

Primi...

Mozzarella e Pomodoro

sliced, fresh mozzarella layered with ripe, organic tomatoes and house-marinated, roasted red peppers 11

Polenta con Funghi Misti

fresh Shiitake and Cremini mushrooms sautéed in garlic and herbs on a bed of polenta, finished in Lombardi Marsala 10

Calamari Fritti

battered and lightly fried; served with house-made marinara for dipping 11

Broccoli Rabe, Salsicce, e Polenta

a bed of creamy, parmesan polenta stacked with broccoli rabe sautéed in house-made marinara and sliced sausage 12

Antipasto Italiano

a beautiful display of today's fresh selection of salumi, house-seasoned artichoke hearts, roasted red peppers, and olives 16

Zuppe...

ask your server about today's specialty soup selections

Minestrone

house-made with garden vegetables and chick peas in a tomato-based broth 5

Stracciatella alla Romana

*a family recipe - shredded chicken, eggs, spinach, onions, carrots, and tomatoes in a clear broth *the undisputed cure to the common cold!* 5*

Insalate...

Caesar

crispy romaine lettuce and seasoned croutons tossed with parmigiano cheese and house-made dressing 7

Garden

mixed greens and garden vegetables dressed in house-made balsamic vinaigrette 6

Insalata di Mare

a salad of fresh calamari, shrimp, celery, onions, and roasted red peppers tossed in a lemon and olive oil dressing 16

Pasta...

Enjoy a garden salad with your *pasta* or *al forno* selection for an additional \$2
Substitute your pasta accompaniment for organic, whole wheat penne for an additional \$2

Paccheri Bolognese

a traditional soffritto of onions, carrots, and celery sautéed with beef and pork, simmered in a plum tomato sauce and finished with cream and pecorino-romano cheese 15

Strozzapreti Puttanesca

garlic, pignoli nuts, capers, anchovies, and gaeta olives in a plum tomato sauce 15

Lobster Ravioli

ravioli with a delicious lobster stuffing, served in a cognac and cream sauce with organic wild mushrooms and caramelized onions 17

Penne Vodka

*a sauté of shallots, butter, and cream finished with fresh basil, our house-made marinara, parmigiano cheese, and a dusting of **spicy** cayenne pepper* 13

Strozzapreti Calabrese

*seasoned with saffron and tossed with chicken, Calabrian salami, and **spicy** cherry peppers in a white cream sauce* 16

Papalina

*house-made strozzapreti with prosciutto di Parma, fresh peas, cremini mushrooms, cream, and parmigiano cheese *Italian-style comfort food!** 14

Paccheri Amatriciana

caramelized onions, pancetta, plum tomatoes, garlic, and ricotta salata tossed in a fresh and delicious plum tomato sauce 15

al Forno...

Lasagna

a family recipe - vertically stacked layers of pasta, cheese, and meat sauce 13

Penne al Forno

tossed with ricotta, mozzarella, grated cheese, salami, and homemade meatballs in tomato sauce 12

try it in the Sicilian-style with eggplant 13

Parmigiana

pollo 15; vitello 18; melanzane 13

topped with house-made tomato sauce, mozzarella and parmigiano cheese; then baked

Melanzane Rollatini

slices of lightly-fried eggplant rolled and stuffed with a secret mix of cheeses and herbs 14

Secondi Piatti...

Enjoyed with a fresh garden salad

Vitello Pizzaiolo

a very earthy dish - thinly-sliced veal in a homemade filetto di pomodoro with sliced mushrooms 20

Pollo Scarpariello

*plump chicken breast sautéed with sliced sausage, potatoes, bell peppers, and **spicy** serrano peppers in a brown lemon, herb, and garlic sauce 19*

Pollo Sorrentino

plump chicken breast layered with prosciutto di Parma, battered eggplant, and Mozzarella cheese in a plum tomato sauce 18

Vitello Saltimbocca

thinly-sliced veal sautéed with prosciutto di Parma, sage, and fresh, organic, baby spinach in a Modiera wine demi-glaze 20

Pollo Portobello

plump chicken breast sautéed with prosciutto di Parma, shallots, Portobello mushrooms, and fresh Mozzarella in a port wine reduction 18

Pesce...

Enjoyed with a fresh garden salad

Linguine alle Vongole

the traditional "White Clam Sauce" - fresh littleneck clams on the shell, sautéed with garlic, capers, and a touch of white wine 15

Salmone Frangelico

fresh filet encrusted with Pignoli nuts and baked in a sweet, Frangelico cream sauce; paired with fresh garden vegetables 23

Pesce fra Diavolo

*an assortment of shrimp, mussels, clams, and calamari in **spicy**, house-made marinara; tossed with linguine pasta 27*

Gamberi Airolana

fantailed and broiled shrimp in a broth of olive oil, garlic, plum tomatoes, spinach, and basil; tossed with capellini pasta 20

Seafood del Monaco

homemade spinach fettuccine pasta tossed with fresh shrimp and clams in a sauce of garlic, shallots, diced tomatoes, and spinach; finished with Modiera wine and cream, topped with freshly-grated cheese 24

Gamberi Francese

house-battered and simmered in a fresh lemon, butter, and wine sauce; paired with fresh garden vegetables 20

Pizza Casalinga...

Semplice

"Plain" - tomato sauce and mozzarella 15

Pesce fra Diavolo

*shrimp and calamari in house-made **spicy** marinara with Mozzarella cheese 29*

Capricciosa

prosciutto di Parma, artichokes, mushrooms, and black olives with tomato sauce and mozzarella cheese 18

Margherita

marinara, fresh Mozzarella, basil 19

Nonna

similar to Sicilian pie but ½ the width with fresh Mozzarella, marinara, and basil 19

Contorni...

Polpette

house-made meatballs of beef, pork, and veal - a family recipe 5

Carciofi

sliced artichoke hearts sautéed in extra-virgin olive oil with garlic and parsley 4

Broccoli Rabe

sautéed in extra-virgin olive oil and garlic 8

Spinaci

sautéed in extra-virgin olive oil and garlic 6

***Ristorante Maietta proudly cooks with organic ingredients**

***A gratuity of twenty-percent will be added to parties
of six or more for your convenience**

***To better serve you, we ask that you please
keep modifications to a minimum**