

APPETIZERS



	Home-Made Bread	\$8
	Spinach Dip w/ Flour Tortillas	\$16
	Baked Brie w/ Fig Jam w/ Fresh Bread	\$24
	Eggplant Carpaccio Grilled Eggplant topped w/ Mozzarella, Pomodoro & Grana Padano	\$13
	Tortilla Española w/ Caramelized Onions & Aioli	\$16
	Fried Calamari Lightly Battered w/ Special Tartar Sauce	\$17
	Chicken Croquettes w/ Aioli	\$13
	Eggplant Involtini w/ Prosciutto, Mozzarella & Tomato Sauce	\$20
	Baked Eggplant Bolognese	\$20
	Mozzarella Au Gratin w/ Pomodoro, Basil, Grana Padano & Focaccia	\$15
	Home-made Hummus w/ Focaccia	\$12
	Pork Dumplings	\$16

MEXICAN MARKET



Marietta Nachos w/ Chicken, Cheddar Cheese, Sour Cream, Guacamole, Pico De Gallo & Jalapeños	\$22	Pork Belly Taquito Platter \$25 Served w/ Flour Tortillas, Onions, Guacamole & Cilantro
Chicken Flautas \$16 w/ Chicken, Pico De Gallo, Guacamole & Sour Cream Wrapped in A Deep Fried Corn Tortilla (2 Units)		Fish Tacos \$15 w/ Tempura Catch Of The Day, Chipotle Mayo, Guacamole, Pico de Gallo & Onions (2 Units)
Beef Tacos \$15 w/ Refried Black Beans, Pico De Gallo, Guacamole, Sour Cream & Habanero Hot Sauce (2 Units)		Grilled Chicken Quesadilla \$22 w/ Flour Tortillas & Monterey Jack Cheese (3 Units)
Queso Fundido \$17 w/ Chorizo		Shrimp Tacos \$15 w/ Habanero Hot Sauce, Avocado & Cilantro

BRICK OVEN PIZZA



Margarita	\$15	Pepperoni & Mushrooms w/Truffle Oil	\$23
Pepperoni	\$19	Italian Sausage w/ Red Onion & Mushrooms	\$19
Ham & Cheese	\$17	Veggie w/ Pomodoro, Mozzarella, Eggplant, Tomatoes, Zucchini, Onions & Mushrooms	\$17
Burrata	\$26	Soppressata & Honey	\$23
Sweet Corn & Bacon	\$17	Marinara w/ Pomodoro, Garlic & Oregano	\$14
Meat Lovers w/ Pomodoro, Mozzarella, Pepperoni, Bacon Ham & Sausage	\$24	Napolitana w/ Mozzarella, Anchovies & Oregano	\$19
Prosciutto & Mushrooms	\$25		

Calzone w/ Bacon & Ricotta **\$23**

WHITE



Quattro Formaggi Mozzarella, Asiago, Ricotta & Grana Padano	\$15	Prosciutto & Arugula Roasted Tomatoes & Parmesan	\$25
	Cacio e Pepe w/ Mozzarella, Mascarpone, Pecorino, Grana Padano & Pepper	Carbonara Mozzarella, Bacon & Egg	\$18
	Brie, Mushrooms & Honey	Ham & Four Cheese Sauce	\$19

SOUPS | **Soup of the Day \$10**
Ask your server for today's selection

RAW



Beef Carpaccio **\$18**
w/ Olive Oil, Grana Padano & Arugula

 **Salmon Carpaccio** **\$24**
w/ Capers & Onions

 **Mahi Mahi Carpaccio** **\$20**
w/ Capers & Onions

Octopus Carpaccio **\$24**
w/ Olive Oil, Chives & Lime

Ceviche Marietta **\$21**
Catch Of The Day In Rocoto Pepper Sauce

Shrimp Ceviche **\$21**
w/ Avocado, Cilantro & Onions

SALADS



Marietta **\$16**
w/ Mixed Greens, Onions, Feta Cheese, Mushrooms, Assorted Seasonal Fruits & Balsamic Mustard

