	11/17					
Appetizers		Salads All salads served with Italian baguette upon request.				
Antipasto Platter (Vegetarian version available) Assorted salumi and cheeses, seasonal pickled vegetables, house-cured olives, eggplant caponata, fennel crackers and fresh Italian baguette.	13	Martini's House Salad small-7 large-13 Chopped romaine lettuce, tomatoes, cucumbers, scallions red wine vinaigrette, Pecorino Romano.	1			
Bread Basket 9 Oil plate only Toasted house bread assortment, Pecorino Romano, herbed olive oil.	-3	Antipasto Salad small-9 large-13 Assorted salumi, mozzarella, mushrooms, tomatoes, cucumbers, banana peppers, black olives, scallions, romaine lettuce, red wine vinaigrette, Pecorino Romano.	3			
Garlic Bread Half- 5 Full Italian baguette, garlic butter, Pecorino Romano. Side of house red sauce- 1	- 7	(vegetarian version includes artichokes and carrots)	12			
Nappa Cabbage Involtini		Fresh mozzarella added to Martini's house salad.				
Cabbage rolls, housemade sweet Italian sausage, wild rice, red sauce, Pecorino Romano. Smoked Salmon and Leek Terrine Smoked Nova salmon, roasted sweet leeks, crème fraîche, pickled eggs, caper berries, red chile crostini. Sweet Potato Polenta with Shrimp and Roasted Garlic Sweet potato polenta, sautéed shrimp, roasted red peppers, scallions, roasted garlic cream. Stuffed Crimini Mushrooms with Winter Vegetable Ratatouille Grilled crimini mushrooms celery root, butternut squash, spaghetti squash, fennel and Fontina cheese.		Martini's Classic Grilled Chicken Salad Romaine lettuce, asiago cheese, roasted red peppers, roasted potatoes, kalamata olives. Pecorino Romano cheese, mushrooms, scallions, cucumbers, tomatoes, red wine vinaigrette.				
		Persimmon and Pomegranate Salad Grilled persimmon, pomegranate seeds, spiced pecans, Manchego cheese, mixed greens, pomegranate vinaigrette.				
		Roasted Beets with Citrus and Feta Roasted beets, mixed citrus, shaved fennel, roasted hazelnuts, frisée, feta cheese.				
		Spinach Salad with Goat Cheese and Roasted Vegetables Baby spinach, pistachio nut crusted goat cheese, butternut squash, celery root, parsnips, cipollini onions, pickled red peppers, balsamic vinaigrette.				
Pasta All of our pasta dishes are served with garlic bread		Entrées All of our entrées are served with a petite house salad or bowl of soup	p.			
and a petite house salad or bowl of soup.		Martini's Acorn Squash	16			
Meat Lasagna Martini's Italian sausage, red sauce, herbed ricotta, mozzarella, Pecorino Romano layered with curly pasta.	16	Squash purée, butter potatoes mushrooms cauliflower carrots. butternut squash, brussel sprouts spinach, green onions				
Vegetarian Lasagna Herbed ricotta, onions, mushrooms, spinach, butternut squash,	16	Eggplant Parmesan Herb crusted eggplant medallions, linguini pasta, red sauce. Pecorino Romano and seasonal side vegetable.	50. [1] (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)			
Saffron-scented orzo pasta, chicken breast, chorizo sausage,	16	Italian Vegetable Farcitta Caramelized onion, fennel, spinach, artichoke and red bliss potato baked in a Martini's pizza crust.				
gueen olives, roasted red peppers, scallions, ricotta salata cheese. Black and White Fettuccine with Green Chile and Crab	17	Italian Sausage Farcitta House Italian sausage, caramelized onion, red bliss potato, fennel and spinach baked in a Martini's pizza crust.	15			
Squid ink fettuccine, Dungeness crab, green chile, shrimp cream. Italian parsley.	1/	Half Roasted Chicken Cacciatore Herb-roasted chicken, potato purée, grilled portobello	8			
Penne or Linguini Pasta Italian pasta, Martini's red sauce, Pecorino Romano.	14	mushrooms, roasted tomatoes, sweet leeks, carrots, Italian parsley. Braised Pork Belly	19			
Cheese Ravioli Imported three-cheese ravioli Martini's red sauce.	15	Pork belly, stone ground spaetzle, swiss chard, apple mostarda, porcini mushroom broth.	9			
Pecorino Romano. Gemelli Pasta with Lamb Ragù Gemelli pasta, braised lamb, sweet leeks, roasted cauliflower.	16	Beef Loin Scaloppine Marsala Petite tender scaloppine, Marsala wine and shallot reduction, sweet potato and spinach farrotto.				
Grana Padano cheese.		Grilled Salmon with Clam				
Orecchiette pasta, Mascarpone cheese, brussel sprouts,	15	Grilled Atlantic salmon, Littleneck clam chowder, parsnips, sautéed spinach.	10			
roasted butternut squash, sage,		Martini's does not offer table reservations. For parties of 8 or more,a 20% gratuity will be added to the bill.				

