

Antipasti – Appetizer

SHRIMP COCKTAIL served with our zesty Cocktail Sauce	10.95
BRUSCHETTA toasted Italian Ciabatta Bread topped with our Tomato Balsamic Vinaigrette with fresh Basil and Garlic	4.95
TOASTED TUSCAN BREAD thinly sliced toasted Ciabatta Bread brushed With garlic, extra virgin Olive Oil and Italian herbs 3.95 with melted Mozzarella Cheese	4.95
STEAMED CLAMS one dozen tender Littlenecks steamed in our Garlic White Wine Butter Broth with diced Tomatoes	9.95
FRIED CALAMARI (squid) served with hot or mild Marinara Sauce <i>Or THAI STYLE</i> tossed in a sweet Chili Sauce	9.95
CALAMARI BALSAMICO lightly breaded and sautéed with sweet Cherry Peppers, Garlic, Capers and Scallions with Balsamic Vinegar	10.95
SAUTEED CALAMARI with Hot or Mild Marinara Sauce	9.95
MUSSELS sautéed with Hot or Mild Marinara Sauce	9.95
MOZZARELLA CHEESE STICKS tangy tomato marinara sauce	8.95
SHOE STRING ZUCCHINI lightly battered and fried, sprinkled with Parmesan Cheese & served with our tangy Tomato Marinara Sauce for dunking	6.95
ONE DOZEN FRIED CHICKEN WINGS served Buffalo style with creamy Blue Cheese OR plain with Honey Mustard or Barbeque sauce	9.95
CHICKEN FINGERS served with a Honey Dijon Mustard or Barbeque sauce Or Buffalo style with a creamy blue cheese dressing	6.95
COLD ANTIPASTO Jumbo Shrimp, grilled Zucchini, aged Provolone cheese And Roasted Red Peppers on a bed of Mesclun greens. Topped with Cannellini Beans, Olives, Anchovies, Sopressata Sausage, Tomatoes and Cucumbers. Serves 2 or more	13.95
MEDITERRANEAN SAMPLER Hummus & Tzatziki, <i>toasted</i> Pita bread, Egg, Greek Olives, Tomatoes, grilled Zucchini, Feta cheese, stuffed Grape leaves	13.95
GAMBERI alla VENENZIANA Jumbo Shrimp Cocktail atop our White Cannellini Bean Salad with Bocconcini Mozzarella & Romaine Greens	13.95

Zuppe e Insalate

MARCO POLO'S FAMOUS ITALIAN WEDDING SOUP With tiny Meatballs, Egg, Pastina and fresh Vegetables in our Homemade Chicken Broth	5.25
BAKED FRENCH ONION SOUP Provolone, Swiss and Parmesan cheeses	4.95
TRADITIONAL ROMAINE CAESAR SALAD	5.95
CLASSIC GREEK SALAD with stuffed Grape Leaves and Calamata olives	6.95
BABY GREENS SALAD <i>fresh</i> Mesclun Greens tossed with Roasted Red Peppers And fresh Bocconcini Mozzarella in our House Balsamic Garlic Vinaigrette	7.95
FRESH MOZZARELLA SALAD Beefsteak Tomato, fresh Bocconcini Mozzarella, Roasted Red Peppers, Red Onion and fresh Basil drizzled with Extra Virgin Olive Oil	8.95
<i>Served with Prosciutto Ham</i>	9.95

PASTA

Select your choice of pasta with any of our homemade sauces

*Spaghetti ~ Capellini ~ Penne~ Whole Wheat Penne
Cheese Ravioli ~ Meat Tortellini*

WITH MEATBALLS, MEAT SAUCE, or SAUSAGE **13.95**

VODKA, POMODORI, al PESTO, ALFREDO **14.95**

RED OR WHITE CLAM SAUCE **16.95**

PASTA FAVORITES

CALAMARI (Squid) sautéed with Hot or Mild marinara sauce over Capellini **16.95**

MUSSELS (New Zealand) sautéed with Hot or Mild marinara sauce over Capellini **16.95**

LOBSTER RAVIOLI folded in a savory Seafood Sauce **20.95**

SPAGHETTI NAPOLI tossed in a Plum Tomato Sauce with mini Italian Meatballs,
Bocconcini Mozzarella, and fresh Basil **16.95**

