

Marianacci's

Since 1972

DINNER MENU



Join us for our In-House Weeknight Specials!

*All Specials include a cup of Soup of the Day or Salad!
Substitute Cappelletti or French Onion Soup + 2*

Tuesday Night

Italian Sampler 20

Homemade Meat and Cheese Ravioli, Homemade Gnocchi & Lasagna

Homemade Polenta 15

Wednesday Night

Homemade Pasta Night 16

*Your Choice of ANY of Our Homemade Pastas with
Homemade Meat Sauce with Meatballs or Homemade Marinara Sauce*

Vodka, Alfredo, or Carbonara Sauces +2

Thursday Night

Clam & Prime Rib Night

Prime Rib King Cut 25

Dozen Steamed Clams with Drawn Butter 10

and

Miller Lite Pints 3

Friday & Saturday

Weekend Specials/Happy Hour (Bar Area 7pm-9pm)

Marianacci's Catering

*We have many options for in-house buffet and catered parties in our Dining Rooms or on our Outdoor Deck!
We have large format food offerings available, please see our website at www.marianaccisrestaurant.com
for additional information.*

(570) 693-1778

252 W 8th St West Wyoming, PA 18644

SOUPS

Soup of the Day 3/5

Cappelletti Soup 4/6

French Onion 6

APPETIZERS

Arancini 10

Golden Brown Fried Risotto Balls stuffed with Provolone, Prosciutto, and Spinach. Served with Marinara Sauce

Marianacci's Eggplant Tower 10

Golden Brown Fried Eggplant Stacked With Fresh Mozzarella and Tomato Drizzled with Balsamic Glaze and House Made Pesto

Garlic Bread with Cheese 9

Fresh Garlic Butter with Fresh Herbs on Half Loaf of Italian Bread with Melted Muenster Cheese

Parmigiana Truffle Fries 8

Truffle Oil and Parmigiana Cheese Covered Fries

Zuppa di Clams 14

Steamed Clams in a Fresh Herb and Tomato Broth

Dozen Steamed Clams 14

12 Littleneck Clams, Steamed and Served with Drawn Butter

Buttermilk Brined Calamari 12

Fresh Calamari Soaked in Buttermilk, Floured and Fried Golden Brown Served with Marinara Sauce or Lemon Aioli

Dom's Pizza Ravioli 9

Breaded and Fried Homemade Ravioli with "Dom's" Mozzarella and Pepperoni Filling!

Marianacci's Baked Meatballs 7

Homemade Meatballs Topped with Our Homemade Meat Sauce, Baked with Mozzarella and Parmesan Cheese

Stuffed Mushrooms 14

Cremini Mushrooms Stuffed with Jumbo Crab Mix

SALADS

Garden Salad 5

Romaine Lettuce, Vine Ripe Tomato, Cucumber, Red Onion, Maddie's House Croutons

Dressings:

Italian, Creamy Italian, Balsamic Vinaigrette, Ranch, Bleu Cheese, Low-Fat Raspberry, and French

Shredded Cheese +1 Bleu Cheese Crumbles +2

Side Caesar Salad 6 Dinner Caesar Salad 10

Romaine Lettuce, Homemade Caesar Dressing, Maddie's House Croutons

Caprese 12

Fresh Mozzarella and Tomato with Fresh Basil and Balsamic Glaze

Madison Avenue Salad 10

Spinach, Apples, Craisins, Red Onion, Feta cheese, Candied Walnuts with a Side of Raspberry Vinaigrette

Seared Salmon / Tuna Steak 18

Mixed Greens Tossed with Almonds, Red Onion, Roasted Peppers and Kalamata Olives

Black and Bleu Salad Chicken 16 / Steak 18

Mixed Greens, Red Onion, Ripe Tomato, Crumbled Bleu Cheese, Cucumber & Bleu Cheese Dressing