 **Caprese Salad** **\$13**

Fresh Burrata **\$21**
w/ Tomatoes, Strawberries, Basil & Balsamic Reduction

Santa Fé **\$20**
w/ Romaine Lettuce, Bacon, Corn, Chicken, Avocado, Tortilla Chips, Manchego Cheese & Spicy Dressing

Chicken Caesar **\$16**
w/ Grilled Chicken, Romaine Lettuce, Croutons & Caesar Dressing

Warm Goat Cheese **\$31**
w/ Goat Cheese Croquettes, Arugula, Almonds, Tomatoes In Pear & Truffle Dressing



= *NEW PLATE*

Menu Pricing In Us Dollars. Taxes Not Included.

ITALIAN MARKET

 *Gluten Free Pasta Available Upon Request \$2*

Fettuccine Bolognese	w/ Home-Made Bolognese Sauce	\$18
Spaghetti Fra Diavolo	w/ Shrimp, Roasted Tomatoes & Pomodoro	\$27
Linguine Vongole	w/ Clams, Fresh Parsley, Peperoncino in Aglio E Olio	\$23
Rigatoni Alla Norma	w/ Tomato Sauce, Ricotta Cheese, Eggplant & Fresh Parsley	\$19
Penne Rústica	w/ Shrimp, Prosciutto & Porcini Mushrooms Au Gratin	\$28
Shrimp Linguine	w/ Fresh Tomatoes	\$27
Spicy Rigatoni Alla Vodka	w/ Onions in Aurora Sauce & Mascarpone	\$22
Fettuccine Toscana	w/ Chicken, Peas, Caramelized Onions, Tomatoes & Heavy Cream	\$20
Bucatini All'Amatriciana	w/ Guanciale, Onions, Pomodoro, Pecorino & Basil	\$26
Spaghetti Carbonara	w/ Guanciale, Egg, Onions & Pecorino Romano	\$26
Penne Primavera	w/ Zucchini, Mushrooms, Tomatoes & Pomodoro	\$21
 Fettuccine Marietta	w/ Shrimp & Clams in Aglio e Olio	\$28

HOME MADE PASTA

Spinach Ravioli	\$20	Lasagna Bolognese	\$21
w/ Four Cheese Sauce		Filled w/ Bolognese, Ricotta, Mozzarella & Tomatoes, Covered In Cream Sauce	
Gnocchi Sorrentino	\$17	Big Ravioli	\$25
w/ Pomodoro & Fresh Mozzarella Au Gratin		Filled w/ Portobello Mushrooms & Ricotta Cheese, Served In Mushroom Cream & Truffle Oil	
Four Cheese Ravioli	\$17		
w/ Fresh Tomatoes & Basil			

FROM THE LAND

Chicken Parmigiana	\$24
Panko Crusted Chicken Breast Covered In Pomodoro Sauce & Mozzarella Au Gratin	
Marietta Chicken Breast	\$26
Grilled Chicken w/ Four Cheese Au Gratin And Linguine Aglio E Olio	
Crêpe Stroganoff	\$31
w/ Tenderloin Chunks, Spinach, Portobello Mushrooms & Caramelized Onions In Fresh Mushroom Cream	
Home Made BBQ Ribs	\$34
Smoked For 4 Hours And Served With Coleslaw & Fries	

FROM THE SEA

 Grilled Salmon	\$41
w/ Garlic Butter & Yautía (Malanga) Purée	
Deep Fried Red Snapper	\$47
w/ Jasmine Mai Thai Rice & Coconut And Curry Sauce	
Catch Of The Day AlCartoccio	\$29
w/ Potatoes, Onions, Olives, Capers & Tomatoes	
Grilled Lobster	\$76
w/ Linguine Aglio e Olio	

STEAKS

Grass Fed

Grilled Churrasco	8oz w/ Grilled Vegetables	\$38
 Grilled Picanha	8oz w/ Cauliflower Mash	\$29
Steak-Frites	14 oz Ribeye served w/ Onion Rings & Fries	\$61
Green Pepper Tenderloin	8 oz w/ Mash potatoes & Chives	\$51