TORTELLINI alla PANNA folded in a creamy Alfredo Sauce with Peas
And Prosciutto Ham **14.95**

PESTO STEAMED CLAMS one dozen tender Littlenecks steamed in Garlic, White
Wine, Butter Broth with diced tomatoes and a hint of fresh Pesto. Served over Capellini **16.95**

PENNE RAPPINI with Broccoli Rabe, Italian Sausage, fresh Garlic & extra virgin Olive Oil **17.95**

CASSEROLES *al FORNO*

Complement your Casserole with a side order of Meatballs or Sausages **4.50**

LASAGNA layered with Italian Cheeses and our hearty Meat Sauce Bolognese.
Topped and baked with Mozzarella Cheese **13.95**
13.95

MANICOTTI tender tubes of Pasta stuffed with Ricotta Cheese, topped with our
Zesty Tomato Marinara sauce and baked with Mozzarella Cheese

BAKED PENNE PARMIGIANA Penne Pasta tossed with creamy Ricotta and
Parmesan Cheese. Topped with our Tomato Marinara Sauce and baked with Mozzarella Cheese **13.95**

EGGPLANT PARMIGIANA fresh Eggplant layered with Marinara Sauce,
Parmesan Cheese and melted Mozzarella. Complemented with a side of Capellini **14.95**

EGGPLANT ROLLATINI Eggplant Cutlets rolled and stuffed with creamy Ricotta
Cheese. Topped with our light Tomato Marinara sauce and baked with Mozzarella
Cheese. Complemented with a side of Capellini **16.95**

POLLO & VITELLO & PESCI

Served Over Capellini (Angel hair Pasta)

(Gluten free pasta \$3 extra)

- CHICKEN PARMIGIANA*** breaded & baked with Marinara Sauce & Mozzarella Cheese **19.95**
- CHICKEN BALSAMICO*** sautéed with mixed Mushrooms, Shallots and an Hint of Garlic in a light Balsamic Demi-Glaze **19.95**
- CHICKEN RAPPINI*** sautéed with fresh Broccoli Rabe, Italian Sausage And Sun-Dried Tomatoes with fresh Garlic and Olive Oil **21.95**
- CHICKEN PORTABELLA*** sautéed with Portabella Mushrooms and Shallots In a light Demi-Glaze topped with Roasted Red Peppers and melted Mozzarella Cheese **20.95**
- CHICKEN PROVENCALE*** sautéed with Italian plum tomatoes, fresh Basil, Mixed Mushrooms, Garlic and Herbs **19.95**
- CHICKEN al PESTO*** sautéed with fresh mixed Mushrooms and Sun-dried Tomatoes in our creamy Pesto Herb Sauce **21.95**
- CHICKEN alla VODKA*** sautéed in our creamy Tomato Vodka Sauce With mixed Mushrooms **19.95**
- CHICKEN ALFREDO con BROCCOLI*** sautéed in our savory Alfredo Sauce with fresh Broccoli Florets **19.95**
- CHICKEN FRANCAISE*** lightly battered & sautéed in a light Lemon Wine Butter Sauce **19.95**
- CHICKEN PICCATA*** lightly battered & sautéed in a light Lemon Wine Butter Sauce With Mushrooms, Capers and a hint of fresh Garlic **20.95**
- CHICKEN MARSALA*** a fresh Mushroom gravy & Marsala wine sauce **19.95**
- SHRIMP & VEAL CAPRI*** sautéed with Sun-Dried Tomatoes in a light Lemon Wine Butter Sauce & topped with melted Mozzarella Cheese **23.95**
- SHRIMP SCAMPI*** broiled in our seasoned Garlic Wine Butter Sauce **21.95**
- SHRIMP FRANCAISE*** lightly battered & sautéed in a light Lemon Wine Butter Sauce **21.95**
- SEAFOOD FRA DIABLO*** Jumbo Shrimp, Deep Sea Scallops, and Mussels sautéed In our devilishly spiced Italian Plum Tomato Sauce with Garlic and fresh Basil **24.95**
- SHRIMP NATASHA*** sautéed in a creamy Vodka Plum Tomato Sauce with Fresh Basil and mixed Mushrooms **21.95**
- VEAL PARMIGIANA*** lightly breaded & baked with Marinara sauce & Mozzarella Cheese **22.95**
- VEAL FRANCAISE*** lightly battered and sautéed in a light Lemon Wine Butter Sauce **23.95**
- VEAL PICCATA*** sautéed in a light Lemon Wine Butter Sauce with Mushrooms, Capers & a hint of fresh Garlic **23.95**
- VEAL MARSALA*** sautéed with a fresh Mushroom & Marsala wine sauce **23.95**
- VEAL SCALLOPINE alla POLO*** sautéed in a creamy Veal Sauce & layered With grilled Zucchini, Roasted Red Peppers & melted Mozzarella Cheese **23.95**

