



Macaroni's Ristorante



INSALATAS

SPINACH INSALATA 11.75
Spinach tossed with Tiger prawns, roasted pine nuts, sun dried tomatoes and fresh parmigiana in a warm vinaigrette

SEAFOOD CAESAR or POLLO CAESAR 15.25
Our famous Caesar salad topped with the freshest seafood the market has to offer or substitute grilled chicken

INSALATA MISTA
A variety of fresh greens and vegetables tossed with red wine vinegar and olive oil

}	<i>Side</i>	5.75
}	<i>Dinner Size</i>	8.75
}	<i>Large Bowl</i>	14.75

INSALATA alla CASA
Caesar – according to legend not Italian but should be

MINISTRONE
With Macaroni's & Martino's flair cup 3.75; bowl 4.75

ZUPPA

ANTIPASTI

SCAMPI con LEMON 9.75
Six large Tiger prawns sautéed in lemon, butter, garlic & ground pepper

STEAMER CLAMS (when available) 10.75
Fresh Oregon steamer clams, sautéed in white wine, garlic, basil and sun dried tomatoes

TOASTED GARLIC BREAD (four slices) 5.25
Oven baked Italian bread topped with fresh garlic and butter

CROSTINI di PESTO (four slices) 6.75
Toasted Italian bread with mozzarella, pesto and pine nuts

CROSTINI MISTI (four slices) 6.75
One each: marinara, tomatoes and mozzarella; mozzarella, pesto and pine nuts; feta cheese, sun dried tomatoes, red onion, and fresh garlic; mozzarella, mushroom and artichoke hearts

BRUSCHETTA (four slices) 6.75
Oven baked Italian bread with fresh garlic, mozzarella, tomatoes, basil, virgin olive oil, and parmesan cheese

FRUTTA 'n TRECCIA (when in season) 10.75
A delightful medley of fresh fruit and cheeses that summer has to offer

TRI CITRUS POLLO (when in season) 13.75
Grilled chicken breast topped with a citrus dressing served chilled with fresh fruit. A perfect light summer meal

ANTIPASTO CLASSICO 10.75
White cheddar, mozzarella, Black Forest ham, pepperoni, salami, artichoke hearts, pepperoncini, and a variety of olives

MACARONI & CHEESE 9.25
Our infamous macaroni: Jumbo noodles in an Oregon Tillamook white cheddar sauce, topped with a crunchy parmesan crust & fresh parsley

Additional Toppings \$.75-\$4.00

PASTAS

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

We also offer gluten-free spaghetti pasta (additional cost)

★ All pastas and entrées include your choice of Caesar salad, insalata mista or minestrone soup (see descriptions on front).

SPAGHETTI & MEATBALLS or CHAR GRILLED ITALIAN SAUSAGE or BOLOGNESE SAUCE	13.75
<i>A traditional treat with our homemade marinara sauce</i>	
STRAW 'n HAY	17.75
<i>Spinach and white fettuccine tossed with a sauce of Black Forest ham, fresh mushrooms, snow peas, tomatoes, cream and parmigiano reggiano</i>	
POLLO con LIQUORE	17.75
<i>Diced grilled chicken breasts with fresh mushrooms, sweet peppers and olives, tossed with linguine in a sauce of sherry, brandy, cream, and parmigiano reggiano</i>	
RIGATONI CARBONARA	17.75
<i>Applewood bacon, caramelized onions and green peas in a white parmesan cream sauce over rigatoni</i>	
RIGATONI al PEZZETTO	17.75
<i>Italian sausage, onions, olives, roasted red pepper and feta cheese in a pomodoro sauce – or add mushrooms instead of sausage for one of our most robust vegetarian entrees</i>	
FETTUCCHINE PRIMAVERA	16.25
<i>Fresh spring vegetables in a creamy alfredo sauce, or a tangy pomodoro sauce</i>	
FETTUCCHINE ALFREDO	12.25
<i>Fettuccine tossed in a white cream sauce</i>	WITH CHICKEN ADD 3.00 WITH PRAWNS ADD 5.00
CAPELLINI d'MEDITERRANEAN	15.75
<i>Angel hair pasta tossed with kalamata olives, spinach, and tomatoes in a white wine garlic sauce topped with feta</i>	WITH CHICKEN ADD 3.00 WITH PRAWNS ADD 5.00
CAPELLINI d'ANGELO	13.75
<i>Angel hair pasta served with our light marinara sauce or mixed with white wine, olive oil, lemon juice, tomatoes, fresh basil, and garlic</i>	
POLLO alla MARTINO	19.75
<i>Two char-grilled chicken breasts marinated in fresh herb and lemon. Served with grilled vegetables and capellini tossed with fresh tomatoes, lemon juice, red pepper flakes, olive oil and basil</i>	
POLLO or EGGPLANT PARMESAN	17.75
<i>Parmesan crusted chicken or eggplant medallions topped with melted mozzarella and our marinara sauce. Served with fettuccine alfredo and a sautéed vegetable medley</i>	
LINGUINE con VONGOLE	18.75
<i>Fresh Oregon steamer clams, tossed with linguine, in a white wine, garlic, sun dried tomato sauce and fresh basil</i>	
FETTUCCHINE con SCAMPI	18.75
<i>Large Tiger prawns simmered in a basil, sun dried tomato cream sauce and tossed with fettuccine</i>	
SEAFOOD PASTA	19.75
<i>A variety of seafood with mushrooms, snowpeas, tomatoes and your choice of white wine garlic, creamy alfredo sauce or pomodoro sauce</i>	
CAPELLINI con SCAMPI	18.75
<i>Large Tiger prawns sautéed in lemon, butter, garlic, white wine, tossed with angel hair pasta and topped with fresh bread crumbs and parmigiana</i>	
CIOPPINO	19.75
<i>Traditional Italian seafood stew, lobster, scallops, clams, Tiger prawns, and pesce in a hearty tomato broth</i>	

SEAFOOD ENTRÉES

RAVIOLI

LASAGNA

CALZONE

PIZZA

Our pizzas
are made from
only the finest
semolina, white
and wheat flours

★ All ravioli and lasagna include your choice of Caesar salad, insalata mista or minestrone soup (see descriptions on front).

