

EST. 2020



MUNDS PARK

## ❖ APPETIZERS ❖

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

**Maryland Crab Cakes** \$14  
*Made with Jumbo lump crab meat, placed on a bed of sautéed baby spinach & chipotle aioli*

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

**Apple Brie and Walnut Bruschetta** \$13  
*Sliced Granny Smith apples, grilled French bread, candid walnuts, Brie cheese, drizzled olive oil & balsamic glaze*

## ❖ PASTAS ❖

**Shrimp Scampi Linguini** \$25  
*Sautéed shrimp with olive oil, garlic, white wine butter, tossed with linguini*

**Linguini al Clams** \$26  
*Little neck clams, garlic, clam juice, white wine butter, tossed with linguini*

**Spaghetti, Meat Ball & Italian Sausage** \$18  
*Chef's home-made meatballs and sausage tossed with marinara sauce*

**Ravioli of the Day** \$22

*\*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 borne illness.*

**Menu Created by Chef Thomas Ryan/Owner**

## ❖ SIGNATURE ENTREES ❖

*Martino's specialty entrees come with your choice of mashed potatoes or jasmine rice and chef's vegetables.*

**Chicken Marsala** \$25  
*Pan seared chicken cutlets, mushrooms, Marsala wine, touch of cream finished with butter*

**Veal Marsala** \$28  
*Pan Seared veal cutlets, mushrooms, Marsala wine, touch of cream, finished with butter*

**Pork Albert** \$21  
*Sautéed pork tenderloin, Shitake mushrooms, white wine, Dijon mustard sauce*

**12-ounce bone-in, Kansas City New York Strip, Prime Cut** Market Price  
*Charbroiled & seasoned*

**Martino's Savory Salmon** \$28  
*Grilled wild king salmon, served with microgreens, topped with wild berry vinaigrette*

## ❖ 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**