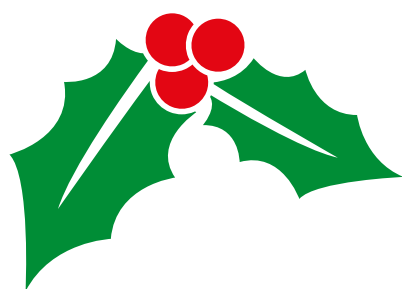


# MERRY CHRISTMAS



## APPETIZERS

### CHICKEN ESCAROLE SOUP - 9

TENDER CHICKEN WITH CHOPPED VEGETABLES, ESCAROLE & HOUSE-MADE STOCK

### CALAMARI FRITTI - 20

CRISPY RINGS & TENTACLES TOSSED IN TANGY VINAIGRETTE WITH SLICED CHERRY PEPPERS

### SMELTS - 16

SMELTS LIGHTLY FLOURED, PAN FRIED & LIGHTLY SEASONED WITH SALT & PEPPER

### SNAILS - 24

CHUNCKY SNAILS TRADITIONALLY PREPARED

### BACCALA - 22

### CLAMS CASINO - 18

### STUFFED MUSHROOMS - 16

MUSHROOMS STUFFED WITH SEASONED BREAD & SAUTEED VEGETABLES

### POLPETTE - 15

HOUSE-MADE MEATBALLS, WHIPPED RICOTTA, TOPPED WITH HOUSE MARINARA & PARMIGIANO

## INSALATE

### MISTO - 11

MIXED GREENS, SLICED FARM VEGETABLES TOSSED WITH HERBS & RED WINE VINAIGRETTE

### CAESAR - 14

CHOPPED HEART OF ROMAINE, SHAVED PARMIGIANO, FOCACCIA CRISPS, ANCHOVIES

### BURRATA - 20

CREAMY BURRATA, PROSCIUTTO, HOUSE MADE ROASTED PEPPERS & SUN DRIED TOMATOES



## PASTA

### SHRIMP SCAMPI - 29

LINGUINE, SHRIMP, WHITE WINE &  
PARSLEY TOPPED WITH GARLIC  
BREADCRUMBS

### LINGUINE VONGOLE - 30

LINGUINE, SHRIMP, WHITE WINE &  
PARSLEY TOPPED WITH GARLIC  
BREADCRUMBS

### BOLOGNESE - 26

PAPPARDELLE WITH A RAGU OF BEEF,  
PORK & VEAL, SAN MARZANO BLEND &  
PARMIGIANO REGGIANO

### CABONARA - 24

SPAGHETTI, GUANCIALE, PECORINO  
ROMANO, BLACK PEPPER, FREE-RANGE  
HEN EGG

## PESCE

### SWORDFISH - 34

GRILLED SWORDFISH WITH MASHED  
POTATO & GRILLED ASPARAGUS TOPPED  
WITH A LEMON BUTTER SAUCE

### SALMONE STUFFATO - 36

SAUTEED FAROE ISLAND SALMON OVER  
ARTICHOKE & ASPARAGUS RISOTTO  
TOPPED WITH A LOBSTER BUTTER SAUCE

### MERLUZZO AL FORNO - 30

ATLANTIC COD TOPPED WITH LEMON  
BUTTER & SEASONED BREAD CRUMBS  
BAKED IN THE OVEN SERVED WITH  
POTATO & VEGETABLE

## CARNE

### FILET MIGNON - 45 \*

8 OZ PAN SEARED FILET WITH TRUFFLE  
MASHED POTATOES, GRILLED ASPARAGUS  
& ONION STRINGS DRIZZLED WITH SAUCE  
BORDELAISE

### VEAL MARSALA - 32

POUNDED & FLOUR DREDGED CUTLETS  
PAN SEARED WITH MUSHROOMS IN A  
MARSALA WINE REDUCTION WITH  
MASHED POTATO & GRILLED ASPARAGUS

### POLLO LIMONE - 28

PAN SEARED STATLER CHICKEN BREAST  
SERVED OVER A SAUTEED BROCCOLI RABE  
RISOTTO TOPPED WITH A LEMON BUTTER  
SAUCE

### CHICKEN PARMIGIANO - 30

BREADED & PAN FRIED THEN TOPPED  
WITH HOUSE MARINARA & FRESH  
MOZZARELLA OVER RIGATONI POMODORO



**Maria's Cucina is NOT a gluten free facility, but we are gluten free**

**\*Raw fish, Shellfish, & undercooked meats may pose health risks to some individuals. Please inform your server of any allergies you may have.**

**\*All prices subject to change based on market conditions.**