LOBSTER RAVIOLI	20.25	
<i>Lobster simmered with onions, carrots, celery and tomatoes, finished with cream and parmigiana served over jumbo cheese ravioli</i>		
OREGON SMOKED SALMON RAVIOLI	18.75	
<i>Ravioli stuffed with smoked salmon, ricotta and cream cheese served in a mushroom, basil, tomato cream sauce</i>		
RAVIOLI FORMAGGIO	15.25	
<i>Ravioli stuffed with ricotta, parmigiana and nutmeg, served with your choice of a pesto cream sauce, marinara or our Bolognese sauce</i>		
LASAGNA alla BOLOGNESE	16.75	
<i>Sweet peppers, black olives, mushrooms, and ricotta cheese layered in our Bolognese sauce</i>		
LASAGNA alla BESCIAMELLA	15.75	
<i>Zucchini, squash, spinach, mushrooms, sun dried tomatoes and ricotta in a creamy white sauce.</i>		
CALZONE	13.00	
<i>Marinara, Italian sausage, fresh tomato, ricotta, mushrooms, mozzarella and sweet peppers</i>		
CALZONE PRIMAVERA	12.00	
<i>Marinara, mushrooms, broccoli, ricotta, fresh tomato, sweet peppers and mozzarella</i>		
CALZONE CALDO PEPE	12.00	
<i>Marinara, crushed red chilis, sweet red onions, ricotta, pepperoncini, black olives, mushrooms and mozzarella</i>		
	<u>7"</u>	<u>9"</u>
POLLO ROSSETTO	9.75	12.75
<i>Creamy garlic alfredo sauce with grilled chicken, mushrooms, black olives, sweet peppers and mozzarella</i>		
MARGHERITA	8.75	11.75
<i>The classic tomato with mozzarella and fresh basil</i>		
PESTO	8.75	11.75
<i>Pesto, pine nuts and mozzarella</i>		
SHRIMP MARTEL	10.25	13.25
<i>Creamy garlic alfredo sauce with prawns, tomato, mozzarella, and fresh basil</i>		
FRESCO	8.75	11.75
<i>Fresh spinach, artichoke hearts, mushrooms and sweet peppers, topped with mozzarella and fresh ground pepper</i>		
SANTA ROSA	8.75	11.75
<i>Feta, sun dried tomato, garlic, mozzarella, and ground black pepper</i>		
ALLA CASA	10.00	13.00
<i>Marinara, mozzarella, pepperoni, black olives, mushrooms, sweet peppers, red onions, and parmigiana</i>		
PEPPERONI	8.75	11.75
<i>Marinara, mozzarella, and pepperoni</i>		
HAWAIIAN	8.75	11.75
<i>Marinara, mozzarella, Black Forest ham, and pineapple</i>		
SKYLANTE	8.75	11.75
<i>Marinara, spinach, mushrooms, pepperoncini, red onions, olives, ricotta, chili peppers, and mozzarella</i>		

Additional Toppings \$.75-\$4.00

Macaroni's Ristorante

&  Martino's

DOLCI

<i>SICILIAN VANILLA ICE CREAM</i>	5.75
<i>Homemade with walnuts, marsala wine, nutmeg and cinnamon</i>	
<i>SPUMONI CLASSICO</i>	5.75
<i>Mixed fruit and almonds in chocolate-pistachio ice cream</i>	
<i>CHOCOLATE MUD PIE</i>	5.75
<i>A mocha ice cream with a chocolate cookie crust and sliced almonds</i>	
<i>CHOCOLATE MOUSSE CAKE</i>	6.25
<i>Layered chocolate cake with hazelnut ganache</i>	
<i>LEMON CHEESECAKE</i>	6.25
<i>Lemon ricotta with a graham cracker almond crust</i>	
<i>TIRAMISU</i>	6.25
<i>A traditional Italian dessert</i>	

BEVERAGGIO

<i>ITALIAN SODAS</i>	3.75
<i>Vanilla, Peach, Blackberry</i>	
<i>SODAS</i>	2.75
<i>Pepsi, Diet Pepsi, Rootbeer, Dr. Pepper, Sierra Mist</i>	
<i>ICE TEA</i>	2.75
<i>HOT TEA</i>	2.75
<i>HOUSE COFFEE</i>	2.75
<i>An Italian roast blended with chicory and cinnamon</i>	
<i>CAPPUCCINO</i>	4.75
<i>ESPRESSO</i>	3.50
<i>SAN PELLEGRINO 500 ml.</i>	4.75
<i>LEMONADE</i>	2.75
<i>ROOTBEER, CREAM SODA</i>	3.25
<i>Thomas Kemper 12 oz. bottles</i>	

- ★ An 18% Service Charge may be added for parties of six or more.
- ★ Split orders \$2.00.
- ★ Sorry no separate checks.
- ★ A \$12.00 Corkage Fee.