ENTREES

Served with Roasted or Mashed Potatoes and fresh Vegetable

or

Penne, Capellini or Spaghetti (\$3 extra for Gluten Free) with Tomato Marinara sauce

Add \$3 extra for Garlic and Oil on your side of Pasta or Broccoli

- CHICKEN BRUSCHETTA** grilled and sliced. Served over a bed of steamed Spinach **21.95**
Topped with our Tomato Balsamic Vinaigrette with fresh Basil & Garlic
- CHICKEN GIAMBOTTA** sautéed with Italian Sausage, Sweet Cherry Peppers, **21.95**
Mushrooms & Potatoes in a light sauce with Garlic, Olive Oil and White Wine Sauce
- CHICKEN SALTIMBOCCA** sautéed & layered with Prosciutto Ham, Sautéed Spinach, **21.95**
Fresh sage, & Marsala wine Sauce topped with melted Mozzarella Cheese
- VEAL SALTIMBOCCA alla ROMANA** sautéed & layered with Prosciutto Ham **24.95**
& sautéed Spinach with a fresh Sage & Marsala Wine Sauce Topped with melted Mozzarella Cheese
- GRILLED CAJUN SHRIMP** over a grilled Vegetable Medley of Zucchini, **21.95**
Eggplant & Portabella Mushroom
- JUMBO SHRIMP** Broiled, Parmigiana, Deep Fried (served with tartar & cocktail sauces) **21.95**
- DEEP SEA SCALLOPS** Broiled, Scampi, Parmigiana or Fried **25.95**
- FILET OF FLOUNDER** Broiled, Scampi, Parmigiana or Fried **22.95**
- SEAFOOD COMBINATION** Jumbo Shrimp, Deep Sea Scallops & Filet of Flounder **25.95**
Served Broiled, Fried or Scampi Style
- SALMON FILET Broiled** in a Dill Lemon Wine Butter Sauce **23.95**
Grilled with a warm Herb Tomato Vinaigrette over bed of Spinach
Sicilian style lightly floured and sautéed in Olive Oil, Lemon Juice, Parsley, Tomatoes,
Olives, Capers, Mushrooms & a hint of Garlic
- BROILED RIB PORK RIB CHOP** 14 ounce French Center Cut
- Plain Broiled* Served with Onion Rings **21.95**
- Giambotta* broiled with Italian Sausage, Sweet Cherry Peppers, Mushrooms, **23.95**
Potatoes in a light sauce with Garlic, Olive Oil and White Wine
- Tuscany* broiled and brushed with Garlic, Olive Oil and Italian Herbs **23.95**
- FILET MIGNON** 8 ounce choice cut
- Plain broiled.* Served with Onion rings **26.95**
- Au Poivre* butterflied & pan seared with Cracked Black pepper & shallots in Brandy-demi glaze **28.95**
- Florino* Marsala wine Mushroom sauce, Prosciutto Ham, melted Mozzarella **28.95**
- NEW YORK ANGUS SIRLOIN STEAK** 14 ounces choice cut
- Plain broiled* served with Onion rings **26.95**
- Diane* pan seared & sliced, served with a Cognac & Dijon mustard sauce **28.95**
- Tuscany* broiled and brushed with Garlic, Olive Oil and Italian herbs **28.95**

