

Marchetti's Restaurant

1463 Park Ave 02920-6632 · +14019437649 · Updated: Jan 14, 2026

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ANTIPASTI 15

Soup du Jour	\$4.50
Garden Salad	\$4.25
Garlic Bread	AVAILABLE OPTIONS
	\$4.50
	With Cheese: \$5.50
Fried Mozzarella Sticks	\$7.95
Chicken Wings	\$8.50
Chicken Fingers (6)	\$7.95
Buffalo Chicken Fingers	\$8.95
Stuffed Mushroom Caps	\$8.50
Snail Salad	\$13.95
Fried Calamari	\$9.95
Calamari alla Mamma	\$10.95
House Specialty - Fried calamari tossed in our special alla mama sauce with sliced hot pepper rings	
Calamari di Napoli	\$10.95
Fried calamari tossed with black olives & hot peppers in a white wine garlic butter sauce	
Clams Casino	\$8.95
Shrimp Cocktail	
Appetizer Trio	\$12.95
Two (2) clams casino, two (2) stuffed mushroom caps, & two (2) shrimp cocktail	

MARCHETTI'S SPECIALTIES 10

Pink Vodka Penne	AVAILABLE OPTIONS
	\$14.95
	With Chicken: \$16.95
	With Shrimp: \$18.95

Calamari Siciliano	\$18.95
Fried calamari tossed in a garlic butter & white wine sauce with roasted red peppers, hot pepper rings & black olives served over linguine	
Cavatti & Broccoli	\$15.95
Cavatti & broccoli florets tossed in a butter & cheese sauce	
Super Seafood Special	\$16.95
Linguine topped with chopped clams, shrimp & scallops in a white clam sauce	
Seafood Marinara	\$16.95
Linguine topped with scallops, shrimp & chopped clams in a marinara sauce	
Italian Cioppino	\$19.95
Littlenecks, mussels, shrimp, chopped clams & scallops sautéed in a spicy marinara sauce over a bed of linguine	
Seafood Alfredo	\$22.95
Lobster, scallops & shrimp in a sherry wine Alfredo sauce tossed with fettuccine noodles	
Chicken Farfalle	\$16.95
Julienne breaded chicken cutlet with broccoli in a garlic butter sauce tossed with bowtie pasta	
Pasta da Vinci	\$16.95
Sautéed chicken, mushrooms, spinach, roasted red peppers in a garlic Alfredo sauce tossed with rotini pasta	
Lobster Ravioli	\$22.95
Pink vodka sauce, topped with lobster meat	

SIDE ORDERS 7

Veal Parmigiana	\$13.95
Eggplant Parmigiana	\$10.95
Chicken Parmigiana	\$11.95
Veal Cutlet	\$12.95
Sausages (2)	\$5.95
Meatballs (2)	\$5.95
French Fries	\$3.95

IMPORTED MACARONI 6

Macaroni & Red Gravy	\$13.95
Macaroni & Meatballs with Red Gravy	\$14.95
Macaroni & Sausage (2) with Red Gravy	\$14.95
Macaroni & Eggplant Parmigiana with Red Gravy or Marinara	\$16.95

Linguine & Clam Sauce (Red or White)	\$16.95
With four little necks & chopped clams	
Linguine, Garlic & Oil	\$14.95
With sliced black olives and extra virgin olive oil	

ITALIAN FAVORITES 6

Fettuccini Alfredo	AVAILABLE OPTIONS
	\$15.95
	With Chicken: \$17.95
Stuffed Shells	\$13.95
Lasagna	\$15.95
Homemade in house	
Cheese Ravioli with Meatballs	\$15.95
Tortellini Carbonara	\$17.95
Cheese tortellini in an Alfredo sauce with bacon & peas	
Baked Manicotti	\$13.95

