



LOCALLY OWNED AND OPERATED BY MARK MENDOLA & MIKE THOMAS
AND PROUDLY NOT A PART OF ANY CHAIN

ANTIPASTI

D'MARCOS PLATTER
Assorted cured Meats and artisan
Cheese, Peppers, Onions, Crostini, &
Dijon Mustard 16 🍴

HOUSE MEATBALLS
House made, Marinara or Marsala
Sauce 9

MARGHERITA FLATBREAD
Olive Oil, fresh Mozzarella, Roma
Tomatoes, fresh Basil. 10

BAKED EGGPLANT
Layered with Ricotta, Fontina,
Mozzarella, & Marinara. 9

CALAMARI
Flash fried, Marinara Sauce 12

SAUSAGE & PEPPERS
Spicy Sausage, Potatoes, Bell & Wax
Peppers, Red Onion, Tomato. 12

STEAK BITES
Beef Tenderloin Morsels, sautéed
Onions, Zip Sauce. 13 🍴

SOUPS

MINISTRONE 🍴
Vegetables, Beans, Pasta, and
Tomato broth. 7

TODAY'S SOUP
Freshly prepared single-batch soup,
for today only. 7

SALADS

-add grilled Chicken, Salmon, Shrimp or
Tenderloin filet for a charge-

HOUSE SALAD
Hydroponic Greens, Tomatoes, Red
Onion, Cucumber, Goat Cheese,
D'Marcos' vinaigrette. 10

SPINACH SALAD
Flat leaf Spinach, Red Onion,
Strawberries, Pine Nuts, Blood
Orange Vinaigrette. 11

CAESAR SALAD
Romaine hearts, Parmesan,
Anchovies, House Croutons, Caesar
Dressing. 10

FALL CHICKEN SALAD
Grilled Chicken, Apples, Pecans,
dried Cherries, Red Onion,
Cinnamon Croutons, spicy
Raspberry Vinaigrette. 14

NOVEMBER SPECIALS

STEAMED MUSSELS
White Wine, Sun Dried Tomatoes,
Garlic, Onions, Herbs, and Butter 11 🍴

ZITI WITH VODKA SAUCE
Ziti pasta, classic Vodka sauce,
choice of Shrimp or Chicken 18 🍴

PORK RIB CHOP
Apple-Pecan chutney, Chef's
vegetable 19 🍴

BASIL BUTTERED MAHI
Seared Mahi Mahi, Basil-Butter,
Garlic, Chef's Vegetable 20 🍴

PASTA

FRUITS OF THE SEA
Linguine, Shrimp, Mussels, Clams,
Crab, Lobster, Calamari, White
Wine, zesty Tomato broth. 27 🍴

RAVIOLI
Stuffed with Beef, Veal, Pork, &
Spinach, Marinara or Bolognese
sauce. 17

FETTUCCINE ALFREDO
Really? OK...Fettuccine, Cream,
Butter, and Parmesan. 16 🍴

**SHRIMP & ARTICHOKE
CAPELINNI**
Angel Hair, sautéed Shrimp,
Artichokes, Tomatoes, Red Pepper,
Garlic Olive Oil. 19 🍴

STUFFED SHELLS
Ricotta, Mozzarella & Spinach
stuffing, choice of sauce. 18

GNOCCHI
Semolina-Potato dumplings,
Marinara, Bolognese, Pesto Cream,
or Gorgonzola sauce. 16

LASAGNE
Thin pasta layers, Ricotta,
Mozzarella, Parmesan, and
Meunster cheese, Bolognese &
Bechiamella sauces. 19

PASTA LIKE AT HOME
Choice of Tagliatelle, Linguini,
Rigatoni, or Capellini, with
Marinara, Bolognese, Garlic Oil, or
Basil Pesto sauce. 15 🍴

LOBSTER FETTUCCINE
Fettuccine, Lobster, Pancetta,
Mushrooms, Peas &
Parmesan-Cream. 29 🍴

BEEF / VEAL / PORK

STEAK D'MARCO
Char-grilled NY Strip, Spring Mix,
Tomatoes, fresh Mozzarella, &
Balsamic reduction. 32 🍴

VEAL CHOP
12 oz. Veal Rib chop, Herb infused
Jus, chef's vegetable. 38 🍴

TWIN TENDERLOIN FILETS
Char-grilled filets with braised
Mushrooms, Garlic Shrimp, or
Gorgonzola Cream topping. 32 🍴

SCALLOPINI MARSALA
Wild Mushrooms, Marsala
demi-glace, chef's vegetable. 19

VEAL PARMESAN
House Breading, Marinara, fresh
Mozzarella, & Parmesan. 18

SCALLOPINI PICATTA
Lemon-Wine Sauce & Capers, chef's
vegetable. 19 🍴

CHICKEN

BALSAMIC HERB CHICKEN
Char-grilled ½ chicken, Balsamic
reduction, chef's vegetable. 19 🍴

CHICKEN PICATTA
Sautéed breast, Lemon-Wine Sauce,
Capers. 18 🍴

CHICKEN MARSALA
Sautéed breast, Wild Mushrooms,
Marsala demi-glace. 18

CHICKEN PARMESAN
House Breading, Marinara, fresh
Mozzarella, & Parmesan. 17

SEAFOOD

FRENCH STYLE SOLE
Battered & sautéed filets, Lemon
Butter sauce. 23

SEA BASS
Pesto Crusted, Sun Dried Tomato
sauce. 32

SALMON
Grilled filets, Balsamic Glaze, Chef's
vegetable. 21 🍴

HALIBUT
Char grilled center cut filets, creamy
Tomato-Crab Meat Relish. 31 🍴

these items can be  served gluten free,
simply inform your server

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness.