


LUNCH MENU

ZUPPA

MINESTRONE	cup 4–; bowl 5–
ZUPPA del GIORNO Ask server for today's special	cup 5–; bowl 6–

INSALATAS

INSALATA MISTA	side 6–
Fresh greens, garden vegetables, tossed with red wine vinegar and virgin olive oil	dinner size 9–
INSALATA alla CASA	large bowl 15–
Caesar – according to legend, not Italian, but should be	
SPINACH INSALATA	15–
Warm Dijon red wine vinaigrette, candied walnuts, sun-dried tomatoes, and parmigiana, topped with your choice of pollo, jumbo prawns or organic salmon	
 SEAFOOD CAESAR or POLLO CAESAR	16–
Our legendary Caesar salad topped with organic salmon, and jumbo prawns or substitute grilled chicken	
WARM BEET SALAD	14–
Oven roast gold and ciaogga beets tossed with mixed greens, goat cheese croquettes, bacon, and white balsamic herb vinaigrette	

ANTIPASTI

ANTIPASTO CLASSICO	13–
Italian cured meats, marinated olives and vegetables, and chef's selection of cheeses	
SCAMPI con LEMON	12–
Six jumbo prawns, lemon, garlic, basil, white wine butter sauce	
BRUSCHETTA (3 slices)	6–
marinated tomatoes, mozzarella, basil	
CROSTINI PESTO (3 slices)	6–
Mozzarella, candied walnuts	
CALAMARI FRITTI	10–
Sweet pepper aioli	
 FRESH MANILA CLAMS	13–
Garlic, sun-dried tomatoes, fresh basil, chili flakes, white wine butter sauce, parmigiana	
GOAT CHEESE CROQUETTES	11–
Six warm, crispy, fried goat cheese with sweet pepper aioli	

PASTAS

We use only the finest imported Italian pasta made of 100% semolina

We also offer gluten-free spaghetti pasta 4–

We use only sea salt.

ANGEL HAIR	13–
With asparagus, cherry tomatoes, lemon and tarragon, toasted bread crumbs	with Chicken add 2– with Prawns add 5–
CAPELLINI d'MEDITERRANEAN	13–
Roasted garlic, tomatoes, spinach, Kalamata olives, feta, white wine butter sauce	with Chicken add 2– with Prawns add 5–
 MACARONI & CHEESE	10–
Tillamook Oregon white cheddar sauce, crunchy parmesan crust Additional Toppings \$.75-\$4–	
SPAGHETTI	13–
Choice: Zenners sweet Italian sausage, OR homemade meatballs OR Bolognese OR marinara only	
RAVIOLI FORMAGGIO	12–
Traditional three cheese ravioli with choice of sauce: Alfredo OR pesto cream OR Bolognese OR marinara	
LASAGNA	14–
Homemade Bolognese, herbed ricotta, three cheese blend, and garlic toast	
 OREGON SMOKED SALMON RAVIOLI	14–
Smoked salmon, three cheese blend, crimini mushrooms, basil, fresh parmesan, rose sauce	
SPAGHETTI CARBONARA	13–
Applewood smoked bacon, caramelized onions, green peas, parmesan egg yolk cream sauce	
 LINGUINE VONGOLE	16–
Clams, sun-dried tomatoes, basil, garlic, chili flakes, white wine butter sauce, parmigiana	

Macaroni's & Martino's

— Zuppas —

Minestrone

fresh vegetables, rich tomato broth
cup 4 bowl 5

Zuppa del Giorno

ask your server for today's special
cup 5 bowl 6

— Insalatas —

Casa

Caesar – according to legend not Italian,
but should be
side 6 dinner 9 bowl 15

Mista

fresh greens, garden vegetables, red
wine vinegar, virgin olive oil
side 6 dinner 9 bowl 15

Spinach

warm Dijon red wine vinaigrette, candied walnuts,
sun-dried tomatoes, and parmigiana 15
your choice
pollo ~ jumbo prawns ~ organic salmon



Seafood or Pollo Caesar

our legendary Caesar 16
jumbo prawns and organic salmon **or** pollo

Warm Beet Salad

oven roasted gold and ciaogga beets tossed with
mixed greens, goat cheese Croquettes, bacon, white
balsamic herb vinaigrette 14

— Antipasti —



Fresh Manila Clams

garlic, sun-dried tomatoes, fresh basil
chili flakes, white wine butter sauce
parmigiana 13

Scampi con Lemon

six jumbo prawns, lemon, tomatoes, garlic,
basil, white wine butter sauce 12

Goat Cheese Croquettes

six warm, crispy, fried goat cheese with
sweet pepper aioli 11

Bruschetta (4 slices)

marinated tomatoes, mozzarella, basil 7

Antipasto Classico

Italian cured meats, marinated
olives and vegetables
Chef's selection of cheeses 13