Sandwiches	Pizza & Focaccia						
Veggie Sauté	8.75	Slices	Slices are avai	lable all day	and all night.	2.83	
Green beans, crimini mushrooms, zucchini spinach, tomatoes, scallions, Pecorino Romano.		-Pepperoni -Vegetable					
Veggie Crudo	9	-Sausage					
Tomato, scallions, banana peppers, black olives, green peppers,	8.75	Cheese					
cucumbers, artichokes, mushrooms, provolone cheese, red wine		-Focaccia					
vinaigrette.	2	Calzoni	(Please allow ough rolled and		이 보기가 있는 전투다	11	
Eggplant Parmesan Herb-breaded eggplant medallions, Martini's red sauce,	8.75		sauce and your				
Pecorino Romano cheese.		our topping list.					
Italian Sub (Served hot or cold)	8.75	Pizza (Please allow 20 to 30 minutes)					
Ham, pepperoni, salami and smoked provolone, romaine		Pick toppings from list below. At Martini's, you don't need extra cheese.					
lettuce, tomatoes, onions, red wine vinaigrette.	Focaccia (Please allow 20 to 30 minutes)						
Grilled Chicken	8.75	Olive oil and fresh garlic infused crust & sauce with your choice of toppings and romano cheese.					
Grilled, marinated chicken breast, sautéed potatoes, roasted red peppers, scallions, mushrooms and asiago cheese.							
Meatball Sub	87-						
Rick's famous meatballs, sautéed mushrooms, Martini's red	8.75	Toppings:					
sauce and Pecorino Romano cheese.		robb	mgs:				
Martini's Roasted Pork	8.75	Pepperoni		Zucchini Squash			
Thinly sliced, slow-roasted pork, zucchini squash, mushrooms,		Sausage		Artichoke			
potatoes and stone ground mustard vinaigrette.	-	Ham Green Olive		Mushroom Spinach			
Italian Sausage Grilled housemade Italian sausage, Martini's red sauce.	8.75	Black Olive Garlic		Tomato			
Pecorino Romano cheese.				Jalapeño			
Italian Beef Sub	8.75	Onion Green Peppers Banana Peppers		Pineapple			
Thinly sliced, oven-roasted beef, beef au jus, Pecorino Romano	-7.5			Anchovy			
cheese.		Danana F C	ppers				
Italian Combo Sub	975						
Grilled sausage and Italian beef, red sauce, au jus, Pecorino Romano cheese.		Sizes	12	14"	16"	18"	
-Add Sweet, Banana, or Jalapeño peppers and/or sautéed onion	1.00	9491360	14///	/ Less 10		10	
-Add Giardiniera or fresh mozzarella	2.00	Cheese	14.05	16.05	18.75	21.00	
Add Glatamiera in fresh mozzaretta	2.00	1 item	15.05	17.05	20.00	23.00	
Sides		2 items	16.05	18.05	21.00	25.00	
		3 items 4 items	17.05 18.05	19.05 20.05	23.00 24.00	27.00 29.00	
Penne Tossed lightly in house red sauce and topped with Pecorino Romano of	7 heese	5 items	19.05	21.05	25.00	31.00	
	arcen.	6 items	20.05	22.05	26.00	33.00	
Linguini Tossed lightly in house red sauce and topped with Pecorino Romano of	7 cheese.	7 items	21.05	23.05	27.00	35.00	
Meatballs					S RESIDENCE OF STOCKERS	-	
Rick's famous meatballs in house red sauce and topped with	7						
Pecorino Romano cheese.		Hot F	Restern	Nec			
Minestrone Soup	4			everages			
Classic housemade minestrone: tomatoes, onions, garlic, seasonal		Coffee Drinks					
vegetables, white beans and pasta finished with Pecorino Roman Served with Italian baguette.	10.	Coffee & Espresso is locally roasted by Water Street Coffee Roaster.					
Soupe du Jour	4.50		gular & Decaffeir			3	
Served with Italian baguette.	4.50	Espresso Latte			ngle 4 ngle 5	Double 6 Double 6	
Daily Market Vegetable	7	Cappuccino		100	igle 5	Double 6	
	*	Mocha, Va	nilla, Caram	el or Haze	elnut	Add 1.00	
Cold Beverages		Rishi T	ea Hand-pic	ked & Certif	Tied Organic.	5	
Stewart's Sodas	250		(Highest caffeine)				
Root beer, Diet Root Beer, Orange Cream,	3.50	Aromatic black tea, warming, hints of citrus. Citron Oolong (Medium caffeine)					
Key Lime, Cherries & Cream, Cream Soda.	201	Organic oolon	g tea, jasmine fl	gjerne) owers, lemo:	n myrtle, and o	range oil.	
Fountain Sodas Coke, Diet Coke, Sprite, Ginger Ale	2.50	Organic oolong tea, jasmine flowers, lemon myrtle, and orange oil. Green Jade (Low caffeine)					
Bottled Water	2.50	Mellow green tea, refreshing, and healthy with hints of chestnuts.					
Iced Tea	2.50	White Peony (Very low caffeine) Delicate, aromatic white tea, highest antioxidants.					
Lemonade	2.50	Scarlet (Caffeine Free)					
*Ask your some about many items that are cooked to order or second			oal infusion with	n rose hips, b	dueberry, and	cherry.	

*Ask your server about menu items that are cooked to order or served raw.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.