

DINNER SPECIALS 3/15/24 thru 3/21/24

St. Patrick's Weekend

Guinness Pints \$5 Green Tea Shots \$5 Jameson's Irish Coffee \$5

FAMILY TAKEOUT SPECIALS

serves up to 4 people

CHICKEN FRANCAISE over angel hair pasta Served with House Salad, Italian bread **\$50.00**

CORNED BEEF & CABBAGE, BOILED POTATO Served with House Salad, Soda bread **\$75.00**

APPETIZER SPECIALS

Grilled Octopus over Cannellini bean salad with Roasted Peppers, herbs, Lemon & extra virgin Olive Oil **14.95**

Chili con Carne (Crock) 6.95 **with Melted Cheddar Cheese** 7.95

Sauteed Escarole fresh garlic and oil 7.95 **Add Sausage and Cherry Peppers** 10.95

Baby Spinach Salad tossed with our house Balsamic Vinaigrette dressing, sliced mushrooms and croutons
Topped with chopped egg, bacon and tomato concasse 7.95

Clams Casino baked with herbs, peppers, onions, and bacon 7.95

Steamed Clams one dozen tender littlenecks steamed in our garlic with
Wine Butter broth with diced tomatoes 17.95

Vegetarian Calzone ricotta cheese, side Tomato sauce 13.95

ENTRÉE SPECIALS

Served with Our House Salad or a Cup of Soup

Corned Beef & Cabbage With a Parslied boiled Potato, Soda Bread **22.95**

Corned Beef Reuben Open faced on Jewish Rye with Sauerkraut, Melted swiss, Side Cole Slaw,
French Fries, Russian Dressing **22.95**

Broiled Bronzini lightly seasoned topped with a lemon wine butter sauce
Served with Roasted Potatoes & Broccoli **24.95**

Bronzini Sicilian lightly floured and sautéed in Olive Oil, Lemon juice, parsley, Tomatoes, Olives, Capers
and Mushrooms with a hint of garlic . Served with Roasted Potatoes & Broccoli **26.95**

Veal Monterey Veal Scallopine sautéed in a light lemon wine butter sauce with a hint of fresh garlic Layered
with Prosciutto Ham, Escarole and melted Monterrey Jack cheese . Served over Angel hair Pasta **27.50**

Steak O'Leary a 14 oz. NY Sirloin broiled with a creamy Horseradish & Jameson's Irish Whiskey sauce with
fresh Leeks. Served with Roasted Potato and Broccoli **36.95**

Baked Stuffed Shells Parmigiana Served with a side of Homemade Meatballs **24.95**

Pappardelle Natasha imported rippled pasta egg noodles folded in a creamy vodka tomato
sauce with baby Shrimp, fresh basil and peas **24.95**

Chicken Murphy boneless breast of chicken sautéed with Italian Sausage, Mushrooms, Onions, Potatoes,
and Hot Cherry Peppers in a light sauce with Garlic, Olive Oil and White Wine. Served over Angel Hair Pasta **26.95**

Shrimp & Chicken with Escarole
Sauteed in our Sliced Garlic and Oil Sauce. Served over Capellini **26.95**

Dessert Specials

Homemade Bread Pudding \$6

Crème Brulee \$10

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

KITCHEN HOURS: Sun Noon-9 / Mon 11-9 / **Tues 3-9** / Wed, Thurs 11-9/ Fri- Sat 11 -10

BAR HOURS Sun Noon-11 / Mon 11 -11/ **Tues 3-11**/Wed, Thurs 11-11/Fri-Sat 11 to 12 midnight

www.marcopolonj.com