

ANTIPASTI

ZUPPA DEL GIORNO - 6

SOUP OF THE DAY

CALAMARI MODENA FRITTI - 12

TENDER SQUID RINGS LIGHTLY FLOURED AND PAN FRIED WITH CHERRY PEPPERS FINISHED IN A BALSAMIC GLAZE.

INVOLTINI DI MELANZANE - 10

FRESH RICOTTA AND SPICES WITH PROSCIUTTO DI PARMA ROLLED AND FINISHED IN THE OVEN THEN TOPPED WITH FILETTO DI POMODORO SAUCE.



RABE E SALSICCE - 13

GRAZIANO SWEET ITALIAN SAUSAGE GRILLED WITH SAUTÉED BROCCOLI RABE.

STUFFED MUSHROOMS - 9

VEGETABLE AND RITZ CRACKER STUFFING TOPPED WITH A 3 CHEESE BLEND, BAKED IN A WHITE WINE BUTTER SAUCE.

SMELTS - 12

LIGHTLY FLOURED AND PAN FRIED TOSSED WITH BANANA PEPPERS, IN A LIGHT BUTTER SAUCE.

MAMA'S MEATBALL - 11

HOUSE MADE MEATBALL WITH A GARNISH OF MIXED GREEN SALAD AND RICOTTA SALATA.

PANINI

MEATBALL - 12

HOUSE MADE MEATBALLS SLOWLY SIMMERED IN FILETTO DI POMODORO WITH MELTED MOZZARELLA ON CRUSTY ITALIAN BREAD.

CHICKEN PARMIGIANO - 12

PAN FRIED CHICKEN CUTLET TOPPED WITH FILETTO DI POMODORO AND MELTED MOZZARELLA ON A CRUSTY ITALIAN BREAD.

GRILLED CHICKEN - 11

RED ONION, LETTUCE, TOMATO, EVOO, AND BALSAMIC GLAZE.

SAUSAGE RABI AND CHEESE - 12

GRAZIANO GRILLED SAUSAGE WITH BROCCOLI RABI AND MELTED MOZZARELLA CHEESE ON CRUSTY ITALIAN BREAD.

PRIMI

LINGUINE PUTTANESCA - 13

SAN MARZANO TOMATO, EVOO, GARLIC, BLACK OLIVES, CAPERS, ANCHOVY, AND FRESH HERBS.

TAGLIATELLE BOLOGNESE - 14

A BLEND OF PORK, VEAL, AND BEEF WITH CARROTS, CELERY, ONION, RED WINE, BAY LEAF, AND SAN MARZANO TOMATO.

RIGATONI ALLA NORMA - 15

SAUTÉED EGGPLANT, SAN MARZANO TOMATO TOPPED WITH SHAVED RICOTTA SALATA.

GNOCCHI SORRENTINA - 12

POTATO GNOCCHI IN A RICH TOMATO SAUCE WITH MOZZARELLA CHEESE AND FRESH BASIL.

PENNE QUATTRO FORMAGGIO - 13

PENNE TOSSED WITH A BLEND OF 4 CHEESES FINISHED WITH A TOUCH OF CREAM.

PORCINI TORTELLONI CON BURRO E SALVIA - 15

PORCINI FILLED TORTELLONI TOSSED IN BUTTER AND FRESH SAGE TOPPED WITH SHAVED PARMIGIANO.



GLUTEN FREE GNOCCHI OR PENNE AVAILABLE

ADD ONS

CHICKEN - 6

SCALLOPS - 3 EACH

SHRIMP - 3 EACH

SAUSAGE - 6

SALMON - 9

INSALATE



TIEPIDA - 7

WARM SEASONED SPINACH, SHALLOTS, AND ROASTED WALNUTS, TOPPED WITH BOSCH PEARS AND GOAT CHEESE.



MISTO - 6

MIXED GREENS, CHERRY TOMATOES, RED ONION, CUCUMBER, GORGONZOLA, OIL AND LEMON DRESSING.



