

Macaroni's Restaurant

9315 Old Bustleton Ave 19115-4856 · +12154643040 · Updated: Jan 14, 2026

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ANTIPASTI 9

Calamari Fritti	\$13.00
Sweet and hot peppers, fresh diced tomatoes	
Shrimp Scampi Bread	\$14.00
Jumbo shrimp, peas, fresh tomatoes, white wine garlic sauce over Italian toasted bread	
Eggplant Stack	\$10.00
Lightly fried eggplant, beefsteak tomatoes, Bocconcini mozzarella drizzled with a balsamic glaze	
Mozzarella E Carrozza	\$8.00
Italian bread stuffed with Bocconcini mozzarella, plum tomatoes sauce	
Sausage, Spinach & Beans	\$14.00
Homemade mild Italian sausage, baby spinach, Cannellini beans	
Shrimp and Colossal Crabmeat Cocktail	\$15.00
Served with fresh lemon and homemade cocktail sauce	
Diver Scallops	\$15.00
Parsnip puree, candied pancetta, tarragon oil	
Mussels Fra Diavolo	\$15.00
Sausage, fennel, roasted peppers, seafood brodo, dry vermouth	
Kobe Beef Meatballs	\$14.00
San Marzano tomato, fresh Ricotta, Parmigiano	

INSALATE 6

House	\$8.00
Romaine lettuce, fresh plum tomatoes, red onions in a red wine vinaigrette	
Beet Salad	\$12.00
Roasted beets, peppered goat cheese, candied pistachios, frisee, honey vinaigrette	
Caesar Salad	\$10.00
Romaine lettuce, croutons, house caesar dressing	
Spinach	\$12.00
Caramelized shallots, spicy walnuts, Gorgonzola, Prosciutto di Parma, port wine vinaigrette	

Tomato Prosciutto Di Parma & Mozzarella **\$10.00**

Prosciutto di Parma, plum tomatoes, fresh Bocconcini mozzarella, fresh basil

Chef's Antipasto **\$17.00**

House Cured Capicola, Sopressata, Prosciutto di Parma, Parmigiano Reggiano cheese, Bocconcini mozzarella, tomatoes, marinated olives

PASTA & RISOTTO 6

Penne Vodka **\$23.00**

Penne pasta, light tomato cream sauce, fresh basil

Wild Boar Pappardelle **\$26.00**

Broken Arrow Ranch wild boar ragu, handmade pasta, root vegetables, golden raisin, shaved Pecorino Romano

Spinach & Walnut Ravioli **\$23.00**

Parmigiano brodo, toasted walnuts, shaved Parmigiano Reggiano

Bucatini Amatriciana **\$24.00**

Guanciale, San Marzano tomatoes, fresh mozzarella, basil, crushed red pepper

Ricotta Gnocchi **\$23.00**

San Marzano tomatoes, basil, chili oil, Pecorino Romano

Wild Mushroom Risotto **\$26.00**

Shiitake, porcini, oyster mushrooms, mascarpone, truffle peelings

SEAFOOD 6

Cioppino **\$36.00**

Jumbo shrimp, colossal crab meat, calamari, little neck clams, Prince Edward Island mussels, imported pasta (red or white)

Shrimp Pomodoro **\$25.00**

Jumbo shrimp, fresh plum tomato sauce over imported pasta

Linguine & Clams **\$23.00**

Fresh tomato, basil, clam brodo (red or white)

Cavatelli & Colossal Crab Meat **\$25.00**

Handmade pasta, San Marzano tomato sauce, Calabrian chilis

Lobster Ravioli **\$27.00**

Lobster cream sauce, basil

Skuna Bay Salmon **\$27.00**

Braised lentils, pickled cauliflower, charred shallot sauce

MEAT & POULTRY 10

Center Cut 8 Oz. Filet Mignon **\$36.00**

Roasted garlic mashed potatoes, grilled asparagus, veal demi-glace

Grilled Lamb Rack	\$32.00
Polenta cakes, broccoli rabe, port reduction	
Veal Saltimbocca	\$26.00
Prosciutto di Parma, fontina cheese, wild mushrooms, Marsala demi glaze	
14 Oz. Grilled Veal Chop	\$45.00
Root vegetable hash, sauteed greens, veal reduction	
Veal Primo	\$32.00
Jumbo shrimp, colossal crab meat, sundried tomatoes, light basil cream sauce	
Berkshire Bone-In Pork Chop	\$28.00
White bean puree, braised dandelions, apple cider reduction	
Chicken Siciliana	\$24.00
Gaeta olives, caper berries, hot cherry peppers, white wine garlic sauce	
Chicken Parmigiana	\$23.00
Mozzarella cheese, San Marzano tomato	
Bone-In Chicken Marsala	\$24.00
Wild mushrooms, Marsala wine sauce	
Stuffed Chicken Fiorentina	\$26.00
Chicken breast stuffed with spinach and fresh mozzarella, wild mushroom, peas, light cream sauce	