RISOTTO

Primavera	\$19
w/ Zucchini, Avocado, Fresh Tomatoes, Carrots & Grana Padano	
Frutti Di Mare	\$34
w/ Shrimp, Calamari & Clams	
Ossobuco	\$26
w/ Demi-glace Sauce, Grana Padano & Truffle oil	

BURGERS

w/ Buttered Buns

Classic	\$17
w/ Lettuce & Tomatoes	
Texas	\$21
w/ BBQ Sauce & Bacon	
Bacon Cheese	\$21
w/ Lettuce & Tomatoes	
Bill	\$22
w/ Mushrooms, Muenster Cheese & Sautéed Onions	
Crispy Chicken	\$19
w/ Swiss Cheese & Ham	
Tratto	\$26
w/ Bacon, Arugula, Stroganoff Sauce, Caramelized Onion & Mushrooms	
Marietta	\$21
w/ Fried Egg, Bacon & Asiago Cheese	

KIDS MENU

Chicken Fingers	\$11
Mini Pizza	\$9
Penne Alfredo	\$11
Mini Smash Cheese Burger	\$13

DESSERT

Brownie A La Mode	\$22
Nutella Pizza	\$19
Home Made Churros	\$12
 Tarta Vasca	\$16
 Crème Caramel	\$14
Ice Cream	\$5
Your Choice Of Vainilla Or World Class Chocolate	

MENU PRICING IN US DOLLARS.TAXES NOT INCLUDED.

BRUNCH

DAILY FROM 10AM UNTIL 3PM



Eggs Benedict	Brioche Bun with 2 Poached Eggs, Smoked Ham & Hollandaise Sauce	\$17
Eggs Florentine	Brioche Bun with 2 Poached Eggs, Spinach & Hollandaise Sauce	\$18
Chavón Omelette	Mushrooms, Onions, Asiago Cheese, Chives & Served w/ Toast	\$13
Marietta Pancakes	w/ Bacon, Strawberries And Bananas	\$13
Croque-Madame	Swiss Cheese, Smoked Ham, Bechamel Sauce and a Fried Egg	\$16
Granola & Yogurt Bowl	w/ Strawberries And Bananas	\$17
Bagel & Cream Cheese		\$12
Bagels & Lox	Red Onions, Capers, Cream Cheese & Olive Oil	\$21
Dominican Breakfast	Mangu, Salami, Fried Cheese, Two Fried Eggs & Onions	\$15
Light Dominican Breakfast	Banana Mangu, Turkey Ham, Onions And Two Poached Eggs	\$15
American Breakfast	2 Eggs any style, Bacon & Toast	\$15
Chilaquiles	Eggs Over Easy, Chicken, Fried Tortillas, Tomatillo Sauce, Avocado And Fresh Cheese	\$16
Keto Breakfast	w/ 2 Boiled Eggs, Bacon, Pan-Fried Cheese & Avocado	\$17

EXTRAS

Bacon \$5 - Egg \$4 - Bread \$3

*While we offer gluten-free menu options, we are not a gluten-free kitchen.
Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.*



