DINNER MENU

MARCO POLO RESTAURANT & TAVERN

527 Morris Ave. Summit NJ,07901 908-277-4492 email: marcopolo1934@aol.com
www.marcopolonj.com

"ALL PRICES ARE BASED ON CREDIT, DEBIT. ENJOY THE BENEFIT OF A 4% CASH DISCOUNT

APPETIZERS

MARCO POLOZO EAMOLIO ITALIAN MEDDINO COUR (Occurs 1100) Com 100 Polozo	16
MARCO POLO'S FAMOUS ITALIAN WEDDING SOUP (Quart 14.00) Cup 4.95 Bow	
	l 6.50
BAKED FRENCH ONION SOUP Provolone, Swiss and Parmesan cheeses	6.95
,	12.95
BRUSCHETTA	5.25
TOASTED TUSCAN BREAD oil, cheese, herbs 5.25 with melted Mozzarella Cheese	6.25
SIDE HOMEMADE MEATBALLS 6.00 with melted Mozzarella Cheese	7.00
GRILLED ZUCCHINI olive oil and herbs	6.25
FRIED CALAMARI (squid) served with hot or mild Marinara Sauce	11.50
CALAMARI BALSAMICO lightly breaded and sautéed with sweet Cherry	14.50
Peppers, Garlic, Capers and Scallions with Balsamic Vinegar	. •
MOZZARELLA CHEESE STICKS tangy tomato marinara sauce	10.50
SHOE STRING ZUCCHINI lightly battered and fried, sprinkled with Parmesan Cheese & served	Ü
with our tangy Tomato Marinara Sauce and Tzatziki Sauce for dunking	9.50
FRIED CHICKEN WINGS served Buffalo style with creamy 6 piece 12.00 1 dozen	
Blue Cheese or plain with Honey Mustard or Barbeque sauce	
CHICKEN FINGERS served with a Honey Dijon Mustard or Barbeque sauce	
· · · · · · · · · · · · · · · · · · ·	e 11.00
5 F - 5 - 5 - 5 - 5 - 5 - 5 - 5 - 5 - 5 -	
MARCO's ITALIAN ANTIPASTO Italian Meats Aged Provolone, Bocconcini Mozzarella Feta	
Red Pepper, Grilled Zucchini, Greek Olives, Tomatoes, grilled Zucchini, Hard Boiled Egg	18.00
TRADITIONAL ROMAINE CAESAR SALAD	7.95
CLASSIC GREEK SALAD with garnish, Calamata olives	7.95 7.95
BABY GREENS SALAD fresh Mesclun Greens tossed with Roasted Red Peppers	/.93
And fresh Bocconcini Mozzarella in our House Balsamic Garlic Vinaigrette	8.95
FRESH MOZZARELLA SALAD Tomato, fresh Bocconcini Mozzarella, Roasted Red Peppers, Red	
and fresh Basil drizzled with Extra Virgin Olive Oil 11.50 Served with Prosciutto	13.50
TOSSED HOUSE SALAD Dressings to choose from: Our House Balsamic Vinaigrette,	
Creamy Blue Cheese, Thousand Island, Ranch, Honey Mustard	<i>5</i> .95
SAUTÉED SPINACH(Aglio e olio) 7.95 BROCCOLI RABE (Aglio e olio)	7.95
	/•93
Grilled Salmon \$9 · Calamari Balsamico \$8 · Fried Calamari \$6	

FAMILY TAKEOUT SPECIAL serves up to 4 people \$50.00
CHICKEN FRANCAISE over ANGEL HAIR PASTA
Complimentary House Salad, Italian bread \$ Butter

EVERY TUESDAY MATCH YOUR PASTA NIGHT House salad included \$16.95

KITCHEN HOURS: Mon-Thurs 11am-9pm, Fri, Sat till 10pm Sunday 12-9pm BAR HOURS: till 11pm Sun-Thursday till Midnite Mon-Sat, HAPPY HOUR 3-6pm m-fri

MARCO'S PASTA DISHES (add Side Meatball or Sausage \$6.00)

LOBSTER RAVIOLI folded in a savory Seafood Sauce LINGUINE White or Red Clam sauce	26.95 25.95
PENNE RAPINI fresh Garlic and oil, sliced Italian sausage, sun-dried tomato	25.95
SPAGHETTI NAPOLI tossed in a Plum Tomato Sauce with mini Italian Meatballs,	
Bocconcini Mozzarella, and fresh Basil	20.95
TORTELLINI alla PANNA folded in a creamy Alfredo Sauce with Peas And Prosciutto Ham	19.95
PESTO STEAMED CLAMS 1 Dozen in a light pesto seafood sauce over Linguine	<i>25.95</i>
LASAGNA layered with Italian Cheeses and our hearty Meat Sauce Bolognese.	18.95
Topped with Our meat sauce Bolognese and baked with Mozzarella Cheese	<i>17.95</i>
MANICOTTI tender tubes of Pasta stuffed with Ricotta Cheese, topped with our	
Zesty Tomato Marinara sauce and baked with Mozzarella Cheese	