BARBABIETOLE - 8


MARINATED BEETS, BERMUDA ONION, CARAMELIZED WALNUTS, GOAT CHEESE, SERVED OVER A BED OF MIXED SALAD FINISHED WITH A LIGHT BALSAMIC DRESSING.


CAESAR SALAD - 9

ROMAINE, HOME MADE CROUTONS, SHAVED PARMIGIANO, TOSSED IN A TRADITIONAL CAESAR DRESSING.

SECONDI

CARNE

 **BRACIOLA DI MANZO** - 14
POUNDED TENDER BEEF STUFFED
WITH PINE NUTS, RAISINS, PARSLEY,
GARLIC, PECORINO ROMANO, PAN
SEARED AND FINISHED WITH A RED
WINE FILETTO DI POMODORO SAUCE.

 ***FLAT IRON STEAK**- 17
CHARCOAL BROILED AND TOPPED
WITH A PORT WINE REDUCTION.


VITELLO SCALLOPINI AL FUNGHI - 15
MEDALLIONS OF VEAL LIGHTLY
FLOURED AND SAUTÉED WITH
SHALLOTS IN A WHITE WINE
MUSHROOM SAUCE.

PARMIGIANO
CHICKEN - 14 VEAL - 16
PAN FRIED TOPPED WITH FILETTO
DI POMODORO AND MELTED
MOZZARELLA.


MARSALA
CHICKEN - 14 VEAL - 16
SAUTÉED MEDALLIONS
IN A RICH MUSHROOM MARSALA
WINE REDUCTION.

PESCE

MERLUZZO RAVELLO - 14
FILLET OF COD SAUTÉED WITH EVOO,
GARLIC, BLACK OLIVES, CAPERS,
WHITE WINE, DICED FRESH TOMATO,
FINISHED WITH FRESH HERBS.

 **CAPELANTE E GAMBERONI**
ALLA GRIGLIA - 17
MARINATED SCALLOPS AND SHRIMP
GRILLED TO TENDER PERFECTION
AND SERVED WITH SAUTÉED
SPINACH TOPPED WITH A FRESH
LEMON DRESSING.

SOLE MILANESE - 15
FILLET OF SOLE BREADED AND FLASH
FRIED UNTIL GOLDEN BROWN
SERVED WITH BABY ARUGULA AND
CHERRY TOMATOES.

 **SALMONE ALLA GRIGLIA** - 16
FILLET OF FRESH SALMON
GRILLED TO PERFECTION
DRIZZLED WITH A HOMEMADE
CITRUS DRESSING.

***ALL ENTREES ARE SERVED WITH A SIDE SALAD OR PENNE POMODORO

*SOME ITEMS ON OUR MENU ARE SERVED RAW OR PARTIALLY COOKED AND CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS. CUSTOMERS WHO ARE ESPECIALLY VULNERABLE (I.E. CHILDREN, WOMEN WHO ARE PREGNANT, ELDERLY) SHOULD NOTIFY THEIR SERVER AND ONLY EAT SEAFOOD AND OTHER FOODS THOROUGHLY COOKED.

***PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.



ITEMS WITH THIS LOGO CAN BE MADE GLUTEN FREE.

PLEASE MENTION TO YOUR SERVER ANY DIETARY NEEDS OR RESTRICTIONS SO THAT WE CAN TAKE THE APPROPRIATE MEASURES TO MEET YOUR NEEDS.