SIDES 7

Finger Hot Peppers

Pasta Pomodoro

Grilled Asparagus

Sautéed Mushrooms

Roasted Garlic Mash Potatoes

Vegetable Polenta Cakes

Sautéed Spinach

ON TAP 6

Peroni Nastro Azzurro / Roma, Italy / Pale Lager / 5.1% **\$6.00**

Light and refreshing brew, balanced hop and malt flavors

Tröegs Hop Knife / Hershey, PA / American IPA / 6.2% **\$7.00**

Tart orange peel, sour lemon & grapefruit with a light peppery flair & pungent flowery hops from the columbus. Malty toastiness, lingering flowery bitterness

Avery El Gose / Boulder, CO / Gose / 4.5%	\$6.50
A German style sour ale brewed with sea salt and brightened with lime juice	
Dogfish Head Punkin Ale / Milton, DE / Pumpkin Ale / 7.0%	\$6.50
A full-bodied brown ale brewed with real pumpkin, brown sugar, allspice, cinnamon & nutmeg	
Lagunitas Aunt Sally / Petaluma, CA / American Wild Ale / 5.7%	\$6.50
A tart ale brewed in an old world tradition. Sweet, hoppy and sassy	
Weihenstephan Hefe Weissbier / Bavaria, Germany / Hefeweizen / 5.4%	\$7.50
Refreshing brew made with real grapefruit juice, intense fresh aromas with a hint of sweet malt	

CANS 7

Anderson Valley Fall Hornin' / Boonville, CA / Pumpkin Ale 12oz. / 6.0%	\$5.00
Inviting aromas of caramelized malt & baking bread with highlights of cinnamon, nutmeg, pumpkin and seasonal spices	
Avery Liliko'i Kepolo / Boulder, CO / Witbier / 12oz. / 5.6%	\$6.50
Luscious, juicy & tart. Passionfruit is added to this one of a kind brew	
Lefebvre Blanch de Bruxelles / Belgium / Witbier / 16oz. / 4.5%	\$6.00
Unfiltered, hints of orange balance out this fresh and mellow beer	
Green Flash Passion Fruit Kicker / San Diego, CA / Pale Wheat Ale / 12oz / 5.5%	\$5.00
Refreshing, brewed with passion fruit tea & juice, sweet, tart & fruity	
Original Dry Cider / Austin, TX / Cider / 12oz. / 5%	\$5.00
A slightly tart and sweet cider with aromas of honey	
J.K.'s Northern Neighbor Cider / Flushing, MI / Farmhouse Cider / 16oz. / 5.5%	\$7.00
A unique cider made from organic Michigan apples and a Canadian prairie apple, the Saskatoon	
Champion Shower Beer / Charlottesville, VA / Czech Pilsner / 12oz. / 4.5%	\$5.00
Fresh, clean maltiness & spicy flavor & aroma contributions from 100% traditional Czech Saaz hops	

AMERICAN CRAFT BOTTLES 17

Allagash White / Portland, ME / Witbier / 12oz. / 5.1%	\$6.00
Refreshing beer with aromas of citrus and tastes of coriander and orange peel	
Tröegs Dreamweaver Wheat / Hershey, PA / Hefeweizen / 12oz. / 4.8%	\$5.00
Brewed in the German style, unfiltered with notes of banana, clove & pepper	
Yards PPA / Philadelphia, PA / American Pale Ale / 12oz./ 4.6%	\$5.00
Crisp, hoppy, and bursting with citrus	
Dogfish Head 60 Minute / Milton, DE / Am. IPA / 12 oz. / 6%	\$5.50
Balanced IPA with a lot of citrusy hop character	
Sierra Nevada / Chico, CA / American Pale Ale / 12oz. / 5.6%	\$5.00
Hoppy, fragrant, spicy	

