

EST. 2020



MUNDS PARK

❖ APPETIZERS ❖

Buttermilk Fried Calamari \$12
Tossed with red pepper flakes, chipotle aioli, & lemon

Yellow Fin Ahi Tuna \$14
Seared ahi with sesame placed on a bed of soy-glazed Asian slaw, with wasabi

Fried Ravioli \$10

❖ PETITE PASTA BOWLS ❖

Spaghetti, Meat Ball & Italian Sausage \$12
Chef's home-made meatballs and sausage tossed with marinara sauce

Shrimp Scampi Linguini \$14
Sautéed shrimp with olive oil, garlic, white wine butter, tossed with linguini

Ravioli of the Day \$12

❖ HAMBURGERS & SANDWICHES ❖

Classic Burger & Fries \$12
8oz angus burger, lettuce, tomato, red onion, potato bun

Cheese Burger & Fries \$13
8oz angus burger, choice of cheese, lettuce, tomato, red onion, potato bun

Grilled Chicken Sandwich & Fries \$14
Grilled chicken served on a potato bun with leaf lettuce, tomatoes, avocado, swiss cheese, bacon, and chipotle mayo

Grilled Salmon & Fries \$15
Served on potato bun with microgreens, tomatoes, and Tarragon remoulade

Turkey Burger & Fries \$12
Grilled Turkey patty w/Mixed greens, roasted red pepper, and sliced tomatoes

❖ SALADS ❖

Spinach Salad \$14
Baby spinach tossed with craisins, candied pecans, bacon, blue cheese crumbles & tossed with balsamic honey vinaigrette

Martino's Shrimp Salad \$15
Grilled shrimp tossed with microgreens, heirloom tomatoes, red onion, celery, tossed in garlic aioli

Caprese Salad \$13
Heirloom tomatoes, buffalo mozzarella, fresh basil, drizzled with balsamic glaze & olive oil

Grilled Romaine Salad \$13
Seasoned with salt and pepper, drizzled with olive oil, then grilled, topped with shaved parmesan, Caesar dressing and drizzled balsamic reduction with croutons

❖ DESSERTS ❖

Cannoli \$7 • Chocolate Amaretto Cake \$8 • Tiramisu \$8

**We charge a \$4 split plate fee.*

**An automatic gratuity equal to 18% of the bill shall be applied to parties of eight or more.*

**Arizona State food code requires us to inform you that consuming undercooked meat, eggs, & fish may increase the risk of food bourne illness.*

Menu Created by Chef Thomas Ryan/Owner