VEAL DINNERS 7

Veal Cutlet	AVAILABLE OPTIONS
	\$18.50
	With Brown Gravy:
	\$18.95
Veal Parmigiana with Red Gravy	\$18.95
Veal Parmigiana with Pink Vodka Sauce	\$19.95
Veal Parmigiana Red & White	\$19.95
Veal cutlet in red gravy topped with mozzarella cheese over rigatoni, tossed in Alfredo sauce	
Veal Saltimbocca	\$20.95
Veal medallions sautéed in garlic butter, white wine & fresh mushrooms. Topped with prosciutto, sliced tomatoes & mozzarella cheese	
Veal Marsala	\$20.95
Sautéed with fresh mushrooms in a Marsala sauce	
Veal Francaise	\$20.95
Veal medallions dipped in egg batter, sautéed with lemon, white wine & fresh mushrooms	

SEAFOOD 10

Broiled Seafood Platter	\$20.95
Two baked stuffed shrimp, scrod, scallops & two clams casino	

Grilled Swordfish	
Broiled Scrod	\$16.95
Stuffed Scrod	\$17.95
Three pieces of scrod fillet stuffed with cracker stuffing	
Baked Stuffed Shrimp (5)	\$18.95
Broiled Scallops	\$20.95
Jumbo sea scallops in butter & sherry wine sauce, topped with chef's crumbs	
Scallops Casino	\$22.95
Jumbo sea scallops baked in our own casino stuffing and topped with mozzarella cheese	
Broiled or Cajun Salmon	\$19.95
Served with chef's remoulade	
Sole Francaise	\$17.95
Dipped in egg batter & sautéed in a lemon, white wine & garlic butter sauce	
Fish and Chips (Friday Only)	\$13.95
With cole slaw	

STEAKS & CHOPS 4

Sirloin Steak	\$26.95
Sirloin Steak Alla Mama	\$27.95
Topped with garlic & hot peppers in a garlic butter & white wine sauce	
Filet Mignon	\$27.95
Broiled Pork Chops	\$19.95
Extra thick and juicy	

CHICKEN 14

Chicken Cutlets with Red Gravy	\$16.50
Chicken Cutlets with Brown Gravy	\$16.50
Chicken Parmigiana with Red Gravy	\$16.95
Chicken Parmigiana with Pink Vodka Sauce	\$17.95
Chicken Parmigiana Red & White	\$17.95
Breaded chicken cutlets in red gravy topped with mozzarella cheese over rigatoni tossed in Alfredo sauce	
Chicken Asparagia	\$16.95
Sautéed chicken breasts topped with prosciutto, asparagus spears & Romano cheese in a white wine garlic butter sauce	

Chicken Siciliano	\$16.95
Sautéed chicken with roasted red peppers, hot pepper rings, sliced black olives in a garlic butter & white wine sauce over linguine	
Chicken Francaise	\$16.95
Chicken breasts dipped in an egg batter, sautéed in lemon, white wine & fresh mushrooms	
Chicken Saltimbocca	\$16.95
Chicken breasts sautéed in garlic butter & white wine and fresh mushrooms. Topped with prosciutto, sliced tomatoes topped with mozzarella cheese	
Chicken Marsala	\$16.95
Chicken breasts sautéed with fresh mushrooms in a Marsala wine sauce	
Chicken Milanese	\$16.95
Breaded chicken baked in an Italian style cheese sauce topped with mozzarella cheese	
Chicken Penne	\$16.95
Chicken sautéed with onions and a touch of pepper rings in a light red gravy blended with grated Pecorino Romano and tossed in penne pasta	
Chicken Mushroom Wild	\$16.95
Chicken sautéed in olive oil, fresh basil, fresh garlic, with portabella and sautéed mushrooms, tossed with bowtie pasta in a light tomato sauce	
Grilled Chicken Breast (2)	\$16.95

CHILDREN'S MENU 5

Chicken Tenders with French Fries	\$6.95
Macaroni with Meatball	\$6.95
Ravioli with Meatball	\$7.95
Chicken Cutlet with Macaroni	\$7.95
Chicken Parmigiana with Macaroni	\$8.95

