

# Margola's

majestic italian diner

## – FIRST –

<b>GARLIC SHRIMP</b> – lemon, garlic butter, basil, tomato, torn bread	10
<b>BRUSCHETTA</b> – marinated vegetables, walnuts, raisins, feta, balsamic reduction, herbed crostini	8
<b>GARLIC BREAD</b> – house bread, roasted garlic, cheese, marinara	6
<b>MUSSELS</b> – white wine, garlic, butter, basil, bread sticks	9
<b>VEGETABLE MISTO</b> -champagne battered vegetable, balsamic honey mustard	8
<b>CALAMARI</b> – lemon, fennel, gremolata, spicy tomato remoulade	10
<b>BAKED SHROOMS</b> – casino stuffing, happy crumbs, tomato cream sauce	9
<b>POPPERS</b> – jumping goat cheese, spicy peppers, wing ranch dipping sauce	8

## – SALAD –

<b>CAPRESE</b> – heirloom tomatoes, mozzarella, basil, olive oil, balsamic reduction, warm bread	11
<b>PROSCIUTTO</b> – arugula, blue cheese, fig toast, Chianti syrup	11
<b>MAZZOLA'S SALAD</b> – tossed tableside, house made lemon-garlic dressing	4
<b>CAESAR</b> – crisp romaine, house made dressing, garlic croutons, parmesan cracklin's	6
<b>ANTIPASTI</b> – artisanal meats, cheeses and vegetables	12

## – PASTA –

Pasta portions are big — Make it HUGE \$5

<b>PRIMAVERA</b> – angel hair, tomatoes, squash, peppers, spinach, basil, onions, garlic, olive oil	16
<b>SHRIMP ANGEL HAIR</b> – sausage, asparagus, herbed goat cheese, red pepper pesto	18
<b>CLAMS</b> – linguini, white wine, garlic, basil, lemon, Capri sauce	18
<b>LEMON LINGUINI</b> – artichoke, asparagus, preserved lemon, basil, olive oil, goat cheese	18
<b>CIOPPINO</b> – linguini, clams, shrimp, mussels, calamari, pomodoro seafood broth	19
<b>MARINARA</b> – spaghetti, plum tomatoes, fresh herbs, garlic, onions	10
<b>BOLOGNESE</b> – spaghetti, traditional Italian meat sauce	13
<b>LOBSTER RAVIOLI</b> – broccolini, slow roasted tomatoes, tarragon sauce	20
<b>BUTTERNUT RAVIOLI</b> – caramelized root veggies, crisp sage, herb browned butter	17
<b>ALLA VODKA</b> – penne, shrimp, pancetta, vodka-tomato cream	18
<b>CARBONARA</b> – fettuccine, chicken, bacon, peas, egg sauce	17
<b>ALFREDO</b> – fettuccine, garlic, white wine, cream, parmesan cheese	14
<b>LASAGNA</b> – five layers, Chianti braised beef ragu, seven cheeses	15

## – SUPPER –

<b>TUSCAN STEAK</b> – chuck tenderloin, herb crusted, garlic mashed potatoes, asparagus, mushroom sauce	21
<b>RISOTTO</b> – garden peas, crisp parmesan, tarragon, prosciutto	18
<b>TROUT</b> – vegetable orzo, arugula, fennel, lemon aioli	17
<b>PARMESAN</b> – roasted chicken breast, herbs, marinara, cheese	15
<b>EGGPLANT</b> – sweet peppers, onion, fennel, tomato, fresh mozzarella	14
<b>MARSALA</b> – chicken, mushrooms, garlic mashed potatoes, broccolini	17
<b>SUNDAY GRAVY</b> – tomato braised pork chop, meatballs, sausage, mashed potatoes broccolini	19

## – FOUR DOLLAR SIDES –

**SPAGHETTI MARINARA**  
**SPAGHETTI BOLOGNESE**

**BAKED MEATBALL**  
**BAKED ITALIAN SAUSAGE**

Please ask your server about vegetarian and gluten free options.

A 20% gratuity may be added to parties of 6 or more. As a courtesy to our other guests, one check per table please.

## – DESIGNER PIES –

*We start by brushing our homemade dough with roasted garlic-infused olive oil.*

**SMALL \$13      MEDIUM \$16      LARGE \$19      CALZONE \$13**

**KING CARNE** – Bolognese sauce, pepperoni, sausage, capicola, Canadian bacon, salami, bacon

**VENETIAN** – garlic oil, spinach, mushroom, onion, goat cheese, parmesan

**MARGHERITA** – garlic oil, fresh mozzarella, tomato, basil

**ANTI-PATZA** – roasted vegetables, fresh mozzarella, balsamic reduction, basil

**CRISPY CHICKEN** – hot wing ranch, crispy chicken, bacon, spinach, blue cheese, bbq sauce

**BRUSCHETTA** – pesto, fresh mozzarella, feta, spinach, garlic, tomato

**MEDITERRANEAN** – lemon dressing, asparagus, feta, tomato, garlic, mixed olives, arugula

**DOLOMITE** – white bean pesto, tomato, basil, sausage, pancetta

**WALKIN’ IN MEMPHIS** – apple butter, bbq chicken, pickled onion, sweet peppers, fresh tomato

**MAUIE WOWIE** – marinara, ginger, Canadian bacon, pineapple, peppers, scallions, hoisin

## – DESIGN YOUR OWN PIE –

*Start with our homemade dough, marinara and Mazzola’s four-cheese blend—then choose as many toppings as you like from our long list of fresh ingredients.*

**SMALL \$9      MEDIUM \$12      LARGE \$14      CALZONE \$9**

anchovies\*  
artichokes\*  
black olives  
blue cheese\*  
broccolini  
calamata olives\*  
capicola\*  
Canadian bacon  
chicken\*

eggplant  
feta cheese\*  
fennel\*  
fresh basil  
fresh mozzarella\*  
fresh tomato  
goat cheese\*  
green olives  
ground beef

jalapeños  
meatball  
mushrooms  
nueske bacon\*  
onions  
pancetta\*  
pepperoncini  
pepperoni  
peppers

pesto\*  
pineapple  
ricotta cheese  
roasted garlic  
sausage  
spicy peppers  
spinach  
sun-dried tomatoes\*

**TOPPINGS:    SMALL \$1.50      MEDIUM \$1.75      LARGE \$2      \*charged as double topping**

## – GRINDERS –

**GRILLED CHEESE** –fresh mozzarella, slow roast tomato, basil, romano fries 10

**MEATBALL HOAGIE “DIP”** – marinara, melted cheese, toasted bun, romano fries 10

**SAUSAGE HOAGIE** – spicy link, cheese, marinara, toasted bun, romano fries 10

**GRINDER** – shaved steak, onions, peppers, cheese, lettuce, lemon dressing warm bread, romano fries 11

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