

catering menu

PICK UP ONLY (before 4pm) | Ordering details on page 3

m
marotta's

Rustic Italian Food & Libations

EST 1998

retail

DRESSINGS

	<i>pint</i>	<i>quart</i>
ROASTED RED PEPPER VINAIGRETTE	12	20
SUN DRIED TOMATO GORGONZOLA VINAIGRETTE	14	22
CREAMY ROASTED GARLIC	8	16
CAESAR	15	28
BALSAMIC VINAIGRETTE	MP	
POMEGRANATE VINAIGRETTE	MP	

MARINARA SAUCE	10
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wine & beer

We offer an extensive selection of regional Italian wines and beers. Our team is happy to recommend and provide the perfect pairing for your meal.

bread

ROSEMARY FOCACCIA	8 <i>each</i>
RUSTIC BREAD LOAF	5 <i>each</i>
GARLIC KNOTS	8 <i>dozen</i>

appetizers

per person

FRIED ARTICHOKE HEARTS	4
CALAMARI	5
With sautéed spinach and plum tomatoes	
MUSSELS	6
Served with our fennel tomato broth or spicy marinara	
ANTIPASTI MISTI	7
CRUDITÉ	5
Served with house-made dip	

each

WAGYU MEATBALLS	5
ARANCINI	4
CAPRESE SKEWERS	3

salads

per person

MIXED GREENS	4
CAESAR	5
Romaine hearts tossed with Caesar dressing, croutons, and Parmigiano Reggiano cheese	
ARUGULA SALAD	8
Arugula dressed in Balsamic vinaigrette, with strawberries, goat cheese, roasted shallots, and toasted pine nuts	
ROASTED BEET SALAD	8
Baby field greens tossed in a Balsamic vinaigrette, with roasted beets, walnuts, and Gorgonzola cheese	
BALSAMIC MARINATED TOMATOES, CUCUMBERS, AND RED ONIONS	7
With fresh mozzarella and basil	

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pastas

Choice of rigatoni, gemelli, or penne | cavatelli +\$1

MAROTTA'S MARINARA

4

PESTO E POMODORO (TOMATOES)

5

PRIMAVERA

5

Tomatoes, artichokes, roasted peppers, spinach, and roasted garlic

PUTTANESCA

Spicy tomato sauce with anchovies, Kalamata olives* and capers (*anchovies are the heart of this dish – no substitutions*)

POMPEII

Roasted eggplant and marinara topped with ricotta cheese

ROSETTO

Italian sausage and roasted red peppers in a tomato cream sauce

CARBONARA

Our own Americanized version of the classic dish – with Prosciutto and baby peas in a Parmigiano cream sauce

LUGANO

Smoked salmon, plum tomatoes and spinach in a tomato cream sauce

SHRIMP GREMOLATA

Gulf shrimp in a lemon, white wine, and garlic sauce

LOBSTER

MP

Sautéed lobster with tomatoes, spinach, and roasted garlic in a vermouth cream sauce

BOLOGNESE

8

Top round veal, Italian sausage, and Wagyu beef in a red wine tomato sauce

AMATRACIANA

7

Pancetta and sweet onion in a mildly spicy filetto di pomodoro sauce

VODKA

6

Pepper vodka, prosciutto, and roasted red peppers in a tomato cream sauce

SEAFOOD FRA DIAVOLO

14

Shrimp, clams, and mussels in a spicy tomato sauce

ITALIAN SAUSAGE

7

Escarole and white beans in a light brodo, topped with toasted pine nuts

PASTA AL FORNO

6

Zucchini, yellow squash, and eggplant in a tomato sauce, topped with goat cheese and baked

entrees

each

CHICKEN PARMESAN

7

6

Breaded chicken topped with marinara and mozzarella

CHICKEN PICATTA

8

7

Egg battered chicken in a lemon and white wine sauce with capers and artichoke hearts

CHICKEN FLORENTINE

8

6

Spinach and roasted garlic in a white wine cream sauce

CHICKEN MARSALA

8

7

Sweet Marsala wine with mushrooms and fresh herbs

CHICKEN SALTIMBOCCA

8

Prosciutto and sage in a white wine sauce

CHICKEN ABRUZZO

8

8

Roasted garlic, sun-dried tomatoes, Abruzzo wine, and cream

CHICKEN ROMA

8

Pesto, Roma tomatoes, and fresh mozzarella

per person

EGGPLANT PARMESAN

7

SAUSAGE, PEPPERS, AND ONIONS

8

7

Served over polenta

CHICKEN, SAUSAGE, ROASTED RED PEPPERS, ONION, POTATOES, AND WHITE SAUCE

9

CIOPPINO (FEAST OF THE SEVEN FISHES)

MP

6

Shrimp, sea scallops, P.E.I. mussels, middle neck clams, calamari, swordfish, and yellowfin tuna in our tomato, fennel, saffron broth, served with garlic herb gnocchi and house-made focaccia

*Please note Kalamata olives are machine-pitted and some may still contain their pits.

marotta's catering menu



from the oven

each

Please see our restaurant menu for our pizzas.

SICILIAN TRADITIONAL

28

Our focaccia-like pizza with marinara and mozzarella

TRE COLORI SICILIAN

36

Striped with marinara, basil pesto, vodka sauce, and mozzarella

CALZONCINO

10 | 14

Mini calzone stuffed with ricotta and mozzarella – with spinach or rosemary ham

STUFFED PIZZA (6 pounds!)

48

Stuffed with shaved sausage, rosemary ham, Wagyu meatballs, pepperoni, marinara, and mozzarella

sides

per person

ROASTED GARLIC AND HERB RED SKIN POTATOES 3

ROASTED GARLIC MASHED POTATOES 3

ZUCCHINI AND YELLOW SQUASH MEDLEY 3

SAUTÉED RAPINI AND GARLIC 4

SPINACH AND MUSHROOM RISOTTO 5

dessert

each

MINI CANNOLI 2

GRANDMA COOKIE MAROTTA'S TIRAMISU 70

Feeds 12

FLOURLESS CHOCOLATE TORTE 80

Feeds 12

We are happy to assist with custom cakes and desserts as well.

DETAILS AND EXTRAS

- Advance orders only—please call (216) 932-9264 to reserve
- Five-day minimum lead time required
- 12-person minimum
- Pick up only – before 4 pm
- Special circumstances, short notice—please call and ask for Brian. We will do our very best to accommodate.
- Plates, serving pieces, flatware, napkins (*additional cost*)
- Chafing dishes – rental or disposable (*additional cost*)
- Custom menus available



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