Marianacci's Antipasto 15/20

Thin Sliced Prosciutto, Hot Soppressata & Salami with Aged Provolone and Fresh Mozzarella, Over a Bed of Romaine Lettuce, with HOT Cherry Peppers, Pepperoncini, Black Olives, White Onion, & EVOO

PIZZA

Traditional

Red Pizza:

Half Tray (6 Slices) 8 / Full Tray (12 Slices) 15

White Pizza:

Half Tray (6 Slices) 10 / Full Tray (12 Slices) 20

Tomato & Basil:

Half Tray (6 Slices) 12 / Full Tray (12 Slices) 22

Specialty

Pizza Arribbiata:

Half Tray (6 Slices) 12 / Full Tray (12 Slices) 22
Homemade Sauce spiced with Chili Flake and HOT Cherry Peppers!

Philly Cheesesteak Pizza:

Half Tray (6 Slices) 14 / Full Tray (12 Slices) 26
Thin Sliced Steak with Sweet Peppers, Sauteed Onions, Melted Muenster and Mozzarella!

(Specialty Continued)

Tuscan Shrimp and Peppers:

Half Tray (6 Slices) 14 / Full Tray (12 Slices) 26
Jumbo Gulf Shrimp, Sun Dried Tomatoes and Sweet Peppers!

Vodka Chicken:

Half Tray (6 Slices) 14 / Full Tray (12 Slices) 26
Our Homemade Vodka Sauce with Grilled Chicken and Mozzarella Cheese Blend!

Toppings

Sweet Peppers, Hot Peppers, Mushrooms, Pepperoni, or Black Olives
+ 1.50 (Per Half Tray)

Sausage, Homemade Meatballs, Chicken, or Shrimp
+ 5 (Per Half Tray)

MARIANACCI'S CUCINA

Homemade Baked Lasagna 18

Homemade Noodles, Meat Sauce, Ricotta, and Mozzarella

Homemade Tripe 16

Made from the Same 45 Year Old Recipe!

Eggplant Parmigiana 18

Lightly Fried Eggplant, Homemade Sauce, and Mozzarella Cheese

Stuffed Eggplant 20

Lightly Fried Eggplant, Seasoned Ricotta, and Homemade Sauce

Fish and Chips 20

Berr Battered Haddock, French Fries, and Tartar Sauce

Chicken Parmigiana 22 Veal Parmigiana 25

Breaded Cutlets, Lightly Fried and Smothered with Mozzarella Cheese and Homemade Sauce

Chicken Francaise 22

*Egg Drenched Chicken Cutlets, Sauteed in Lemon and White Wine
Served Over Rice or Pasta*

Chicken Marsala 22

Chicken Cutlets Sauteed in Marsala Wine and Mushrooms

Marianacci's Pasta Primavera 20

Fresh Broccoli, Spinach, Sun Dried Tomatoes, and Garlic in White Wine and Butter with Penne Pasta

Fettuccine Bolognese 25

Homemade Fettuccine in a Thick, Meaty, Tomato Sauce Topped with Shaved Grana Padano

Crab & Shrimp Ravioli 28

*Shrimp and Crab Stuffed into Homemade Ravioli Cooked in a Sherry Wine Cream Sauce
with Arugula*

Salmon Fillet or Tuna Steak 25

*Choice of: Honey Garlic Glaze OR Sundried Tomato & Garlic Butter, Served with Potato
and Vegetable*

Blackened Ribeye 36

Grilled to your Liking with Potato and Vegetable

Add: Mushroom and Onion 3 Truffle Butter 3 Bleu Cheese Crust 3

HOMEMADE PASTA

We've made pasta by hand at Marianacci's for decades. We are now very proud to produce ALL of our pasta choices right here at Marianacci's. Simple, natural ingredients produce the finest pasta. Enjoy ours with our homemade sauces.

