

Preserving the Authentic Italian Dining Experience



Established in 1960, Maria's is still a family run business catering to Mainers who want an authentic Italian meal. Maine Today raves about the "creamy marinara's". Maria's was included in msn.com's top 50 old-school Italian restaurants in America. Same family since 1960.

Thank you for joining us tonight. We are a small family-run Italian restaurant. Everything is prepared fresh, one meal at a time, with love. If you are on a schedule and have to be out at a certain time, please let us know when seated.

Tony & Greg

Antipasti

Appetizers as a meal (add \$5) with salad 4 or soup 4

Howie Carr's favorite!

- M* **Maria's Meatball Florentine** 14
Our homemade Florentine style meatballs
-Add a housemade sausage 3
- M* **Salsicce** 14
Our roasted house made sausage with peppers
- Roasted Roman Garlic Bread** 9
-Add mozzarella and marinara dipping sauce 2
- M* **Mozzarella Fritter** 15
Full cream mozzarella lightly breaded and pan fried to order, over marinara sauce
- Caprese Bruschetta** 13
Full with fresh mozzarella and ripe tomatoes
- Caesar Insalata** 12
Our classic, with lemon, extra virgin olive oil, roasted garlic croutons, and Pecorino Romano cheese with or without anchovies



Pasta

with salad 4 or soup 4

- Linguine or Rigatoni Marinara or Aglio e Olio** 17
- Linguine or Rigatoni w/ Sunday Sauce w/ Meatballs or Sausages** 23
Choice of Marinara or Roasted Garlic
Fra Diavolo 2
- Linguine Carbonara** 23
with sautéed pancetta, eggs, Pecorino Romano cheese and a touch of cream
- M* **Sausage Lasagna** 24
Our Grandmother Lina's recipe
-Add meatballs or sausage 10
- Linguine w/ Clam Sauce** 27
Kathy Carr's favorite!
Whole fresh clams. Never chopped or frozen.
- Cheese & Lobster Ravoli w/ Sherry Cream Sauce** 29

Pollo or Veal Gregorio

- M* **Chicken or Veal Cutlet Maria** 29
Chicken or Veal Cutlet with pepperoni, peppers, olives, Vodka sauce, fresh mozzarella over linguini

Let Maria's cater your next event! Our place or your's. Up to 300 people.

Please no Separate checks.

Please help your local business stay in business by paying in **CASH**. This helps offset bank charges and card fees. Thank you - Tony

Eating undercooked meats, seafood, eggs...Forgetaboutit...No, seriously...
No Personal Checks • Accepted Payments: Visa, MasterCard, AMEX and Cash!
Please use our ATM for cash payments.

TONY SENIOR’S PIZZA

add soup or salad 4

Cheese Pie	15	Wendy’s Pie Carbonara	18
Pepperoni Pie	17	The Troiano Pie	21
Broccoli Olive Pie	17	<i>Roasted peppers, Sausage, Onion, Anchovies, Light cheese, No sauce. Well done.</i>	
The Hot Sicillian	18	Casalinga Calzone	20
Olives, Gubagoal & Hot Peppers		<i>Sausage, pepper, ricotta & mozzarella</i>	

Each additional item 2

Carne & Pesce

Soup or house salad with entrée 4 • All entrées served with pasta del giorno
Freshly prepared gluten free pasta 3 • Steamed broccoli with olive oil and garlic 6

M **Vitello Salsicce Cacciatore**.....**22**

Veal sausage made here at Maria’s sautéed with peppers, onions, mushrooms, black olives, capers, simmered in our famous tomato basil sauce and served over pasta imported from Italy

Chicken Broccoli Alfredo.....**23**

Served over rigatoni

Pollo or Vitello Parmigiana.....**24 / 27**

Chicken or Veal parmigiana lightly breaded, pan sautéed and baked with our marinara sauce, parmigiana and mozzarella cheeses
-Add eggplant 6
-Vodka Sauce 3

M **Veal Bracolitine Marsala**.....**29**

Stuffed veal medallions with Italian ham, provolone, sautéed in a marsala wine sauce

Slow Braised Osso Bocco.....**28**

Slow simmered pork shank served over Potato Gnocci with a sauce from its own juices.

Baked Stuffed Haddock

with Lobster stuffing.....**27**

Fresh from Casco bay with seasoned crumbs, lemon and butter
-Add spinach and melted mozzarella 3

M **Calamari Marinara**.....**26**

Over pasta. Anthony Sr. was the first restaurateur/chef to put calamari on the menu!

Jumbo Shrimp Scampi or Fra Diavolo.....**27**

Tender jumbo shrimp sauteed with garlic butter, olive oil and lemon wit fresh cherry tomatoes, served over pasta.

Please know our sauce recipe has been passed down for many years, we slow simmer it with beef and pork.
If you are a vegetarian and would like a meatless sauce, please let us know, for a small up-charge we will provide that.

Melanzane

Maria’s Layered Eggplant Parmigiana.....**24**

The finest handcrafted to be had in all the land.

Contori

Sauted Broccoli Aoli.....**6**

Broccoli Rabe.....**6**

Spinach Aoli.....**6**

Additional Basket of Bread.....**4**

M Indicates a Maria’s Signature dish • Plate sharing charge 9
Add eggplant to any meal 7 • Add linguine and clam sauce to any meal 12 • Add Maria’s meatballs or sausage to any order 10

Please no Separate checks. A 20% gratuity may be added to groups of 6 or more.