DESSERTS 7

Peanut Butter Pie	\$6.95
Molten Lava Cake	\$6.95
Tiramisu	\$6.95
Birthday Cake	\$9.95
5 Layer Chocolate Cake	\$6.95
Grapenut Pudding	\$6.95
N.Y. Cheese Cake with Topping	\$6.95

BOTTLED BEER 11

Miller Light

Peroni Nastro Azzurro

Samuel Adams Boston Lager

Samuel Adams Seasonals

Budweiser

Bud Light

Coors Light

Corona Extra

Heineken

Molson Ice

UFO White

LIGHTLY SWEET TO MEDIUM-BODIED BLUSH AND WHITE WINES 7

Heinz Eifel "Shine" Riesling, Germany

AVAILABLE OPTIONS

Glass: \$5.95

Bottle: \$21.00

Mezzacorona Pinot Grigio, Italy

AVAILABLE OPTIONS

Glass: \$5.95

Bottle: \$21.00

Santa Margherita Pinot Grigio, Italy

Ecco Domani Pinot Grigio, Italy

Ruffino Orvieto

Sutter Home White Zinfandel, California

Beringer White Zinfandel, California

FULL-INTENSITY, DRY WHITE WINES 6

Seven Daughters Moscato, Italy

Kenwood Sauvignon Blanc, California

Alice White Chardonnay, Australia

Blacksone Chardonnay, California

Thorny Rose Chardonnay, Columbia Valley, Washington State

Kendall Jackson "VR" Chardonnay, Sonoma

LIGHTER, FRUITIER TO MEDIUM-INTENSITY RED WINES 12

Bolla Valpolicella, Veneto

Castello Banfi Chianti Superiore

Querceto Chianti Classico, Italy

Riunite Lambrusco, Italy

ED Hardy Sangria, France

Nozzole Chianti Classico Riserva, Tuscany

Ecco Domani Merlot, Trentino

Blackstone "Monterey" Pinot Noir, California

Mark West Pinot Noir, California

Cecchi Chianti, Tuscany

Arancio Merlot, Italy

Castello di Gabbiano Chianti, Italy

FULL-INTENSITY RED WINES 9

Cupcake Vineyards Petite Sirah, California

J. Lohr Cabernet Sauvignon, Paso Robles

Castello Banfi Centine, Italy

Darcie Kent Pinot Noir, Santa Barbara

Ravenswood Zinfadel, California

Rex Goliath Cabernet Sauvignon, California

Robert Mondavi "Private Select" Cabernet Sauvignon, California

Wente Sandstone Merlot, California

Fetzer Cabernet Sauvignon, California

HOUSE WINES BY THE GLASS 3

Marchetti's Chianti

Marchetti's White Zinfandel

Marchetti's Chardonnay

SPARKLING WINE AND CHAMPAGNE 5

Moet & Chandon White Star, France

Martini & Rossi Asti Spumante, Italy

Cristalino Brut Cava, Spain

Dom Beritol Prosecco, Italy

Maschio Prosecco Brut, Italy (187ml.)

MARTINIS 6

Whipping Good Time

Pinnacle Whipped Vodka & Carolans Irish Cream Liqueur

Marchetti's Cosmopolitan

Three Olives Citrus Vodka, Triple sec & a splash of lime & cranberry juices

Pomegranate Martini

Skyy Vodka with Dekuyper Pomegranate Liqueur & lemon juices

Apple Martini

Skyy Vodka, Dekuyper Pucker Sour Apple Schnapps & a splash of sour mix

Pink Grapefruit Martini

Three Olives Citrus Vodka, Pink Grapefruit Schnapps & sour mix

Watermelon Martini

Vodka, Dekuyper Watermelon Liqueur, a splash of sour mix & a dash of cranberry juice