*Make sure to check out the
Marianacci's Market for Homemade
Pasta, Sauces, and other Italian
Provisions!*

YOUR CHOICE OF PASTA

*Rigatoni • Penne • Linguini • Angel Hair • Fettuccine
Potato Gnocchi • Ricotta Cavatelli • Cappelletti
Meat or Cheese Ravioli • Cheese Filled Spinach Ravioli*

YOUR CHOICE OF SAUCE

*Marinara • Meat Sauce with Homemade Meatballs
Alfredo • Carbonara • Prosciutto and Mushroom Cream Sauce
Prosciutto and Mushroom Vodka Sauce*

Half Entree 10 Full Entree 18

Gluten Free Options:

Gluten Free Penne Primavera 18

*Fresh Broccoli, Asparagus, Sun Dried Tomato, and Garlic with
White Wine and Butter over Gluten Free Penne Pasta or Rice*

Gluten Free Seared Salmon 22

*Pan Seared Salmon with Sun Dried Tomato and Garlic Butter
over Gluten Free Penne Pasta or Rice.*

Gluten Free Chicken or Veal Entrees 22/25

*Any of our Chicken or Veal Entrees can be done Gluten Free
and over Rice or GF Penne Pasta.*

All Specials and Entrees Include Soup or Salad

DRINKS

Sweet and Sparkling

Prosecco 8/25

Rocchina

Moscato 8

Cavit

White Zinfandel 7.5

Sutter Home

Lambrusco 7.5

Riunite

Moscato d' Asti 40

La Spinetta

House Wine

RED - Montepulciano d' Abruzzo 7.5

Spinelli

White - Trebianno d' Abruzzo 7.5

Spinelli

White Wine

Pinot Grigio 8/28

Rocchina

Chardonnay 8.5

Robert Mondavi, Private Selection

Red Wine

Pinot Noir 8.5/32

Robert Mondavi, Private Selection

Merlot 8.5

Robert Mondavi, Private Selection

Cabernet Sauvignon 9

Robert Mondavi, Private Selection

Nero d Avola 9/42

Ottoventi, Sicily

Valpolicella Superiore 9/42

San Cassiano, Italy

Super Tuscan 9/42

Ciacci Piccolomini, Italy

Dominic's Reserve Wine List

Bottle List available upon request!

Draft Beer

Miller Lite 4

SBC Lager 4

Peroni 5

Enjoy Your Food?

Buy the Kitchen a Round of Beers! 10

Soft Drinks

Bottle Flat Spring Water 12oz. 3

Apple or Orange Juice 10oz. 3

San Pellegrino Sparkling Water 4

San Pellegrino Lemon Sparkling Water 4

San Pellegrino Orange Sparkling Water 4

Bottled Beer

Brace's Orchard Hard Cider 6

Michelob Ultra-Light 4

Coors Light 4

Bud Light 4

Dogfish 60min IPA 5

Sierra Nevada Pale Ale 5

SBC Hopcelerator IPA 16oz 6

Corona 5

Blue Moon 5

Stella Artois 5

Budweiser 4

SBC Tobaggan 5

SBC Hard Seltzer 5

O'Douls NA 4

Marianacci's Cocktails

Winter White Cosmopolitan 10

Tito's Vodka, White Cranberry Juice, Fresh Cranberries

Gingerbread White Russian 10

Kahlua, Tito's Vodka, Gingerbread

Mint Blizzard 10

Rumchata, Peppermint, Chocolate Drizzle

Winter Mule 10

Tito's Vodka, Cranberry, Ginger Beer

Brown Sugar Old Fashioned 12

Muddled Fruit, Bulliet Bourbon, Brown Sugar

Sangria Romagna 9

Apple, Orange, Cherry, Lambrusco

Lemoncello Martini 10

Lemoncello, Citrus Vodka, Lemon

Espresso Martini 10

Fresh Brewed Espresso, Vanilla Vodka, Creme de Cocoa

The Grapefruit Paloma \$10

Grapefruit Vodka, Ruby Red Grapefruit Juice, Fresh lime

www.MarianaccisNEPA.com

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