



2025 - 2026

MARINO'S

ITALIAN KITCHEN & BAR



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Antipasti & Shared Plates

House Focaccia 7

baked daily with fresh herbs, served with balsamic and olive oil
Add pesto, or marinara \$2 | Add whipped honey ricotta \$4 | Add prosciutto \$7

- Marinated Olives** 5
- Bruschetta** 10
toasted bread, tomatoes, garlic, olive oil, balsamic glaze, basil
- Smoked Ricotta Spinach Dip** 13
mascarpone, mozzarella, parmesan, artichoke hearts, garlic, crostini
- Crispy Artichokes** 7
flash fried baby artichoke hearts, lemon aioli
- Roasted Heirloom Carrots** 12
sautéed with honey butter, and thyme until lightly glazed, served over whipped ricotta, finished with toasted hazelnuts
- Grilled Cauliflower** 12
marinated with fresh herbs and garlic, grilled and finished with extra virgin olive oil
- Burrata Caprese** 14
house burrata, balsamic-glazed tomatoes, basil, crostini
Add Prosciutto \$4
- Crispy Brussels Sprouts** 11
pecorino, pancetta, lemon
- Crab Cakes** 16
pan seared blue crab served over lemon aioli and chive oil topped with fresh dill
- Grilled Eggplant Parm** 14
flame grilled eggplant layered with mozzarella and marinara
- Meatballs & Ricotta** 16
marinara sauce, whipped ricotta, rustic bread
- Fried Calamari** 16
cherry peppers, lemon aioli, house marinara
- Truffle Parmesan Fries** 8
extra crispy and battered, tossed in truffle oil, topped with parmesan and fresh chives

Pizza



- Margherita** 18
fresh mozzarella, parmesan, basil, Neapolitan sauce
- Truffle Mushroom** 20
mushrooms, fontina, ricotta, arugula, truffle honey drizzle
- Burrata + Prosciutto** 23
tomato pie topped with arugula, prosciutto, and a burrata ball
- Bianca** 21
fontina cheese, garlic & sage infused ricotta, roasted cipollini onions, sweet Italian sausage
- Pepperoni** 21
mozzarella, Neapolitan sauce
- Pineapple & Prosciutto** 22
Italian ham, mozzarella, Neapolitan sauce, pepperoncini
- Meat Lovers** 24
meatball, sausage, pepperoni, red onion, ricotta, parmesan

..... Insalata

- Caesar** 13
romaine, herbed garlic croutons, parmesan
- Beet & Avocado** 14
arugula, frisee, toasted pistachios, quince goat cheese, shallot & black garlic vinaigrette
- Chopped** 14
romaine, radicchio, Milano salami, provolone, chickpeas, tomatoes, pepperoncini, Italian dressing

Pasta

- Butternut Squash Ravioli** 22
brown butter sage sauce, finished with goat cheese, cranberries, and toasted hazelnuts
- Pesto Tortellini** 19
ricotta, parmesan & mozzarella stuffed tortellini, goat cheese crumble
Add Chicken \$4 | Add Sausage \$4 | Add Prosciutto \$4
- Pasta alla Norcina** 23
orecchiette pasta with sausage & broccolini tossed in a rich cream sauce
- Pasta alla Vodka** 21
tube pasta, burrata, Calabrian chiles, vodka sauce
Add Chicken \$4 | Add Sausage \$4 | Add Shrimp \$8
- Bolognese** 24
wide noodle pasta, slow simmered beef ragu, shredded parmesan
- Short Rib Ravioli** 25
cheese ravioli, shredded short rib, fried leeks, port wine reduction, porcini cream sauce
- Nonna's** 25
tube pasta, sliced meatballs, sausage, mozzarella, ricotta tossed in marinara
- La Casa Alfredo** 20
fettuccine, parmesan
Add Chicken \$4 | Add Sausage \$4 | Add Shrimp \$8

..... Classics

- Chicken Marsala** 28
pan fried chicken, sautéed mushrooms, red wine & cream sauce, served with tagliatelle pasta
- Vodka Parmigiana** 29
mozzarella smothered crispy chicken breast served with spaghetti and house vodka sauce (also available with red sauce)
- Cioppino "Fisherman's Seafood Stew"** 33
seasonal shell and white fish, slow simmered in a zesty tomato broth, served simply with focaccia. (Add Spaghetti \$6)
- Crispy Branzino** 31
pan seared Mediterranean sea bass, fregola salad, salsa verde
- Ribeye au Poivre** 54
prime cut flame grilled 16 oz ribeye, port wine peppercorn cream, served with fries
- Marino's Burger** 18
gourmet blend, caramelized onions, aged white cheddar, butter lettuce, tomato, special sauce, brioche bun, served with fries

