



ITALIAN RISTORANTE & MARKET

411 51st Ave. and Charlotte Pike
Behind the Regions Bank with the Gold Dome

783-0114

www.italianmarket.biz

Insalata

Caesar 7

Crisp romaine tossed with croutons in our classic dressing

Felisa 8

Spring mix topped with golden pancetta, caramelized walnuts, sweet grapefruit, feta and balsamic vinaigrette

Angelina 9

A staff favorite! Spring mix, breaded eggplant, grape tomatoes, red pepper, artichoke hearts gorgonzola and balsamic vinaigrette

Additions:

chicken 2.50 shrimp 3.50 eggplant 1.50

Side Italian salad 3.50

spring mix, artichoke hearts, cherry tomatoes, red onions, roasted red peppers balsamic vinaigrette

Side Caesar salad 3.50

romaine lettuce, grated parmesan, croutons
Ask about the soup of the day!

House Specialties

Penne al Fresco 11

Macaroni with baked chicken, artichoke hearts kalamata olives and sun dried tomatoes in a white wine pesto sauce

Fettuccine Pollo Pesto 11

Baked chicken, garlic and pasta tossed in a pesto cream sauce, garnished with grape tomatoes

Tortellini Elliston 11

A Coco's Original, cheese tortellini with spinach in a "princess" tomato cream sauce

Bolognese 11

Our 12 hour meat sauce with a dash of cream, served with fettuccini

Seafood Arrabiata 13

Succulent jumbo shrimp and scallops in a spicy red sauce with spaghetti

Creamy Chicken Marsala 12

Our chef's favorite version of a classic! Baked chicken, mushrooms, onions tossed with fettuccini

Puttanesca 11

Spicy red sauce with olives and tuna on spaghetti

Baked Ziti 10

Made with parrano, parmesan, romano, ricotta, egg and prosciutto di parma this is a house favorite

Cinelli's Parmesan 11

Your choice of breaded eggplant or chicken breast topped with marinara and melted cheese

Lasagna Bolognese 11

Layers of pasta, bolognese meat sauce, mozzarella, ricotta and egg mixture, romano and parmesan

Vegetarian Lasagna 11

Pasta, crimini mushrooms, carrots, sundried tomatoes, spinach with mozzarella, ricotta and egg mixture, romano and parmesan

Fettuccine & Meatballs 10

Seasoned pasta in our housemade marinara complimented with our giant hand rolled meatballs

Ahi Tuna 14

Pan seared Ahi Tuna over tossed arugala and a side of tomato salad

Manast 10

A hearty dish of cannellini beans, pancetta, garlic, onions and spinach served with grilled focaccia

Appetizers

Bruschetta 7

Grilled focaccia topped with pesto, marinated tomatoes, parmesan cheese and a swirl of balsamic reduction

Caprese 8

Traditional dish featuring tomatoes, fresh mozzarella, basil and our balsamic reduction

Antipasto Plate 10

A selection of Italian meats and cheeses served with olives and grilled focaccia

Pizzas

homemade authentic Italian crust
made from imported '00' flour
hand-stretched & baked in our brick oven

Cheese 8

A classic favorite made with Grande mozzarella

Pepperoni 9

Our huge pepperoni slices on top of our classic cheese pizza

Margherita 9

A staple of tomato sauce, fresh mozzarella and basil

White 9

Smooth ricotta and garlic topped with mozzarella cheese, tomato slices and oregano

BLT 10

This sauce-less pizza is topped with nuggets of pancetta, lettuce, tomato and a drizzle of mayo

Bella 11

This all vegetable pizza is topped with artichoke hearts, roasted red peppers, red onions and breaded eggplant.

Vigo 11

Topped with a mouthwatering assortment of meats; pepperoni, genoa salami and mortadella

Alfredo 12

Creamy alfredo, spinach, chicken and red onions are a power house combination...a staff favorite!

Cheesesteak Pizza 12

Shaved Italian beef, mushrooms, peppers and onions nestled in cheese on alfredo sauce

Quattro 12

Made with cheese lovers in mind, this pie features ricotta, mozzarella, feta and parmesan

Meatball 10

Our homemade meatballs and mozzarella cheese make this our signature pie

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Panini

Americano 8

Fresh turkey, pancetta, tomatoes, spring mix and roasted garlic mayo on grilled focaccia

Lucia 7

Layers of hot capicola, provolone, tomatoes spring mix and pesto mayo on grilled focaccia

Chicken Pepper Melt 8

Breaded chicken, sautéed green peppers and onions under melted provolone, topped with pesto

Chicken or Eggplant Parmesan 8

Breaded chicken or eggplant, smothered in our marinara then topped melted fresh mozzarella

Caprese 7

A light sandwich of red tomatoes, fresh mozzarella basil pesto and our balsamic reduction

Formaggio 7

A grown-up grilled cheese of muenster, swiss, provolone, cheddar, tomato and pesto