Yards Thomas Jefferson's Tavern Ale / Phila, PA / Strong Golden Ale / 12 oz. / 8.0%	\$6.00
Complex golden ale that pays homage to brewing in revolutionary times using honey, rye and wheat	
Fegley's Hop'solutely / Allentown, PA / Triple IPA / 12oz. / 11.5%	\$7.00
Amazingly smooth with a powerful hoppy presence	
Rogue Dead Guy / Newport, OR / Maibock / 12oz. / 6.5%	\$7.00
Malty aroma, rich hearty flavor, well balanced finish	
Deschutes Obsidian / Bend, OR / American Stout / 12oz. / 6.4%	\$5.50
Deep, robust and richly rewarding. Distinct notes of espresso and dark chocolate	
Stoudt's Gold / Adamstown, PA / Munich Helles Lager / 12oz. / 5%	\$5.00
A quaffable lager, with a subtle balance of sweet malt and clean crisp hops	
Victory Golden Monkey / Downingtown, PA / Belgian style Tripel / 12oz. / 9.5%	\$6.00
Brilliant straw color with medium body, and noble hop aroma	
North Coast Brother Thelonious / Fort Bragg, CA / Belgian Strong Dark Ale / 12oz. / 9.4%	\$7.50
A rich & robust ale with tastes of candied nuts & aromas of clove, brown sugar and cinnamon	
Boulevard Tank 7 / Kansas City, MO / Farmhouse Ale / 12oz. / 8.5%	\$7.00
Beginning with a big surge of fruity aromatics and grapefruit-hoppy notes, the flavor of this complex, straw-colored ale tapers off to a peppery, dry finish	
Dogfish Head Midas Touch/ Milton, DE / Spiced Ale / 12oz. / 9%	\$6.50
Somewhere between a mead, wine & beer. Will please the chardonnay & IPA drinker	
Fegley's Blueberry Belch / Allentown, PA / Fruit Beer / 12oz. / 4.2%	\$6.50
Each batch is brewed with 360 lb. of blueberries. This unfiltered fruit ale is not too sweet but oh so refreshing!	
Draai Laag Apples & Pears / Pittsburgh, PA / Wild Ale / 16.9oz. / 4.3%	\$12.00
Inspired by English ciders and Belgian farmhouse ales, this brew is a tasty bouquet of dry, tart and floral notes	
Unibroue Ephemere Apple / Quebec, Canada / White Ale / 12 oz. / 5.5%	\$6.50
Delicate balance of fruit and spice, hint of sweetness, hint of tartness, redolent of Granny Smith apples	

EUROPEAN CRAFT& SPECIALTY BOTTLES 14

Chimay Premiere / Belgium / Abbey Dubbel / 11.2oz. / 7%	\$8.00
Copper color, sweet, fruity	
Tripel Karmeliet / Buggenhout, Belgium / Belgian Tripel / 11.2oz. / 8.4%	\$10.00
A refined and complex golden to bronze brew with aromas of vanilla and citrus	
Hitachino Nest Espresso Stout / Japan / Imperial Stout / 11.2oz./7%	\$12.00
Nice espresso aroma blending with dark and creamy chocolate	
Rodenbach Grand Cru / Belgium / Flanders Red / 11.2oz. / 6%	\$10.00
Fruity, complex, intense	

Petrus Aged Pale / Belgium / Sour Wild Ale / 11.2oz. / 7.3%	\$12.50
Aged in oak barrels, sour with a bite like the best Brut Champagnes	
Duchesse de Bourgogne / Belgium / Flanders Red Sour / 11.2oz. / 6%	\$12.00
A blend of 8 & 18 months old oak cask matured beers. Sweet & fruity	
Barbe Ruby / Vichte, Belgium / Fruit Beer / 11.2oz. / 7.7%	\$12.00
Aromas of fruit with hints of almonds and light sour cherries	
Franziskaner Weissbier / Germany / Hefeweizen / 16.9oz. / 5%	\$7.50
Very fragrant, banana and citrus	
Professor Fritz Briem 1809 / Friesing, Germany / Berliner Weisse / 16.9oz. / 5%	\$12.00
Traditional interpretation of the "Berliner Style" with an intense blend of lactic tartness and complex fruitiness	
Schneider Aventinus / Germany / Weizenbock / 16.9oz. / 8.2%	\$8.00
Full bodied, smooth, notes of banana, raisins and plums	
Ayinger Celebrator / Bavaria, Germany / Doppelbock / 11.2oz. / 6.7%	\$7.50
A complex full bodied, very drinkable. Tastes of dark fruits, sweet malts & caramel	
Birrificio del Ducato Nuovo Mattina / Emilia-Romagna / Saison / 11.2oz. / 5.8%	\$12.00
Hazy orange color, complex brew with ginger, coriander, green peppercorn	
Delirium Tremens / Brusselse / Belgian Strong Pale Ale / 12oz. / 8.5%	\$14.00
Ancient Egyptian recipe, flavored with ginger and myrrh	
Aecht Schlenkerla Rauchbier Märzen / Germany / Rauchbier / 16.9oz. / 5.4%	\$9.00
Subtle bitterness from hops, nice malted barley hints, and a subtle finish of a smokey flavor	