FROZEN DRINKS 8

Frozen Strawberry Daiquiri

Frozen Pina Colada

Frozen Midori Colada

Frozen White Russian

Frozen Margarita

Frozen Stoli Razberi Lemonade

Frozen Mudslide

Frozen Toasted Almond

SPECIALTY COFFEES 7

Con Mesa

Romana Sambuca

Fallen Angel

Black coffee with a side of Carolans Irish Cream Liqueur

Italian Coffee

Amaretto di Saronno

Irish Coffee

Kilbeggan Irish Whiskey

Nutty Irish Coffee

Frangelico Hazelnut Carolans Irish Cream

Jamaican

Tia Maria Coffee Liqueur

Highlander

Drambuie

ENTREES 16

Chicken Cutlet Parmigiana

AVAILABLE OPTIONS

Half Pan: \$45.00

Full Pan: \$85.00

Eggplant Parmigiana

AVAILABLE OPTIONS

Half Pan: \$55.00

Full Pan: \$85.00

Veal Parmigiana

AVAILABLE OPTIONS

Half Pan: \$55.00

Full Pan: \$100.00

Sausage & Peppers

Meatballs or Sausage in Sauce

AVAILABLE OPTIONS

Half Pan: \$35.00

Full Pan: \$70.00

Penne Pasta

With meat sauce or marinara

AVAILABLE OPTIONS

Half Pan: \$30.00

Full Pan: \$50.00

Stuffed Shells

AVAILABLE OPTIONS

Half Pan: \$40.00

Full Pan: \$75.00

Cavatti & Broccoli

AVAILABLE OPTIONS

Half Pan: \$40.00

Full Pan: \$75.00

Penne Pasta with Pink Vodka Sauce	AVAILABLE OPTIONS	
	Half Pan: \$35.00	
	Full Pan: \$65.00	
Penne Pasta with Grilled Chicken	AVAILABLE OPTIONS	
	Half Pan: \$50.00	
	Full Pan: \$85.00	
Penne Pasta with Shrimp	AVAILABLE OPTIONS	
	Half Pan: \$55.00	
	Full Pan: \$100.00	
Chicken Farfalle	AVAILABLE OPTIONS	
	Half Pan: \$45.00	
	Full Pan: \$85.00	
Chicken Mushroom Wild	AVAILABLE OPTIONS	
	Half Pan: \$45.00	
	Full Pan: \$80.00	
Chicken Marsala	AVAILABLE OPTIONS	
	Half Pan: \$45.00	
	Full Pan: \$85.00	
Stuffed Scrod	AVAILABLE OPTIONS	
	Half Pan: \$50.00	
	Full Pan: \$90.00	
Broiled Scrod	AVAILABLE OPTIONS	
	Half Pan: \$50.00	
	Full Pan: \$90.00	

APPETIZERS & SIDES 9

Tossed Salad with Dressing	AVAILABLE OPTIONS	
	Half Pan: \$15.00	
	Full Pan: \$30.00	
Mashed Potatoes with Gravy	AVAILABLE OPTIONS	
	Half Pan: \$25.00	
	Full Pan: \$45.00	
Chicken Tenders	AVAILABLE OPTIONS	
	Half Pan: \$35.00	
	Full Pan: \$70.00	
Buffalo Chicken Tenders with Blue Cheese	AVAILABLE OPTIONS	
	Half Pan: \$40.00	
	Full Pan: \$75.00	

Chicken Wings	AVAILABLE OPTIONS	
	Half Pan: \$45.00	
	Full Pan: \$85.00	
Stuffed Mushroom Caps	AVAILABLE OPTIONS	
	Half Pan: \$40.00	
	Full Pan: \$75.00	
Fried Calamari	AVAILABLE OPTIONS	
	Half Pan: \$35.00	
	Full Pan: \$70.00	
Calamari Dinapoli	AVAILABLE OPTIONS	
	Half Pan: \$40.00	
	Full Pan: \$75.00	
Potato Skins	AVAILABLE OPTIONS	
	Half Pan: \$30.00	
	Full Pan: \$55.00	