MATCH YOUR PASTA with YOUR FAVORITE SAUCE

PASTA: SPAGHETTI • CAPELLINI • PENNE • LINGUINE GLUTEN FREE PENNE • CHEESE RAVIOLI • MEAT TORTELLINI •

TOPPINGS: MEATBALLS, MEAT SAUCE, SAUSAGE, OR Garlic & Oil 20.95 CREAMY PESTO or ALFREDO SAUCE or VODKA SAUCE 21.95

PASTABILITIES Served Over Angel hair Pasta

CHICKEN PARMIGIANA Served with a side of Angel Hair Pasta	25.95	
	26.95	
EGGPLANT PARMIGIANA layered with Marinara Sauce, Romano Cheese, melted Mozzarella	a 17.95	
EGGPLANT ROLLATINI Eggplant Cutlets rolled and stuffed with creamy Ricotta	18.95	
Cheese. Topped with our light Tomato Marinara sauce and baked with Mozzarella		
CHICKEN BALSAMICO sautéed with mixed Mushrooms, Shallots and an	25.95	
Hint of Garlic in a light Balsamic Demi-Glaze		
CHICKEN PROVENCALE Italian plum tomatoes, fresh Basil, Mixed Mushrooms, Garlic, Bas	sil 25.95	
CHICKEN FRANCAISE , or MARSALA or PICCATA	<i>25.95</i>	
CHICKEN al PESTO sautéed with fresh mixed Mushrooms and	26.95	
Sun-dried Tomatoes in our creamy Pesto Herb Sauce		
CHICKEN GIAMBOTTA sautéed with Italian Sausage, Sweet Cherry Peppers,		
Mushrooms & Potatoes in a light sauce with Garlic, Olive Oil and White Wine Sauce	26.95	
CHICKEN SALTIMBOCCA sautéed & layered with Prosciutto Ham, Sautéed Spinach,	26.95	
Fresh sage, & Marsala wine Sauce topped with melted Mozzarella Cheese		
SHRIMP SCAMPI broiled in our seasoned Garlic Wine Butter Sauce	<i>26.95</i>	
SHRIMP FRANCAISE lightly battered & sautéed in a light Lemon Wine Butter Sauce	26.95	
SHRIMP NATASHA sautéed in a creamy Vodka Plum Tomato Sauce with	<i>26.95</i>	
Fresh Basil and mixed Mushrooms		
CAJUN SHRIMP AND CHICKEN with SPINACH in a Cajun cream sauce	<i>26.95</i>	
SHRIMP FRA DIABLO devilishly spiced Italian Plum Tomato Sauce with Garlic and fresh Ba	asil 26.95	
VEAL FRANCAISE or PICCATA or MARSALA	<i>27.95</i>	
VEAL SCALLOPINE alla POLO sautéed in a creamy Veal Sauce & layered	<i>27.95</i>	
With grilled Zucchini, Roasted Red Peppers & melted Mozzarella Cheese		
VEAL SALTIMBOCCA alla ROMANA layered with Prosciutto Ham & sautéed Spinach with a fresh		
Sage & Marsala Wine Sauce Topped with melted Mozzarella Cheese	<i>27.95</i>	

BEEF /CHICKEN /PORK/ ENTREES
Served with Broccoli and Roasted Potato (Add \$3 extra for Garlic and Oil)

BROILED RIB PORK CHOP 14 ounce French Center Cut	
Plain Broiled Served with Onion Rings	<i>27.95</i>
<i>Giambotta</i> broiled with Italian Sausage, Sweet Cherry Peppers, Mushrooms, Potatoes in a light sauce with Garlic, Olive Oil and White Wine	30.95
Tuscany broiled and brushed with Garlic, Olive Oil and Italian Herbs	30.95
CHICKEN BRUSCHETTA boneless chicken grilled and sliced Topped with a warm Herb Tomato Vinaigrette over bed of Spinach	26.95
SAUSAGE & PEPPERS sautéed with green bell peppers and onion over Angel Hair	20.95
briebriol at 1 briebria suateca with green ben peppers and smon over ringer run	20.93
NEW YORK ANGUS SIRLOIN STEAK 14 ounces choice cut. Onion Rings	33.95
	,,
NEW YORK ANGUS SIRLOIN STEAK 14 ounces choice cut. Onion Rings	33.95
NEW YORK ANGUS SIRLOIN STEAK 14 ounces choice cut. Onion Rings Tuscany broiled and brushed with Sliced Garlic, Olive Oil and Italian herbs	33.95 36.95
NEW YORK ANGUS SIRLOIN STEAK 14 ounces choice cut. Onion Rings Tuscany broiled and brushed with Sliced Garlic, Olive Oil and Italian herbs Diane pan seared & sliced, served with a Cognac & Dijon mustard sauce	33.95 36.95 36.95

SEAFOOD ENTREES

Served with Broccoli and Roasted Potato (Add \$3 extra for Garlic and Oil)

JUMBO SHRIMP Broiled, Parmigiana, Deep Fried (Homemade tartar & cocktail sauces)	26.95
DEEP SEA SCALLOPS Broiled, Scampi, Parmigiana or Fried	31.95
SALMON FILET Broiled in a Dill Lemon Wine Butter Sauce	<i>29.95</i>
Sicilian style lightly floured and sautéed in Olive Oil, Lemon Juice, Parsley, Tomatoes,	
Olives, Capers, Mushrooms & a hint of Garlic	
Grilled with a warm Herb Tomato Vinaigrette over bed of Spinach	
GRILLED SEAFOOD TRIO Jumbo Shrimp, Scallops, Salmon,	
Topped with a warm Herb Tomato Vinaigrette over bed of Spinach	31.95
SHRIMP & SCALLOPS SCAMPI broiled in our seasoned Garlic Wine Butter Sauce	31.95
GRILLED CAJUN SHRIMP over a grilled Vegetable Medley of Zucchini,	
Roasted Red Peppers & Portabella Mushroom. Served with a side Steamed Broccoli	26.95

<u>PIZZA</u> <u>Individ</u>	<u>ual</u>	<u>Large</u>	2
TRADITIONAL With our zesty Tomato Pizza Sauce and melted Mozzarella Cheese	11.9	9 5	15.95
CAULIFLOWER CRUST (A Great Gluten Free Option)	15.	95	
With our zesty Tomato Pizza Sauce and melted Mozzarella Cheese			
MARCO POLO With Roasted Red Peppers, fresh Basil, Garlic, Mozzarella Cheese	12.	95	18.95
MARGHERITA Fresh Plum Tomato Sauce, Bocconcini Mozzarella and fresh Basil	12.	95	18.95
CHICKEN PARM Breaded Chicken Cutlet, Tomato Sauce and Mozzarella Cheese	12.	95	18.95
BUFFALO CHICKEN Breaded Chicken Cutlet, Tomato Sauce and Mozzarella Cheese	,		
crisp romaine lettuce and a creamy blue cheese dressing	12.	95	18.95
GRECO Spinach, baby Shrimp, Feta & Mozzarella Cheese	14.	95	18.95
BIANCO Ricotta, Mozzarella, Garlic, Rapini, Sausage	13.	95	18.95
VEGETARIAN Mushrooms, Onions, Green Peppers, Broccoli, Black Olives, extra Chees	se 13.	95	18.95
AROUND THE WORLD Sausage, Pepperoni, Mushrooms, Green Peppers, Onions	13.	95	18.95
EACH ADDITIONAL TOPPING	1.5	; o	2.50
VEGETARIAN CALZONE homemade pizza dough stuffed, folded and baked with Mu	shroor	ns, Brocc	oli,
Green Peppers, Onions, Black Olives, Ricotta Cheese Mozzarella cheese. side of tomato s	auce		13.95
SAUSAGE & PEPPERONI CALZONE homemade pizza dough stuffed, folded and	baked	with	
Sausage, Pepperoni, Mozzarella and Ricotta cheese with a side of tomato sauce			13.95
BURGERS & GRILL			
Sandwiches with our tasty Battered French Fries(Sweet Potato fries or Oni	on Ri	ngs add	l \$1.50
"CLASSIC" 8 ounce ANGUS BURGER Served on a Brioche Roll			13.95
Served with your choice of cheese			13.93 14.95
THE "POLO" BURGER layered with Roasted Red Peppers, fresh Bocconcini			15.95
Mozzarella and a fresh Pesto herb sauce Served on a Brioche Roll	ъ.	1 5 11	
BLT CHICKEN GRILL grilled & topped with American cheese & crisp Bacon Served on ITALIAN CHICKEN GRILL fresh Mozzarella, Roasted Red Pepper, Served on a light street of the control of the			<i>1</i> 3.95 13.95
HOMEMADE MEATBALL SANDWICH 11.95 with Mozza		ie kuii	13.95 12.95
SAUSAGE SANDWICH 12.95 with Mozza			13.95
HOT OPEN TURKEY served with Cranberry Sauce & topped with brown Gravy			13.95

KITCHEN HOURS: Mon-Thurs 11am-9pm, Fri, Sat till 10pm Sunday 12-9pm BAR HOURS: till 11pm Sun-Thursday till Midnite Mon-Sat, HAPPY HOUR 3-6pm m-fri