

DINNER MENU

RAW BAR

LITTLE NECK CLAMS — 12
Half Dozen

SHRIMP COCKTAIL — 15
Four jumbo shrimps

BLUE POINT OYSTERS — 14
Half Dozen

SEAFOOD TOWER FOR 2 — 55
Lobster, Oysters, Clams, Shrimps

APPETIZER

SEAFOOD SALAD — 18
octopus, shrimp, calamari, fresh herbs & olive oil

OYSTER ROCKEFELLER — 16
with spinach cream & Pernod

BAKED CLAMS — 13
home made seasoned breadcrumbs

GRILLED OCTOPUS — 15
Over barley, sautéed onions, cherry tomatoes &
balsamic

VEAL MEATBALLS — 13
with fresh tomato sauce & basil

HOME MADE MOZZARELLA — 15
wrapped with imported prosciutto & roasted peppers

FRIED ARTICHOKEs — 13
paired with aioli sauce

COLD APPETIZER — 15
cheese & salumi, olives, roasted peppers, artichokes

PORTOBELLO AL FORNO — 14
Baked Polenta cake topped with roasted portobello, &
goat cheese

SALAD

POACHED PEAR SALAD — 14
spinach, walnuts, gorgonzola cheese & balsamic

BIANCA — 14
endive, heart of palm, walnuts, romaine & crispy goat
cheese

ARUGULA SALAD — 14
Orange, fennel, shaved parmigiano

ORGANIC SALAD — 12
arugula, endive, radicchio, watercress, romaine hearts
& spinach

MARCO POLO CAESAR — 14
1983 Original Recipe

BEEt SALAD — 14
roasted red & yellow beet, hearts of palm, watercress,
cherry tomato



❖ PASTA ❖

❖ *Gluten Free pasta available* ❖

🍴 CAVATELLI — 22

Calabrese style in N'duja sauce with shaved pecorino
~ pair with Sangiovese ~

🍴 SPAGHETTI — 22

spicy infused with sausage, broccoli rabe & pecorino
~ pairs with Super Toscan ~

AGNOLOTTI — 23

homemade Agnolotti with veal, mushrooms in a sage
butter sauce
~ pairs with Merlot ~

LINGUINE VONGOLE — 25

Manila clams with garlic & parsley
~ pairs with Gavi ~

GNOCCHI — 20

homemade ricotta gnocchi with tomato sauce & fresh
basil
~ pairs with Pinot Noir ~

CALAMARATA — 25

Baby shrimps in a pistachio pesto sauce
~ pairs with Chardonnay ~

LOBSTER RAVIOLI — 25

with a pink sauce
~ pairs with Sauvignon Blanc ~

MALTAGLIATI — 23

with fresh tomato & basil
~ pairs with Montepulciano D'Abruzzo ~

Fettuccine Al Vino Rosso - 25

M.P.'s signature red wine fettuccine tossed in a parmigiano wheel

❖ FISH ❖

ZUPPA DI PESCE — 32

Array of mix seafood over linguine in a light tomato
sauce

FISH OF THE DAY — M.P

Daily Fresh Fish

ATLANTIC SALMON — 24

Grilled Salmon with lemon & fresh herbs
~ pairs with Sauvignon Blanc ~

RAINBOW TROUT — 24

Almondine style with a Butter lemon sauce
~ pairs with Gavi ~

❖ MEAT ❖

Grilled Veal Chop - 44
with red onions & cherry tomatoes

SUPREME DI POLLO — 24

Chicken cutlet with spinach, artichokes & parmesan
sauce

POLLO PAILLARD — 23

Chicken breast with portobello, endives, cherry
tomatoes & ricotta salad
~ pairs with Pinot Noir ~

VITELLO MARSALA — 26

Veal with parmigiano, asparagus & truffle oil
~ pairs with Barbaresco ~

COSTOLETTA DI MAIALE — 24

Pork Chop with hot & sweet cherry pepper
~ pairs with Cabernet Sauvignon ~

BONE IN RIBEYE — 45

Topped with garlic-butter sauce

CARRE DI AGNELLO — 44

Rack of Lamb. Original 1983 recipe
~ pairs with Amarone ~