PIZZA

	<i>Individual</i>	<i>Large</i>
TRADITIONAL With our zesty Tomato Pizza Sauce and melted Mozzarella Cheese	8.50	11.50
MARCO POLO With Roasted Red Peppers, fresh Basil, Garlic and Mozzarella Cheese	10.50	15.50
MARGHERITA Fresh Plum Tomato Sauce, Bocconcini Mozzarella and fresh Basil	10.50	15.50
CHICKEN PARM Breaded Chicken Cutlet, Tomato Sauce and Mozzarella Cheese	10.50	15.50
BUFFALO CHICKEN Chicken Strips marinated in a spicy Buffalo Sauce, Topped with Mozzarella Cheese, crisp romaine lettuce and a creamy blue cheese dressing	10.50	15.50
GRECO Spinach, baby Shrimp, Feta & Mozzarella Cheeses	11.50	17.50
BIANCO Broccoli Rabe, Portabella Mushroom, Garlic, Ricotta & Mozzarella Cheese	11.50	17.50
BRUSCHETTA Tomato Balsamic Vinaigrette and Mozzarella Cheese	11.50	17.50
PESTO Mozzarella, Romano & Feta Cheeses with our fresh homemade Pesto Herb Sauce topped with freshly sliced Tomatoes	11.50	17.50
VEGETARIAN Mushrooms, Onions, Green Peppers, Broccoli, Black Olives & extra Cheese	10.50	15.50
AROUND THE WORLD Italian Sausage, Pepperoni, Mushrooms, Green Peppers, Onions and extra Cheese	11.50	17.50
EACH ADDITIONAL TOPPING	1.00	2.00

Side Orders

SAUTÉED BROCCOLI RABE	6.95	GRILLED ZUCCHINI	4.95
SAUTÉED SPINACH	5.95	BAKED POTATO	2.95
MASHED POTATO	2.95	SAUTÉED BROCCOLI	4.95
HUMMUS or TZATZIKI	2.00	(Aaglio e olio or steamed in butter)	
HUMMUS, TZATZIKI, PITA	4.95	HOMEMADE PESTO SAUCE	4.95

TOSSED HOUSE SALAD 4.95

Dressings to choose from: Our House Balsamic Vinaigrette, Creamy Blue Cheese, Thousand Island, Creamy Caesar, Low-Fat Raspberry Vinaigrette, Ranch

LIGHTER FARE

SALAD COMBINATIONS

Add your favorite topping to any of the following salads

Tossed Salad ~ Romaine Caesar ~ Greek Salad ~ Baby Greens
4.95 5.95 6.95 7.95

ADD CHICKEN OR GRILLED PORTABELLA **6.00**
ADD JUMBO SHRIMP OR FRIED CALAMARI **7.00**
ADD CALAMARI BALSAMICO **8.00**
ADD GRILLED SALMON (try Cajun style) **9.00**
GRILLED STEAK (cooked to your liking) **9.00**

Our Popular Italian Chopped Chef Salad (Choice of Dressing) **12.95**

SANDWICHES

Complemented with our tasty Battered French Fries

BLT CHICKEN GRILL grilled & topped with American cheese & crisp Bacon **9.95**
ITALIAN CHICKEN GRILL grilled and layered with fresh Bocconcini **9.95**
 Mozzarella, Roasted Red Pepper and fresh Basil
CAJUN CHICKEN GRILL grilled with our own blend of Cajun spices, topped **9.95**
 With melted Monterrey Jack Cheese
BUFFALO CHICKEN GRILL *lightly* breaded and coated with a spicy Buffalo **9.95**
 Sauce. Complemented with a creamy blue cheese dressing
THE "POLO" BURGER *layered* with Roasted Red Peppers, fresh Bocconcini **9.95**
 Mozzarella and a fresh Pesto herb sauce
OUR JUICY 8 ounce "CLASSIC" ANGUS BURGER **8.95**
Served with your choice of cheese **9.95**
STEAK SANDWICH on a Garlic toasted Bun **9.95**
Served with your choice of cheese **10.95**
CHICKEN FINGERS with a Honey Dijon & Barbeque Sauce or Buffalo style **8.95**
MEDITERRANEAN TUNA MELT *with* melted Monterey Jack Cheese, **10.95**
 Sliced Tomato on a toasted pita
HOT OPEN TURKEY served with Cranberry Sauce & topped with brown Gravy **10.95**
FRIED FLOUNDER SANDWICH on a Club Roll with shredded **11.95**
 Lettuce and Tartar Sauce
HOMEMADE MEATBALL SANDWICH **6.95** *with Mozzarella* **7.95**
SAUSAGE SANDWICH **6.95** *with Mozzarella* **7.95**