Review us on
Tripadvisor





RED



TARAPACÁ RESERVA CABERNET SAUVIGNON - CENTRAL VALLEY, CHILE	\$34
PASQUA MONTEPULCIANO D'ABRUZZO - ABRUZZO, ITALY	\$34
ALAMOS MALBEC - MENDOZA, ARGENTINA	\$38
CUNE CRIANZA - RIOJA, SPAIN	\$40
RAMSAY CABERNET SAUVIGNON - CALIFORNIA, USA	\$43
JOSH MERLOT - CALIFORNIA, USA	\$48
TARAPACA GRAN RESERVA CARMENERE - CENTRAL VALLEY, CHILE	\$52
JOSH LEGACY RED BLEND - CALIFORNIA, USA	\$55
CATENA MALBEC - MENDOZA, ARGENTINA	\$58
FRESCOBALDI CASTIGLIONI CHIANTI - TOSCANA, ITALY	\$58
LOUIS JADOT BEAUJOLAIS VILLAGES - BURGUNDY, FRANCE	\$59
JOSH PINOT NOIR - CALIFORNIA, USA	\$59
689 SIX EIGHT NINE RED BLEND - CALIFORNIA, USA	\$60
BERONIA RESERVA - RIOJA, SPAIN	\$62
PRADO REY CRIANZA - RIBERA DEL DUERO, SPAIN	\$62
EL ENEMIGO MALBEC - MENDOZA, ARGENTINA	\$78
GODINA GARNACHA - CAMPO DE BORJA, SPAIN	\$79
JUAN GIL ETIQUETA AZUL - JUMILLA, SPAIN	\$81
LOUIS JADOT BOURGOGNE PINOT NOIR - BURGUNDY, FRANCE	\$81
MARQUÉS DE VARGAS GRAN RESERVA - RIDIA, SPAIN	\$87
PICCINI VILLA AL CORTILE - BRUNELLO DI MONTALGINO, ITALY	\$87
CONTINO RESERVA - RIOJA, SPAIN	\$89
CUNE IMPERIAL RESERVA - RIOJA, SPAIN	\$91
TOMAS POSTIGO - RIBERA DEL DUERO, SPAIN	\$99
CHANSON NUITS-SAINTS-GEORGES - BURGUNDY, FRANCE	\$117



WHITE



PASQUA PINOT GRIGIO - VENEZIE, ITALY	\$33
BERONIA VIURA - RIOJA, SPAIN	\$36
MARA MARTÍN GODELLO - MONTERREI, SPAIN	\$39
MARIETA ALBARIÑO SEMI SECO - RIAS BAIXAS, SPAIN	\$45
RAMSAY CHARDONNAY - CALIFORNIA, USA	\$45
AZEVEDO ALVARINHO RESERVA - VINHO VERDE, PORTUGAL	\$47
JOSE PARIENTE VERDEJO - RUEDA, SPAIN	\$49
MARTÍN CÓDAX ALBARINO - RIAS BAIXAS, SPAIN	\$52
BARONE FINI PINOT GRIGIO - VALDADIGE, ITALY	\$52
DE FOURNIER SAUVIGNON BLANC - TOURAINE, FRANCE	\$53
JOSH CHARDONNAY - CALIFORNIA, USA	\$58
THE CROSSINGS SAUVIGNON BLANC - MARLBOROUGH	\$61
DR. LOOSEN RIESLING KAB BLUE SLATE - MOSEL, GERMANY	\$61
LOUIS JADOT MACON-VILLAGES - BURGUNDY, FRANCE	\$75
LOUIS JADOT CHARDONNAY - BURGUNDY, FRANCE	\$81
LOUIS JADOT CHABLIS - BURGUNDY, FRANCE	\$99



ROSÉ



VIÑA EMERALDA TORRES - PENEDÉS, SPAIN	\$40
WHISPERING ANGEL - COTES DE PROVENCE, FRANCE	\$79



BUBBLES



CINZANO TO-SPRITZ VINO SPUMANTE - PROSECCO DOC, ITALY	\$36
PICCINI PROSECCO - PROSECCO DOC, ITALY	\$42
FREIXENET CORDON NEGRO - CAVA D.O, SPAIN	\$45
FREIXENET CORDON ROSADO - CAVA D.O, SPAIN	\$45
NICOLAS FEUILLATTE CHAMPAGNE BRUT - CHAMPAGNE, FRANCE	\$94
PIPER HEIDSIECK CHAMPAGNE - CHAMPAGNE, FRANCE	\$115
PIPER HEIDSIECK ROSE CHAMPAGNE - CHAMPAGNE, FRANCE	\$140

BY THE GLASS



RED

\$10

• TARAPACÁ RESERVA
CABERNET SAUVIGNON

• ALAMOS MALBEC

• JOSH MERLOT

WHITE

\$10

• MARIETA ALBARIÑO
SEMI SECO

• PASQUA PINOT GRIGIO

• RAMSAY CHARDONNAY

• MARA MARTÍN GODELLO

ROSÉ

\$10

• VIÑA EMERALDA
TORRES

BUBBLES

\$10

• PICCINI PROSECCO

• FREIXENET CORDON
NEGRO CAVA

• FREIXENET CORDÓN
ROSADO CAVA