Executive Chef: Collin Hutchinson

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

House Specialties

- Strawberry Fields 13**
vodka, strawberries, mint, lemon, prosecco
- Pomcello-tini 13**
vodka, lemon juice, simple syrup, limoncello, pom juice, dried lemon
- Espresso Martini 14**
vodka, cold brew, Kahlua, Bailey's, chocolate drizzle
- Vintage Cosmo 13**
gin, lemon, raspberry
- Lavender Aviation 15**
Empress Gin, maraschino Liqueur, crème de violet, lemon
- Siciliano 15**
añejo tequila, amaro, agave, lime
- Amarillo 14**
El Mayor reposado, amaretto, espresso, orange peel, salt, espresso beans
- Fall Fest 15**
bourbon, apple cider brown sugar simple syrup, black walnut bitters, cloved orange peel
- Ruby Port Daiquiri 15**
rum, ruby port, lime
- Sangria 14**
brandy, assorted fruit, red wine

The Spritzes

- Aperol 14**
prosecco, orange
- Limone 14**
cucumber & lemon gin, limoncello, prosecco, basil
- Rosa 14**
Lillet rosa, prosecco, grapefruit, rosemary
- Hugo 14**
elderflower, prosecco, mint

..... Zero Proof

- Cucumber Collins 9**
fresh cucumber, lemon juice, simple syrup, soda water
- Elderflower Ranch 9**
elderflower syrup, lime juice, soda, Tajin rimmed collins glass
- Raspberry Kiss 9**
fresh raspberry, lemonade, mint, served up
- Nospresso Martini 10**
espresso, maple syrup, vanilla cream

Red Wine

House Red	10 / 15 / 40
Pinot Noir ~ La Crema Monterey, California	13 / 19 / 52
Pinot Noir ~ Willamette Valley - Founders Reserve Oregon	16 / 23 / 64
Cabernet ~ Browne Heritage Columbia Valley, Washington	13 / 19 / 52
Cabernet~ Movia Collio, Italy/Slovenia	15 / 22 / 60
Cabernet ~ Bound + Determined Napa, California	80
Cabernet ~ Austin Hope Paso Robles, CA (1 liter)	94
Cabernet ~ Frank Family Napa, California	100
Red Blend ~ Brancaia Tre Tuscany, Italy	14 / 21 / 56
Red Blend ~ The Prisoner California	85
Malbec ~ Piattelli Mendoza, Argentina	14 / 21 / 56
Bordeaux Blend ~ Las Cadrans de Lassègue Bordeaux, France	70
Primitivo ~ San Marzano "60 years" Puglia Italy	75
Barbera ~ Villa Sparina Piedmont, Italy	13 / 19 / 52
Chianti Superiore ~ Ruffino Tuscany, Italy	11 / 16 / 44
Chianti Classico ~ Antinori Peppoli Tuscany, Italy	60
Super Tuscan ~ Castello Banfi Reserve Tuscany, Italy	70
Brunello ~ Ridolfi "R" di Montalcino DOCG Tuscany, Italy	95
Barolo ~ Casa E. di Mirafiore Piedmont, Italy	105
Barolo ~ Renato Ratti Piedmont, Italy	150
Amarone ~ Allegrini Della Valpolicella, Italy	175

White Wine

House White	9 / 14 / 36
Sauvignon Blanc ~ Kim Crawford Marlborough, New Zealand	12 / 18 / 48
Sauvignon Blanc ~ Duckhorn Napa Valley, California	16 / 23 / 64
Sauvignon Blanc ~ Loveblock Marlborough, New Zealand	64
Gavi ~ del Comune di Gavi DOCG, Villa Sparina Piedmont, Italy	13 / 19 / 52
Riesling~ Thomas Schmitt Mosel Valley, Germany	13 / 19 / 52
Pinot Grigio – Scarpetta Venezia Guilia, Italy	12 / 18 / 48
Albarino ~ Abadia San Campio Galicia, Spain	12 / 18 / 48
Chardonnay ~ La Crema Monterey, California	12 / 18 / 48
Chardonnay ~ Sonoma- Cutrer Sonoma, California	14 / 20 / 56
Chardonnay ~ Rombauer Vineyards Carneros, California	85
Rose ~ Whispering Angel Provence, France	15 / 23 / 60

Sparkling Wine

Moscato ~ Stella Rosa Imperiale Rose 187 ml	10
Prosecco ~ La Gioiosa Veneto, Italy	10 / 40
Prosecco ~ La Marca Veneto, Italy	44
Champagne ~ Perrier Jouet Champagne, France	160

Draft Beer

Strawberry Rhubarb Sour 9 Tower Station IPA 8 Cali Squeeze Blood Orange 8 Scottsdale Blonde 7 Peroni 8
Juicy Jack Hazy IPA 8 Modelo Especial 7 Michelob Ultra 7 La Fin Du Monde 9
Rotating Tap (Ask Server)

Bottled & Can

Guinness 7 Dos Equis 7 Peroni Zero 7 High Noons 8 Surf Side 8