

## - Dinner Menu -

All dine-in tables receive a complimentary order of Marilyn's garlic & herb focaccia.

## - Appetizers -

### STUFFED BANANA PEPPERS

Hot yellow wax peppers stuffed with a combination of veal, beef, pork, fresh herbs, cheeses, & a dash of spice. Topped with a spicy red sauce & melted fresh mozz. 15

### MOOOOZZARELL

Liuzzi fresh mozzarella hand-breaded with a signature blend of Italian bread crumb, herbs, & spice. Deep-fried till crispy & served with our Sunday red sauce on the side. 15

### CLASSIC BRUSCHETTA

Sliced Italian bread from Breadworks brushed with garlic infused EVOO & grilled, then loaded with burst tomato, fresh mozzarella, basil, & balsamic. 15

### THE 5 WISEGUYS DIP

House-made Italian sausage crumbles with a mixture of five glorious Italian cheeses- smoked provolone, mozzarella, parmesan, romano, & ricotta. Combined with fresh herbs, a coarse blend of roasted banana & red bell peppers, confitted garlic, & our Sunday red sauce. fired in the oven until the melted over. Served with grilled crostini. 15

### ITALIAN BAKED WINGS

Eight Jumbo split chicken wings lightly floured & deep-fried. Tossed with garlic, butter, & parmesan before being fired in the oven, locking in all those amazing flavors. Finished with Frank's Red Hot wing dust & fresh parsley. 14

### GENERAL TSO'S CAULIFLOWER

A tasty riff on a classic. Fresh cauliflower florets dusted with cornstarch, lightly battered, & fried before being tossed in our own classic General Tso's sauce. Garnished with fresh scallion & toasted sesame seed. 15

### CAROLINA PIG TATERS

Suuuuuuuuueey! A mound of seasoned waffle fries covered with our own Tex-Arkana rubbed & pulled pork, cheddar & jack cheeses, fresh jalapenos, slab bacon pieces, & a generous duet of our own Carolina thin & Carolina gold bbq sauces. 16

### JOHNNY'S CANDIED BACON

Thick sliced applewood smoked bacon with a secret mix of brown sugar & spices baked in. Slightly sweet, slightly hot, slightly salty... Extremely addictive. 14

### BUFFALO CHICKEN & SPINACH DIP

Our take on this new American classic. Mixed cheeses blended with our Frank's Red Hot braised chicken breast, chopped spinach, & house buffalo sauce. The sinful combo is baked till bubbly in the center & crispy on the edges. Served with toasted naan bread for dipping. 15

### LASAGNA STUFFED PORTOBELLOS

Portobello mushroom caps stuffed with Liuzzi hand-pulled ricotta & parmesan cheeses plus herbs & spice. Topped with our house red sauce & provolone cheese then fired till bubbly. Finished with fresh basil. 16

## - Soups -

### MINESTRATA MARITATA

Wedding Soup - This recipe is a family heirloom & closely guarded secret. It's authentic & robust flavors reside in the marriage of the ingredients. We hope you enjoy it as much as we do! cup 6 bowl 8

### MARILYN'S ONION

Think French onion but with an Italian nuance. Yellow onions are roasted until caramelized over then combined with a hearty herbed beef stock. Served in a crock & topped with a garlic crostini & melted fontina cheese. crock 9

## - Entree Salads -

Imported Bleu Cheese Crumbles - 2, Extra dressing - 1 (take \$5 off for 1/2 size portion)

### MARILYN'S SUNDAY SALAD

Fresh mixed greens, tomato, cucumber, aged asiago cheese, olives, ham, raisins & almonds. Served dressed & exclusively with Marilyn's Sunday dressing. 16  
Chicken - 19, Steak - 24, Shrimp - 21, Salmon - 24

### BALSAMIC STEAK CAPRESE

A delicious Autumn salad. Grilled Certified Black Angus sirloin set a top baby spinach with sliced fresh strawberries, heirloom cherry tomatoes, fresh mozzarella, & house focaccia croutons. Finished with fresh basil & balsamic drizzle. 24

### PITTSBURGH CHOP CHOP

Your choice of protein grilled to your liking, with house cut fries, chopped fresh greens, small-diced veggies, hardboiled egg, tomato, crouton, & bacon pieces. Served with our own celery seed dressing. 16  
Chicken - 19, Steak - 24, Shrimp - 21, Salmon - 24

### THE SURF & TURF

Fresh bay scallops, shrimp, & Certified Black Angus beef with grilled asparagus, roasted tomato, grilled portobello mushroom, black olive, roasted red bell pepper, & white cheddar. Served with Marilyn's robust Italian dressing. 25

#### SCRATCH-MADE HOUSE DRESSINGS

Marilyn's Famous House • Ranch • Bleu Cheese • Italian • Balsamic • Celery Seed • Buffalo Ranch  
Blackberry Bourbon Balsamic • Strawberry Champagne

#### SIDE SALADS

Mini Marilyn's Sunday - 8 • Garden Fresh - 7 • Chef's Special - 7

## - Sandwiches -

All sandwiches are served with fresh-cut Idaho Burbank French fries unless noted.