DOMESTIC & IMPORT BOTTLES 15

Budweiser	\$4.00
Bud Light	\$4.00
Miller Light	\$4.00
Coors Light	\$4.00
Yuengling Lager	\$4.00
Michelob Ultra	\$4.00
Twisted Tea Lt	\$5.00
Amstel Light	\$5.00
Bass	\$5.00
Heineken	\$5.00
Heineken Light	\$5.00

Stella Artois	\$5.00
Corona Light	\$5.00
Corona	\$5.00
Becks, N.A.	\$5.00

SNACKS ⁴

House Roasted Peppers

Smashed Fingerling Potatoes

Marinated Olives

Roasted Nuts

SOUP & SALADS ⁴

Autumn Harvest Salad **\$13.00**

Roasted butternut squash, shaved fennel, whipped Gorgonzola, toasted pumpkin seeds, cranberry honey vinaigrette

Warm Brussels Sprout Salad **\$12.00**

Apples, goat cheese, almonds, rose hip glaze

Caesar Salad **\$10.00**

Romaine lettuce, kale, shaved brussel sprouts, house caesar dressing

Cauliflower Bisque **\$8.00**

SANDWICHES ³

P Burger **\$15.00**

Ground brisket and short rib, aged cheddar, house smoked bacon, roasted garlic aioli

Roast Beef Sandwich **\$14.00**

Slow roasted top sirloin, provolone, horseradish aioli, house made au jus

Pulled Pork **\$12.00**

house roasted peppers, broccoli rabe, sharp provolone

BRICK OVEN PIZZA ⁵

Margherita **\$14.00**

Fresh mozzarella, San Marzano tomato, basil

Marinara **\$12.00**

San Marzano tomato, garlic, fresh oregano, olive oil

Napolitana	\$17.00
Homemade Italian Sausage, broccoli rabe, sharp provolone	
Pescatore	\$18.00
Shrimp, fontina cheese, fresh mozzarella, garlic	
Burrata	\$16.00
Burrata cheese, San Marzano tomato, basil	

P 2 SIGNATURE PIZZAS 6

Stella	\$19.00
Fontina, gorgonzola dolce, black olives, arugula, crust stuffed with house made sausage, caramelized onions, roasted peppers, sharp provolone	
Capricciosa	\$18.00
Provolone, mozzarella, capicola, artichokes, mushrooms, black olives	
Fiorentina	\$17.00
Fontina, portobello mushrooms, roasted peppers, spinach, Gorgonzola, pesto cream	
Italiano	\$18.00
Arugula, tomatoes, Prosciutto di Parma, goat cheese, aged balsamic reduction	
Aragosta & Tartufo	\$40.00
Lobster, shrimp, crab meat, scampi sauce, truffle mushrooms shavings	
Calzone	\$16.00
Ricotta, fontina, mozzarella cheese, San Marzano tomatoess, basil	

SMALL PLATES 7

Roasted Chicken Wings	\$12.00
Garlic herb marinated, oven roasted	
Lamb Chop Milanese	\$17.00
Beluga lentils, shaved root vegetable salad	
Seared Pork Tenderloin	\$14.00
Parsnip apple puree, grilled apples, brussel sprouts, leek salad	
Short Rib	\$15.00
Seasonal vegetables, mashed potatoes, stout demi	
Braised Calamari	\$13.00
Chickpea puree, house made sausage, kale, squid ink sauce	
Grilled Lobster	\$18.00
Anson Mills polenta, charred corn, wild mushroom soffrito	
Wild Alaskan Salmon	\$16.00
Pan seared, cauliflower four ways - roasted, pickled, puree & raw	

PASTAS 3

Cavatelli & Wild Mushroom

\$15.00

Sauteed mushrooms, herb brodo, Parmigiano Reggiano

Spaghetti & Crab Meat

\$17.00

Colossal crabmeat, fresh tomatoess, garlic

Veal Ragu

\$17.00

Milk braised veal, leek, fennel, carrot, housemade linguine, veal au jus
