

Lunch

Small Plates

Cheesy Garlic Bread | 10

House Baked Focaccia | Garlic | Olive Oil | Parsley
Arrabbiata Sauce | Truffle Honey Ricotta

Ceviche | 12

White Fish | Cucumber | Red Onion | Tomato
Cilantro | Avocado Puree | Crostini

Shishito Peppers | 10

Parmesan | Crispy Garlic | Vinaigrette
Caramelized Onions | Pimento Sauce

Squash Blossoms | 11

Whipped Ricotta | Mint | Tomato Sauce | Parmesan

Arancini | 11

Risotto Cacio e Pepe | English Peas | Pancetta | Tomato Sauce | Pimento

Truffle Mac & Cheese | 12

Caramelized Onion | Bechamel | Parmesan Breadcrumbs | Truffle Oil

Fried Calamari | 16

Sweet Peppers | Tomato Sauce | Caramelized Onion Aioli

Seared Drunken Shrimp | 15

Chimi White Wine | Leeks | Ricotta | Arugula | Rustic Bread

Meatballs & Ricotta | 16

Whipped Ricotta | Arrabbiata Sauce | Basil | Rustic Bread

Beer Mussels | 15

Peroni Broth | Tomato | Orange | Fennel | Leeks | Calabrian Chili Oil

Grilled Octopus | 16

Arugula | Frisee | Pancetta | Potato | Saffron Rouillee

Salads

Burrata | 16

Tomatoes | Arugula | Balsamic Reduction | Crostini

Roasted Candied Beets | 17

Arugula | Frisee | Avocado | Toasted Pistachios
Shallot & Black Garlic Vinaigrette | Quince Goat Cheese

Kale | 16

Almonds | Butternut Squash | Dried Cranberries | Goat Cheese
Quinoa | Cinnamon Apple Dressing

Add Chicken \$5 | Add Salmon \$10 | Add Shrimp \$8

Caesar | 16

Romaine | Croutons | Parmesan

Add Chicken \$5 | Add Salmon \$10 | Add Shrimp \$8

Marino's Chopped | 18

Pickled Red Onion | Mixed Greens | Kalmata Olives | Tomatoes
White Beans | Provolone | Salami | Pepperoncini | Italian Vinaigrette

Add Chicken \$5 | Add Salmon \$10 | Add Shrimp \$8

Wedge | 13

Iceberg | Pancetta | Cherry Tomato | Red Onion
Bleu Cheese | Ranch Dressing

Sandwiches

Marino's Burger | 18

Gourmet Blend | Caramelized Onions | Aged White Cheddar
Lettuce | Tomato | Special Sauce | Brioche | Fries

The Birdie | 15

Grilled Chicken | Garlic Spread | Caramelized Onion | Avocado | Arugula
Olive Oil | Balsamic Vinaigrette | Fries

Meatball | 15

Mozzarella | Tomato Sauce | Hoagie Roll | Fries

Add Pepperoni \$3

Chicken Parmesan | 16

Breaded Chicken | Mozzarella | Tomato Sauce
Hoagie Roll | Fries

Short Rib Grilled Cheese | 16

Caramelized Onions | Provolone | Ricotta | Parmesan
Demi Sauce | Rustic Bread | Fries

Caprese | 13

Tomato | Mozzarella | Basil | Balsamic Glaze | Hoagie Roll | Fries

Add Prosciutto \$3

The Godfather | 16

Prosciutto | Salami | Capicola | Pepperoni | Provolone | Lettuce | Tomato
Pepperoncini | Red Wine Vinaigrette | Fries

Pizzette's 12"

Margherita | 15

Neapolitan Sauce | Fresh Mozzarella | Grana Padano | Basil

Fig | 18

Mozzarella | Prosciutto | Arugula | Pickled Red Onion | Fig Jam
Goat Cheese

Truffle Mushroom | 17

Mushrooms | Arugula | Fontina | Ricotta | Truffle Honey

Vodka | 16

Ricotta | Fresh Mozzarella | Vodka Sauce

Pepperoni | 17

Neapolitan Sauce | Mozzarella

Meat Lovers | 19

Sausage | Meatball | Pepperoni | Ricotta | Pancetta | Red Onion Arrabbiata
Sauce | Parmesan Sauce

Short Rib | 19

Caramelized Onions | Provolone | Bechamel | Ricotta | Mozzarella Shishito
Peppers | Watercress

Pastas & Big Plates

Penne Alfredo | 16

Penne | Creamy Alfredo | Parmesan

Add Chicken \$4 | Add Sausage \$4 | Add Shrimp \$8

Cavatelli Primavera | 17

Carrots | Bell Peppers | Peas | Tomatoes | Spinach
Zucchini | Broccoli | Lemon Parmesan Sauce

Add Chicken \$4 | Add Sausage \$4 | Add Shrimp \$8

Short Rib Ravioli | 23

Cheese Ravioli | Shredded Short Rib | Porcini Mushroom Sauce
Fried Leeks | Asiago | Port Reduction

Farfalle Alla Vodka | 19

Chicken | Bowtie Pasta | Vodka Sauce | Parmesan
Calabrian Chili Oil

Pesto Tortellini | 16

Ricotta, Parmesan, & Mozzarella Stuffed Tortellini
Goat Cheese

Add Chicken \$4 | Add Sausage \$4 | Add Prosciutto \$4

Rigatoni Bolognese | 23

Ragu Sauce | Parmesan | Whipped Ricotta | Parmesan Sauce

Spaghetti & Meatballs | 20

Tomato Sauce | Basil

Seafood Linguine | 27

Shrimp | Octopus | Calamari | Mussels | White Wine | Arrabbiata Sauce Shallot |
Garlic | Basil