### THE GOODFELLA

A fresh baked Tuscan roll filled with grilled hot Italian sausage & Clara's meatballs. Topped with grilled banana pepper relish & house red sauce. Finished with melted Park provolone & grated romano cheese. 16

### JIMMY'S STEAK & CHEESE

Shaved Angus beef chopped on the flat top with caramelized onions & melted white American cheese on an 8" Italian roll. Try it with hot pepper relish for some added kick! 16

### THE FIRENZE DIP

Shredded slow roasted beef on an 8" sub roll with melted Park provolone cheese, fresh sautéed banana peppers, & a zesty Italian seasoned jus on the side. 16

### MARILYN'S ULTIMATE BURGER

Fresh Black Angus Reserve short rib, brisket, & chuck in the ultimate grind. The result is juicy burger bliss. A 1/4 lb. hand-formed & grilled patty, with lettuce, tomato, onion, & pickle on brioche. Condiments of your choice. 13  
- make it a double burger 16  
- add white cheddar or American 1  
- add slab bacon 2  
- add a dippy egg 2

### SPICY BUTTERMILK CHICKEN

An 8 oz. organic chicken breast lightly pounded, marinated in buttermilk, then dipped in a zesty breading & deep-fried golden. Topped with pepperjack cheese, tomato, pickles, crisp romaine, & Nashville ranch sauce. Served on a toasted brioche roll. 16

### THE BUBSTER

A full half-pound of our Black Angus burger blend consisting of the chuck, brisket, short rib griddled on the flat top then rough chopped. Topped with slab bacon pieces, stewed tomatoes with onions & peppers, fried egg, & covered in American cheese. Loaded on to a toasted 8" roll with a Carolina gold schmear. We recommend loosening your belt before getting started. 18

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

## - Signature Pasta Bakes -

add three meatballs or one grilled hot Italian sausage link to any pasta - 5

### THE ABE FROMAN

Straight from the 'Sausage King of Chicago' we present your own personal combination of imported ziti, house-made Sicilian sausage, ground beef, house Sunday sauce, & a blend of Italian cheeses all mixed together then topped with provolone & mozzarella. Fired in the oven till melted & bubbly. Finished with a splash of sauce & fresh basil. 26

### MARGHERITA

Sometimes you just have to keep it simple & let the ingredients shine. Imported ziti mixed with roasted cherry tomatoes, crushed tomato, baby spinach, Liuzzi hand-pulled ricotta, fresh mozzarella, basil leaves, & focaccia croutons covered over with provolone & mozzarella. Fired till bubbling then finished with a drizzle of basil infused EVOO & a hint of sea salt. 25

### HOT BIANCA

This mac & cheese inspired winter warmer will provide just the right amount of heat. We take heavy cream & a copious amount of cheddar & jack cheeses blended with imported ziti, grilled chicken, fresh jalapeno, tomato, & focaccia croutons. Topped with parmesan breadcrumb & crispy slab bacon pieces. 26

### JIMMY'S MEATBALL BAKE

From the secret menu to the masses. Jimmy's meatball bake will make your day better. This bake combines imported ziti pasta with Liuzzi ricotta, a handful of Clara's meatballs, chunky tomato sauce, fresh basil, & grated cheese. Topped with a combination of mozzarella & provolone cheeses. Fired till browned & stringy. 26

## - Pasta -

add three meatballs or one grilled hot Italian sausage link to any pasta - 5

### GNOCCHI

We have to give a monstrous amount of gratitude to Clara Cellurale for passing down this cherished heirloom. All of our gnocchi preparations are made in house from scratch.

- classic - red sauce, basil, grated parmesan. 19
- blush - blush sauce, grated parmesan. 21
- braised beef - braised beef, mushroom, grated parmesan 26

### VODKA VESUVIUS

Our scratch-made gnocchi tossed with a flame kissed vodka blush cream sauce then loaded in to a Breadworks bread bowl. Topped with crumbled Italian house sausage, provolone & mozzarella cheeses then fired in the oven till erupting with flavor. Finished with grated parmesan, fresh basil, & a drizzle of chile oil. 26

### AL'S WINTER FAVORITE

Grilled marinated chicken breast with sliced Sicilian rope & house crumbled sausage, grilled broccolini, roasted banana peppers, confitted garlic, & a handful of grated romano cheese tossed with imported orecchiette pasta & garlic infused EVOO. 28

### SICILIAN BUCATINI CARRETTIERA

Where simplicity & flavor harmonize. Imported bucatini pasta tossed with fresh tomato & garlic, house-made basil pesto, crushed red pepper, & toasted breadcrumb. Finished with grated romano cheese. 24

### SCRATCH-MADE SPAGHETTI

Made from scratch just like Clara would do every Sunday.