WHITE WINE BY THE GLASS

ENRICO SERAFINO
GAVI DI GAVI - 7
INAMA SOAVE CLASSICO - 7
BUGLIONI IL DISPERATO BIANCO
DELLE VENETO - 9
ALOIS LAGEDER PINOT GRIGIO - 9
ZORSETTIG PINOT GRIGIO - 6
BASTIANICH CHARDONNAY - 7.5
SELLA & MOSCA LA CALA VERMENTINO - 5.5
TERRE DI TUFU - 9
ROCCA DE LA MACIE VERNACCIA - 7.5
SANTA CRISTINA CAMPO ORVIETTO - 6.5
BARETINI PINOT GRIGIO - 5

RED WINE BY THE GLASS

PRUNOTTO FIULOT BARBERA - 7
PERLAVILLA NEBBIOLO - 7
CAPARZO ROSSO DI MONTALCINO - 9
VIGNETTI AGLIANICO - 8.5
TOMMASI ROMPICOLLO - 7.5
BARETINI PRIMITIVO - 5
SCARBOLO MERLOT - 7
TORREBRUNA SANGIOVESE - 7
COLTIBUONO CENTAMURA CHIANTI - 6
FRESCOBALDI CHIANTI CASTIGLIONE - 6.5
LA MOZZA I PERAZZI CABERNET - 9
TORMARESCA NEPRICA - 6.5
SELLA & MOSCA CANNONAO RISERVA - 8.5
CUSUMANO NERO D'AVOLA - 6.5

ROSÉ BY THE GLASS

SANTA CRISTINA CIPRESETO ROSÉ - 6.5

SPARKLING BY THE GLASS

DAL BELLO ASOLO PROSECCO .187 ML - 9

WHITE BY THE BOTTLE

ENRICO SERAFINO GAVI DI GAVI - 34
BASTIANICH CHARDONNAY - 32
INAMA SOAVE - 32
BARONE FINI PINOT GRIGIO - 36
PAZZAGLIA G 109 GRECHETTO - 30
ANTINORI BRAMITO CHARDONNAY - 48
ZORZETTIG PINOT BIANCO - 27
MARINA CVETIC TREBBIANO - 45
RUFFINO UNAKED CHARDONNAY - 33
SELLA & MOSCA VERMENTINO - 35
BANFI PRINCAPESSA GAVI - 48
VIGNETTI GRECO FIANO BLEND - 42
BORTOLUZZI PINOT GRIGIO - 42
ZORZETTIG SAUVIGNON - 28

ROSÉ BY THE BOTTLE

SANTA CRISTINA CIPRESETO ROSÉ - 30

SPARKLING BY THE BOTTLE

DAL BELLO PROSECCO TREVISO - 24
CANELLA PROSECCO - 34
FERRARI BRUT - 56
MOET SPLIT - 24

RED BY THE BOTTLE

TRAVAGLINI GATTINARA - 59
PAOLO SCAVINO BAROLO - 72
PRUNOTTO BARBERA FIULOT - 40
ZENI AMARONE CLASSICO - 56
CASTELLANI VALPOLICELLA RIPASSO - 45
ANTINORI "VILLA ANTINORI" RED - 42
ANTINORI TIGNANELLO - 180
CAPARZO ROSSO DI MONTALCINO - 42
POGGIO ANTICO ROSSO DIMONTALCINO - 45
FRESCOBALDI NIPOZZANO CHIANTI RUFINA RISERVA - 46
GABBIANO CHIANTI CLASSICO RISERVA - 39
LA MOZZA I PERAZZI CABERNET SAUVIGNON - 32
FELSINA FONTALLORO - 82
MONTI GUIDI DEL CARMEN RISERVA MONTEPULCIANO - 27
ZACCAGNINI MONTEPULCIANO D'ABRUZZO - 32
FRANZ HAAS PINOT NERO - 68
BASTIANICH REFOSCO - 32
MASCIARELLI MONTEPULCIANO - 30
SELLA & MOSCA CANNONAU RISERVA - 32
VILLA POZZI MERLOT - 27
ZABU NERO D'AVOLA - 26

BEER

SAM ADAMS - 5 STELLA ARTOIS - 5 HEINEKEN - 5 BUD LITE - 4.5 MICHELOB ULTRA - 4.5

PERONI - 6 LOCALLY BREWED WASH ASHORE MAYAMAE - 8 BECKS N/A - 5