

TODAY'S SPECIALS

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| GAZPACHO chilled Tomato and Vegetable Soup with fresh basil and scallions | 6.95 |
| BABY ARUGULA SALAD with Bermuda onion and diced tomatoes tossed with our house balsamic garlic vinaigrette with extra virgin olive oil | 6.95 |
| HOT ASPARAGUS served with hot butter and topped with Romano cheese | 6.95 |
| CLAMS CASINO baked with herbs, peppers, onions and bacon | 7.95 |
| STUFFED JALAPENO POPPERS deep fried, stuffed with cheddar Cheese, Served with a side of Ranch Dressing | 7.95 |
| STEAMED CLAMS one dozen tender little necks steamed in our garlic white Wine Butter broth with diced tomatoes | 9.95 |
| SHRIMP SAGANAKI Sautéed Shrimp with Feta Cheese finished with Fresh Tomato Sauce and Ouzo | 12.95 |

ENTREES

Following Specials Complemented with Our House Salad or a Cup of Soup, Mashed Potatoes & vegetable

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| BONELESS BRAISED BEEF SHORT RIBS slow cooked with fresh Vegetables, Wine and Italian herbs in a light Marinara sauce | 22.95 |
| SWORDFISH SICILIAN lightly floured and sautéed with olive oil, lemon juice, chopped parsley, tomatoes and capers with a hint of garlic | 23.95 |
| CAJUN SWORDFISH coated with our own special blend of Cajun spices and served atop a warm Cannellini Bean salad | 23.95 |
| VEAL NICOISE Veal Scallopine sautéed with olive oil, fresh Artichoke hearts, Tomato Concasse, Capers and black Olives in a white wine sauce | 25.95 |
| TWO FRIED FRESH SOFT SHELL CRABS Almandine served with cocktail & Tartar sauces | 25.95 |
| SAUTÉED SOFT SHELL CRABS with Lemon, Wine, Butter and Garlic Served over a bed of sautéed Spinach | 25.95 |

Complemented with Our Tossed House Salad or Cup of Soup

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| INDIVIDUAL GOURMET "Buffalo Chicken" PIZZA Roasted boneless breast of Chicken diced and marinated in a spicy Buffalo sauce, covered and baked with Mozzarella cheese Topped with crisp Romaine lettuce and creamy Blue cheese | 13.95 |
| CHICKPEA ROTINI alla PESTO Gluten-free Chickpea Rotini pasta tossed in a creamy basil pesto herb sauce with baby shrimp and sun dried-tomato | 19.95 |
| CHICKEN MARGHERITA sautéed boneless breast of Chicken layered with sliced tomato, fresh Bocconcini Mozzarella and basil in a light tomato marinara sauce Served over Angel Hair | 20.95 |
| SHRIMP & CHICKEN with ASPARAGUS Jumbo Shrimp and boneless breast of Chicken lightly sautéed with fresh Asparagus and diced tomatoes in a Lemon-Wine Butter sauce. Served over Angel Hair pasta | 21.95 |