Subs

Muffaletta 9

One of our best sellers...hot capicola, genoa salami, ham, mortadella, provolone and olive tapenade

Sausage and Peppers 8

Italian or chicken sausage topped with sautéed onions, peppers marinara and melted provolone

Italian Beef 8

Piles of shaved roast beef with melted provolone, served with a side of au jus and hot gairadiniera

Meatball Sub 8

Home made meatballs stuffed into a hoagie topped with marinara and melted mozzarella

The subs below can be made with your choice of roasted red pepper mayo, garlic mayo pesto mayo or deli mustard

Torpedo 9

Layers of prosciutto di parma, hot capicola, genoa salami, provolone, spring mix, roasted red peppers and red onion...garlic mayo recommended

Italian 7

Hot capicola, mortadella, pepperoni, spring mix, sliced tomato and red onion make a filling lunch...great with red pepper mayo

Vegante 7

A fresh sub of provolone, muenster, feta, spring mix sliced tomato, green peppers and red onion...pesto mayo is the one

all sandwiches come with
pasta salad or chips

sub small Italian or Caesar salad 1.50

Specialty Espresso Drinks

hot or iced 3.35

Milan

chocolate and caramel

Turin

Nutella and mocha

Verona

hazelnut and chocolate

Venice

amaretto and chocolate

San Marino

strawberry and chocolate

Naples

butter pecan & hazelnut

Bologna

hazelnut, Irish cream and cherry

Rome

caramel and hazelnut

Florence

caramel, amaretto

Coke Products: \$2.00 per 16.oz bottle
Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Orange

Entertainment Trays

Veggie Tray mid \$29 lg tray \$59

A beautiful arrangement of baby carrots, celery, cherry tomatoes, colorful bell peppers and broccoli. Homemade ranch & blue cheese dressings.

Assorted Cheese Platter

Basic - \$44 Artisan tray - \$79

Assortment of imported and domestic cheese from our deli.

Italian Antipasto mid \$65 lg \$99

Italian meats, artichokes, kalamata olives basil & provolone.

Caprese 40 pieces - \$30

Fresh tomatoes topped with slices of fresh mozzarella, basil & balsamic reduction.

Shrimp Cocktail small - \$30 large - \$99

On a bed of crisp lettuce topped with homemade cocktail sauce.

Baked Ziti mid-\$36 full-\$74

a four cheese blend layered between tube pasta & our homemade marinara sauce. *(add breaded eggplant 1.99pp)*

Pasta & Marinara mid-\$36 full-\$74

All ages can agree on this. Choose a pasta to be finished by our homemade marinara sauce. We supply extra napkins. *(add handmade meatballs for 1.99pp)*

Fettuccini Alfredo mid-\$36 full-\$74

Enjoy the tastes of my childhood as our homemade Alfredo sauce smothers perfectly cooked fettuccine. *(add chicken for 1.99pp)*

Chicken Parm mid-\$36 full-\$74

Tender and meaty chicken breast seasoned with Italian bread crumbs and baked to a golden brown is set atop your choice of pasta & topped with our homemade marinara sauce, mozzarella & parm cheeses.

Fettuccini Pollo Pesto mid-\$36 full-\$74

A creamy blend of pesto and Alfredo sauces tossed with our marinated grilled chicken, diced tomato and seasoned fettuccine pasta. One of our best sellers.

Sausage & Peppers mid-\$36 full-\$74

Our sweet Italian sausage sautéed with sweet bell peppers & onions in our own tomato sauce.

Lasagna

If you don't have an Italian mother who has hours to make you this generously layered dish then here's a happy solution!

Choose from:

Beef mid-\$50 full-\$100

Veggie mid-\$45 full-\$90

Penne al Fresco mid-\$45 full-\$85

A traditional Italian favorite. Combines grilled chicken, artichoke hearts, kalamata olives, sun dried tomatoes, sautéed in olive oil & tossed with our fresh penne pasta. Customer favorite!

Chicken Gorgonzola mid-\$36 full-\$74

Baked tender chicken, sun-dried tomatoes and penne pasta tossed in a creamy gorgonzola sauce.

Tortellini Elliston mid-\$36 full-\$74

our amazing tomato and cream blush sauce tossed with cheese stuffed pasta curls is a great combination for those who want the best of both sauce worlds!

(with sautéed spinach for \$1 pp)

Desserts

Tiramisu 4.99

Mascarpone, lady fingers and coffee, this is a great way to end a meal

Cannoli 2.99

Pastry shells filled with a sweet ricotta cream

Coffee Cheesecake 4.99

Rich and luscious on a chocolate crust, great with our house coffee

Italian Cream Torte 4.99

Lemon sponge cake around a mascarpone filling

Chocolate Eruption 4.99

Packed with caramel, nuts and cheesecake; it's name says it all

Biscotti Cream Cake 4.99

Almond cream cake topped with slivered almonds and caramel sauce