- with red sauce, romano cheese, & meatballs 19
- with alfredo, parmesan, & grilled chicken 25
- with blush vodka creme & grilled chicken 25
- with alfredo, parmesan, & grilled shrimp 27
- with blush vodka creme & grilled shrimp 27
- with spicy red sauce & stuffed banana peppers 27

### PESTO & LEMON CREAM BUCATINI

Imported bucatini pasta tossed with our house pesto then finished in a fresh squeezed lemon cream sauce. Adorned with grated parmesan & burst cherry tomatoes. 22

- add grilled chicken or shrimp 28

### SHRIMP & SCALLOP DIAVOLA

A bounty of fresh bay scallops & shrimp with our house-made pasta tossed in a spicy Calabrian chile & garlic oil & tomato sauce with crushed red pepper, fresh parsley & basil. Finished with Calabrian chiles, grated pecorino & parmesan cheeses. 36

### JOHNNY'S CAVATAPPI

Fresh house-made sausage crumbled & blended with sautéed onions, green bell peppers, & fresh banana peppers simmered in our homemade red sauce. Topped with freshly grated romano & served with toasted garlic crostini. 26

## - Land -

All of our steaks are cut from USDA graded Black Angus Reserve beef.

### THE FILET

8 oz.'s of the most tender Black Angus Reserve graded beef, hand-cut from the center of the barrel & seasoned with our house rub. Served with parmesan risotto, grilled asparagus, & herbed compound butter. market

### THE STRIP

The steak lover's cut. 12 oz.'s of Certified Black Angus Reserve beef hand-cut from the center of the strip loin. Lightly dusted with salt & pepper then grilled to your liking. Topped with herbed compound butter. Accompanied by Yukon gold mashed potatoes & fresh seasonal sautéed vegetables. market

### JOHNNY'S PRIME BISTRO & FRITES

A 12 oz. USDA Prime graded bistro cut sirloin grilled to your liking then topped with herbed compound butter & served with a mound of fresh cut fries. 39

Accompaniments For **The Filet, The Strip, or The Bistro**

- add jumbo sauteed shrimp (5) 10
- add grilled portobello mushrooms 7
- add bleu cheese 9
- add roasted fresh banana peppers 6
- Steak sauce or mushroom gravy by request

### PERFECTLY GRILLED CHICKEN

An 8 oz. organic whole muscle grilled chicken breast served with herb roasted fingerling potatoes, fresh seasonal sautéed vegetables, & a garlic honey drizzle. 25

### LEMON CHICKEN SCALLOPINE

Thinly pounded organic chicken breast, lightly floured, then pan-seared & finished with a Meyer lemon cream sauce. Served with orrechiette pasta & roasted green beans. 26

### WHITE CHICKEN PARMESAN

An 8 oz. organic chicken breast lightly pounded & hand-breaded. Covered in fresh mozzarella & baked till bubbly. Nested over parmesan risotto & covered with our rich alfredo sauce. Accompanied by grilled asparagus & fresh parsley. 27

### MARILYN'S CREAMY GARLIC CHOP

A premium center-cut 8 oz. boneless pork chop lightly pounded then dredged in seasoned flour & parmesan with fresh herbs. Served with yukon mashed potatoes & a creamy garlic pan sauce with sautéed green beans on the side. 29

## - Sea -

### BANG BANG SHRIMP OR SALMON

Ten jumbo butterflied shrimp or Norwegian salmon lightly pan-seared with salt & pepper then covered over in house Bang Bang sauce. Served with steamed white rice. Finished with toasted sesame seed & shaved green scallion. 28

-shrimp & salmon duet 43

### LEMON BUTTER BARRAMUNDI

Lightly seasoned & pan-seared barramundi in a chardonnay lemon butter with fresh parsley. Accompanied by herb roasted fingerling potatoes, & roasted green beans. 32

### MARILYN'S FAVORITE

Your choice of our famous colossal dry sea scallops or a plethora of jumbo shrimp, pan-seared & topped with a pan sauce of heavy cream, white wine, shallot, & a touch of stock. Nested atop parmesan risotto with burst tomatoes & grilled asparagus.

Shrimp - 32, Scallops - 39

### NEPTUNE'S FEAST

A bounty of bay & pan-seared colossal dry sea scallops with massive jumbo shrimp over lobster bisque cheddar risotto. Served with fresh seasonal sautéed vegetables. Finished with fresh herbs & lemon zest. 47