Calamari Fritti

sweet pepper aioli 10



Our Famous Mac & Cheese

Tillamook Oregon white cheddar,
crunchy parmesan crust 11
add in's available

Crostini Pesto (4 slices)

mozzarella, candied walnuts 7



House Specials

— Pastas —

All entrees include choice of Caesar or Mista Insalata or Minestrone.
Gluten Free Pasta 4

Spaghetti

choice: Zenners sweet Italian
sausage, **or** homemade
meat balls,
or Bolognese 18
marinara only 16

Angel Hair

with asparagus, cherry tomatoes, tarragon
in a lemon white wine butter sauce,
toasted bread crumbs 17
chicken 21 ~ jumbo prawns 24

Capellini d'Mediterranean

roasted garlic, tomatoes, spinach,
Kalamata olives, feta,
white wine butter sauce 17
chicken 21 ~ jumbo prawns 24

Lasagna

homemade Bolognese, herbed
ricotta, three cheese blend, and
garlic toast
19

Penne Salsiccia

Zenners sweet Italian sausage,
onions, bell peppers, black
olives, feta, pomodoro
sauce 20

Fettucini con Scampi

jumbo prawns, sun-dried tomatoes,
fresh basil, parmesan
cream sauce, hint
of lemon 22

Spaghetti Carbonara

Applewood smoked bacon, caramelized
onions, sweet peas, parmesan
egg yolk cream
sauce 20

Seafood Linguine

organic king salmon, clams, jumbo prawns,
baby scallops, calamari, snow peas, sweet
peas, crimini mushrooms, tomatoes,
garlic, white wine butter
or Alfredo 25



Linguine Vongole

clams, sun-dried tomatoes, basil,
garlic, chili flakes, white wine
butter sauce,
parmigiana 22

Penne with Prawns

artichoke hearts, capers, mint
and feta in a tomato white
wine sauce 22

— Ravioli 'e' Tortellini —

Ravioli Formaggio or Tortellini

traditional three cheese ravioli or tortellini
sauces: pesto cream **or** Alfredo **or** marinara
or Bolognese 19

Tortellini Prosciutto

with prosciutto, mushrooms, peas
and rosemary in a light cream
white wine sauce 19



Oregon Smoked Salmon Ravioli

smoked salmon, three cheese
blend, crimini mushrooms, basil,
fresh parmesan, rose sauce 21

— Entrées —

Pollo OR Eggplant Parmesan

parmesan breaded chicken breast **or**
eggplant medallions topped with marinara
and mozzarella served with fettucini Alfredo
pollo 22 ~ eggplant 18

Pollo alla Marsala

pan seared chicken breast, linguini,
mushroom, marsala
reduction 22

Steak Martino

marinated and grilled with oven roasted
potatoes, baby spinach and balsamic
peppers 22

Lobster Risotto

risotto with buttery lobster, fennel,
radicchio, lemon, garlic, white wine
and Italian parsley 25



Lobster Gnocchi

buttery lobster, Applewood smoked bacon,
spinach, tomatoes, mini potato
gnocchi, lobster
cream sauce 27

Cioppino

organic king salmon, clams, jumbo prawns,
bay scallops, calamari, simmered in a buttery
pomodoro broth, and
garlic toast 25

— Calzone —

Calzones are served a la carte.

Calzone Carne

Italian sausage, pepperoni, Black
Forest ham, marinara, tomatoes,
ricotta, mozzarella, served
with marinara 15

Calzone Primavera

seasonal vegetables, marinara,
ricotta, mozzarella, served
with marinara 14

— Pizza —

*Pizzas served a la carte. Our 7" or 9" pizzas are made from the finest wheat flours.
Gluten-free pizzas available 9" only add 4. Additional toppings available.*

Pepperoni

fresh tomato pizza sauce, mozzarella, pepperoni
9 12

Alla Casa

fresh tomato pizza sauce, mozzarella,
pepperoni, sausage, olives, red onions,
crimini mushrooms, sweet peppers
12 14

Pollo Risetto

chicken, peppers, crimini mushrooms, olives,
mozzarella, parmesan, sun-dried tomato pesto
11 13

Shrimp Martel

basil pesto with prawns, tomato,
mozzarella, and fresh basil
11 14

Mediterranean

sun-dried tomatoes, artichoke hearts, spinach,
roasted garlic, Kalamata olives, red onion, mozzarella,
feta, Mama Lil's spicy hot peppers
12 14

Meatball

house made meatballs, roasted garlic, marinated
tomatoes, red onion, herb goat cheese, fresh
tomato pizza sauce, mozzarella
10 13

Hawaiian

fresh tomato pizza sauce,
mozzarella, Black Forest ham, pineapple
10 13

Margherita

roasted garlic oil, mozzarella, tomatoes, fresh basil
10 12

— Housemade Dolci —

Chocolate Chambord Cake

chambord mascarpone cream, Oregon
berry coulie, dark chocolate ganache 8

Sicilian Vanilla Ice Cream

walnuts, marsala wine, nutmeg
and cinnamon 6.5

Lemon Cheesecake

made by Martino himself - lemon infused
ricotta and cream cheese, graham cracker
almond crust with raspberry couli 7