Chicken Cutlet | 23

Arugula | Italian Vinaigrette | Parmesan

Grilled Salmon | 28

Risotto Cacio e Pepe | English Peas

Steak Frites | 38

8 oz Filet Mignon | Chimi Butter | Shoestring Fries

Extras

Rustic Bread | 4

Shoestring Fries | 7

Mashed Potatoes | 7

Roasted Brussel Sprouts | 8

Roasted Carrots | 8

Sauteed Broccoli | 8

Sauteed Spinach | 8

GI/8oz/Btl *Red Wine*

- 9 / 14 / 36 **House Red**
- 13 / 19 / 52 **Pinot Noir ~ Boën California**
- 16 / 23 / 64 **Pinot Noir ~ Willamette Founders Reserve Oregon**
- 70 **Pinot Noir ~ Bella Glos Santa Maria Valley, California**
- 11 / 16 / 44 **Cabernet ~ 20 Acres Clarksburg, California**
- 15 / 22 / 60 **Cabernet ~ Edge Alexander Valley, California**
- 90 **Cabernet ~ Quilt Napa, California**
- 105 **Cabernet ~ Frank Family Napa, California**
- 15 / 22 / 60 **Red Blend ~ Tapestry Paso Robles, California**
- 95 **Red Blend ~ The Prisoner California**
- 15 / 22 / 60 **Malbec ~ Terrazas Reserva Mendoza, Argentina**
- 11 / 16 / 44 **Chianti Superiore ~ Banfi Tuscany, Italy**
- 54 **Chianti Classico ~ San Felice Tuscany, Italy**
- 50 **Montepulciano ~ Cantina Zaccagnini Abruzzo, Italy**
- 78 **Red Blend ~ Antinori Guado al Tasso Bruciato Bolgheri, Italy**
- 14 / 21 / 56 **Red Blend ~ Brancia Tre Tuscany, Italy**
- 136 **Barolo ~ Renato Ratti Piedmont, Italy**
- 150 **Brunello Di Montalcino ~ Banfi Tuscany, Italy**
- 160 **Amarone ~ Allegrini Della Valpolicella, Italy**

GI/8oz/Btl *White Wine*

- 9 / 14 / 36 **House White**
- 12 / 18 / 48 **Sauvignon Blanc ~ Kim Crawford Marlborough, New Zealand**
- 65 **Sauvignon Blanc ~ Stags Leap Napa, California**
- 11 / 16 / 44 **Riesling ~ Nine Hats Columbia Valley, Washington**
- 48 **Pinot Gris ~ Willamette Founders Reserve Oregon**
- 10 / 14 / 38 **Pinot Grigio ~ Gabbiano Veneto, Italy**
- 44 **Pinot Grigio ~ San Angelo Tuscany, Italy**
- 50 **Pinot Grigio ~ Etna Bianco by Tornatore Sicily**
- 11 / 16 / 42 **Chardonnay ~ Harken California**
- 14 / 20 / 56 **Chardonnay ~ Sonoma- Cutrer Sonoma, California**
- 70 **Chardonnay ~ Willamette Founders Reserve Oregon**
- 15 / 23 / 60 **Rose ~ Whispering Angel Provence, France**

GI/Btl *Sparkling Wine*

- 10 **Moscato ~ Santa Rosa 187ml**
- 9 / 38 **Prosecco ~ Gabbiano Veneto, Italy**
- 44 **Prosecco ~ La Marca Veneto, Italy**
- 160 **Champagne ~ Perrier Jouët Champagne, France**

Specialty Cocktails

- Strawberry Fields | 13**
Vodka | Strawberries | Basil | Lemon | Prosecco
- Pear Pressure | 14**
Vodka | Lemon | Pear Puree
- Espresso Martini | 14**
Vodka | Coldbrew | Kahlua | Baileys | Chocolate Drizzle
- Portified | 15**
Rum | Lime Juice | Ruby Port | Olive Oil Drops | Micro Basil
- Lavender Aviation | 14**
Empress Gin | Maraschino Liqueur | Lemon
Creme de Violet
- Prickly Pear Margarita | 14**
Tequila | Agave | Lime | Prickly Pear Puree | Salt
- Oaxacan Firehouse | 14**
Mezcal | Mango | Lime | Pomegranate-Chamoy
- Milano Sour | 13**
Bourbon | Lemon | Simple Syrup | Italian Bitter Liqueur
- Paper Plane | 14**
Bourbon | Aperol | Amaro | Lemon
- Burnt Orange Old Fashion | 15**
Bourbon | Bitters | Luxardo Cherry
- Aperol Spritz | 13**
Aperol | Prosecco | Soda
- Seasonal Sangria | 14**
Ask Your Server

Draft Beer

- Strawberry Rhubarb Sour | 9**
- Tower Station IPA | 8**
- Alaskan Amber Ale | 7**
- Scottsdale Blonde | 7**
- Peroni | 8**
- Juicy Jack Hazy IPA | 8**
- Modelo Especial | 7**
- Michelob Ultra | 7**
- Ace Pear Cider | 8**
- Rotating Tap (Ask Server)**

Bottled Beer

- Guinness | 7**
- Dos Equis | 7**
- Heineken Zero | 6**
- Seltzer (Ask Server)**