

## ANTIPASTO

<b>Pasta E Fagioli</b> - the classic pasta and bean soup	bowl 4.95	cup 3.50
<b>Creamy Crab Bisque</b> - specialty of the house!	bowl 6.95	cup 5.50
<b>Fried Mozzarella</b> - mozzarella, fried, served with sauce pomodoro		6.95
<b>Calamari Fritto</b> - fried calamari with sauce pomodoro		7.95
<b>Stuffed Mushrooms</b> - with sausage stuffing, topped with mozzarella		6.95
<b>Bruschetta</b> - tomatoes, scallions, basil and olive oil, topped with four cheeses		7.95
<b>Shrimp Scampi</b> - baked in our own garlic butter, served with Matzaluna's bread for dipping		8.95
<b>Cold Antipasto</b> - salami, ham, olives, provolone and romano cheeses, prosciutto, marinated artichokes, roasted red peppers, served over mixed greens		9.95
<b>Caesar Salad</b> - anchovies upon request 5.95	w/chicken/10.95	w/6 shrimp/ 13.95
<b>Mussels Matzaluna</b> -mussels simmered in white wine, scallions, tomatoes, garlic and romano cheese		8.95
<b>Caprese Salad</b> -sliced local tomato and fresh mozzarella, dressed with balsamic vinaigrette		8.95

## WOOD FIRED PIZZA

<b>Margarita</b> - mozzarella, fresh basil, and pomodoro sauce		9.95
<b>Five Cheese</b> - mozzarella, gorgonzola, provolone, parmesan and ricotta cheeses, blended with spinach and artichoke hearts (no red sauce)		10.95
<b>Matzaluna</b> - sweet sausage, peppers, onions, mushrooms and sun dried tomatoes, pomodoro sauce		11.95
<b>Primavera</b> - eggplant, red onion, zucchini, mushrooms, tomato, mozzarella and pomodoro sauce		10.95
<b>Pizza Caprese</b> - fresh mozzarella, fresh tomatoes, roasted garlic and fresh chopped basil		10.95
<b>Angelo</b> - pepperoni, sweet sausage, four cheeses and pomodoro sauce		10.95
<b>Pepperoni</b> - the world's most popular topping, mozzarella and pomodoro sauce		10.95
<b>Chicken Siciliano</b> - chicken, mushrooms, sundried tomatoes, mozzarella cheese and basil pesto		11.95
<b>Gluten Free Crust</b> - add \$2.00 to any pizza		
<b>Add a small Caesar</b> - anchovies upon request 3.95	<b>Add a small House Salad</b>	2.95

## CLASSIC PASTA DISHES

<b>Fettuccine Alfredo</b> - with the classic cream Parmesan sauce	13.95
<b>Linguine Primavera</b> - a variety of garden vegetables tossed in garlic butter and Parmesan cheese	13.95
<b>Ravioli Classico</b> - filled with cheese and served with pomodoro or bolognese sauce	13.95

## CREATE YOUR OWN PASTA

Your choice of any pasta with any sauce \$11.95

Spaghetti- "the classic"  
Fettuccine- "the ribbon"  
Linguine - "flat spaghetti"  
Angel Hair - "delicate & fine"  
Penne- "hearty & delicious"  
Whole Wheat Linguine (add \$2.00)  
Gluten Free Spaghetti (add \$3.00)

Pomodoro - classic tomato  
Aglio & Olio - garlic and olive oil  
Eduardo - roasted red pepper cream  
Arrabiato - spicy tomato  
Bolognese - classic meat  
Genovese - basil pesto  
Vodka Cream - silky smooth

ADD MEATBALLS(2) 2.95/ SAUSAGES(2) 4.95/ SHRIMP(6) 7.95/ or CHICKEN 4.95  
TO ANY PASTA DISH

## CLASSIC BAKED DISHES

<b>Veal Parmesan</b> - tender cutlet, lightly fried, then baked with mozzarella and pomodoro sauce	20.95
<b>Eggplant Parmesan</b> - lightly fried, then baked with mozzarella, ricotta and pomodoro sauce	15.95
<b>Chicken Parmesan</b> - boneless breasts, lightly fried, then baked with mozzarella and pomodoro sauce	16.95
The above dishes are served with penne pasta and pomodoro sauce	
<b>Lasagna Bolognese</b> - layered with ricotta, mozzarella and meat sauce	14.95
<b>Penne Rustico</b> - sliced sausage, peppers & mushrooms baked with pomodoro sauce and mozzarella	15.95

## SAUTEED WITH PASTA

<b>Chicken Cacciatore</b> - sliced boneless breast with peppers, onions, mushrooms, port wine and pomodoro sauce, served over a bed of spaghetti	15.95
<b>Chicken Puttanesca</b> - sliced chicken breast with artichoke hearts, tomatoes, capers, anchovies and kalamata olives, tossed with angel hair pasta. "Matt's Favorite!"	16.95
<b>Shrimp Scampi</b> - gulf shrimp, sauteéd in garlic butter and tomatoes, served over linguine	17.95
<b>Mulberry Street Shrimp</b> - gulf shrimp, sauteéd with capers, mushrooms, tomatoes, spinach and prosciutto tossed in a sage cream sauce, served over angel hair pasta	18.95
<b>Linguine di Mare</b> - shrimp, fresh fish, baby clams and mussels simmered in a spicy marinara sauce, served over linguine	19.95

## MATZALUNA HOUSE SPECIALTIES

<b>Chicken Marsala</b> - sauteéd breasts of chicken with mushrooms, topped with a Marsala wine demi-glace	15.95
<b>Chicken Saltimbocca</b> -sauteéd breasts with prosciutto & provolone, topped with a sage ivory sauce	16.95
<b>Momma's Chicken</b> -grilled chicken topped with goat, parmesan and mozzarella cheeses, sundried tomatoes and basil butter	16.95
<b>Veal Marsala</b> - sauteéd escalopes of veal with mushrooms, topped with a Marsala wine demi-glace	20.95
<b>Veal Saltimbocca</b> - sauteéd escalopes with prosciutto & provolone, topped with a sage ivory sauce	21.95
<b>Sirloin "Matzaluna"</b> - a 10 oz. Angus top sirloin with sliced portabello and a Marsala wine demi-glace	19.95

All "Matzaluna House Specialties" are served with smashed potatoes and vegetable du jour

All entrees are served with bread & herbed oil and your choice of pasta e fagioli or a dinner salad. Upgrade to crab bisque or caesar for just \$1.00  
sundried tomato or classic balsamic vinaigrette, bleu cheese or creamy ranch dressing

## WHERE'S THE FISH?

If you're looking for **fresh fish**, you've come to the right place, but you're looking in the wrong spot! Check out our "daily specials" menu which features our fresh fish, (while it lasts) along with chef's creations, our "pizza of the week" and the evenings wine specials!

Minimum plate charge 5.00  
We accept Mastercard, Visa, Amex, travelers checks & cash.  
All items are available for carry out.