Chocolate Mud Pie

espresso ice cream, chocolate cookie crust,
topped with chocolate & caramel syrup 6.5

Tiramisu

marsala infused mascarpone, coffee and
kahlua soaked lady fingers 7

Spumoni Classico

mixed fruit, almonds in chocolate, cherry,
pistachio ice cream 6

— Bevande —

Italian Sodas

vanilla, peach, blackberry
topped with cream 4

Sodas

Pepsi, Diet Pepsi, Ginger Ale,
Dr. Pepper, Sierra Mist 3

Ice Tea 3

Lemonade 3

Milk 4

San Pellegrino 500 ml. 5

Hot Tea 3

House Coffee

Good Bean, Jacksonville 4

Cappuccino 5

Espresso 4

Mocha 6

A 15 Corkage Fee. Please no separate checks.
No split orders. Extra plates upon request.



LUNCH MENU

SANDWICHES

ITALIAN SANDWICH <i>Country bread with mozzarella cheese, Black Forest ham, pepperoni, and salami topped with marinated and seasoned lettuce, tomato and sweet red onion, your choice cold or oven baked. Served with pasta salad</i>	10–
MARTINO'S EGGPLANT PARMESAN SANDWICH <i>Baked and breaded eggplant served on toasted Italian bread with melted mozzarella and marinara. Served with pasta salad</i>	10–
MARTINO'S CHICKEN PARMESAN SANDWICH <i>Baked and breaded chicken served open face on toasted Italian bread with melted mozzarella and marinara. Served with pasta salad</i>	11–
MEATBALL SANDWICH <i>Jumbo meatballs served open face on toasted Italian bread, topped with marinara and mozzarella, then baked. Served with pasta salad</i>	10–
S.P.O. Sausage, Peppers, Onions <i>Charred Zenner's Italian sausage with sautéed onions and sweet bell peppers, on toasted Italian bread, topped with mozzarella, then baked. Served with pasta salad</i>	11–

PIZZAS

Our pizzas
are made from
only the finest
wheat flours

We also offer
gluten-free
pizza crust
upon request
9" pizzas only
add 4–

	7"	9"
MEDITERRANEAN - Sun-dried tomatoes, artichoke hearts, spinach, roasted garlic, Kalamata olives, red onion, mozzarella, feta, Mama Lil's peppers	12–	14–
MARGHERITA - Roasted garlic oil, mozzarella, tomatoes, fresh basil	10–	12–
PEPPERONI - Fresh tomato pizza sauce, mozzarella, pepperoni	9–	12–
ALLA CASA - Fresh tomato pizza sauce, mozzarella, pepperoni, sausage, olives, red onions, crimini mushrooms, sweet peppers	12–	14–
MEATBALL - House made meatballs, roasted garlic, marinated tomatoes, red onion, herb goat cheese, fresh tomato pizza sauce, mozzarella	10–	13–
HAWAIIAN - Fresh tomato pizza sauce, mozzarella, Black Forest ham, pineapple	10–	13–
SHRIMP MARTEL - Basil pesto with prawns, tomato, mozzarella, and fresh basil	11–	14–
POLLO RISSETTO - Chicken, peppers, crimini mushrooms, olives, mozzarella, parmesan, sun-dried tomato pesto	11–	13–
Additional Toppings \$.75-\$4–		

DOLCI

All desserts
made in house

CHOCOLATE CHAMBORD CAKE <i>Chambord mascarpone cream, Oregon berry coulie, dark chocolate ganache</i>	8–
SICILIAN VANILLA ICE CREAM <i>Walnuts, Marsala wine, nutmeg and cinnamon</i>	6.5–
LEMON CHEESECAKE <i>Made by Martino himself - Lemon infused ricotta and cream cheese, graham cracker almond crust with raspberry couli</i>	7–
SPUMONI CLASSICO <i>Mixed fruit, almonds, chocolate, cherry, pistachio ice cream</i>	6–
CHOCOLATE MUD PIE <i>Espresso ice cream, chocolate cookie crust, topped with chocolate & caramel syrup</i>	6.5–
TIRAMISU <i>Marsala infused masarpone, coffee and Kahlua soaked lady fingers</i>	7–

BEVANDE

ITALIAN SODAS <i>Vanilla, Peach, Blackberry (topped with cream)</i>	4–
SODAS <i>Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Ginger Ale</i>	3–
LEMONADE	3–
MILK	4–
SAN PELLEGRINO 500 ml.	5–
ICE TEA	3–
HOT TEA	3–
HOUSE COFFEE <i>Good Bean, Jacksonville, Oregon</i>	4–
CAPPUCCINO	5–
ESPRESSO	4–
MOCHA	6–

★ Please no separate checks. No split orders. Extra plate upon request.