

# BREAKFAST MENU

## AT LUNCHTIME

### Build Your own Frittata 7.

#### 2 Eggs any style 5.

Served with breakfast potatoes and toast

Add an egg 1.50

#### Breakfast Pizza 10.

Scrambled eggs, onions, sausage, potatoes, bell peppers, mozzarella cheese

#### French Toast 9.

with strawberry & maple syrup

Or with Nutella and bananas

#### Pancakes (4 each) 6.

fresh blueberries, strawberries, Nutella, or banana foster \$3.

#### Nova Smoked Salmon Toast 10.

Red onion, capers, lemon

#### Breakfast sandwich 8.

Ham, egg and cheese or bacon egg and cheese

On brioche Bun, Sliced Brioche or ciabatta

PLEASE LET SERVER KNOW IF ANY ALLERGIES  
MENU ITEMS AND PRICES CHANGE WITHOUT NOTICE

MANGIA BENE - Che meriti

## Lunch Specials

No discounts 11AM-3PM

**Soup of the Day:**

**Tuscan White Bean** Cup \$4 Bowl \$7 QT \$ 12

Add sausage or escarole

**Sicilian Square \$6**

**2 Neopolitan Slices \$6**

add side salad \$2

**Half Chicken Parmigiana Sub \$10**

Served with French fries

**Half Meatball Parmigiana Sub \$10**

Served with French fries

**Baked Ziti with Meatballs \$12**

**Spinach & Cheese Ravioli \$11**

**Grilled Cheese with Provolone, Bacon, & Tomato \$10**

Served with side salad or fries

**Rigatoni Bolognese \$12**

**10 oz. Martini Steak Burger \$15**

With provolone cheese, sautéed mushrooms, and onions served with fries

**Grilled Salmon Sandwich \$15**

**Beer battered Cod Sandwich \$12**

**Homemade Salmon Croquet \$12**

Salmon cake over seasonal greens with homemade lemon dill tarter

**Gorgonzola Steak Salad \$15**

Sliced sirloin with baby greens, tomatoes, and cucumbers

**Gilled Salmon Filet 4oz \$15 8oz \$22**

Served with fresh arugula and fingerling potatoes

## DOLCE

TIRAMISU 8

RICOTTA CHEESECAKE 8

ITALIAN COOKIE PLATE 7

FLOURLESS

CHOCOLATE CAKE 8

GELATO 6

CANNOLIS (1) 4 (2) 7

## CAFE

CAPPUCCINO 5

DRIP 4

ESPRESSO 3

LATTE 5

OVER NIGHT COLD BREW 5

HOT CHOCOLATE 5

TEA 2

DOPPIO 3

MA PRIMA VAN CAFFE



FOUNTAINS OF BOYNTON  
6655 BOYNTON BEACH BLVD  
BOYNTON BEACH, FL 33437

**(561) 734-1866**

WWW.MARTINISTUSCANGRILL.COM

OUTDOOR SEATING AVAILABLE



## HAPPY HOUR

DAILY FROM 4-6:30 PM

AT BAR AND

BACK PATIO ONLY

DISCOUNTED MIX DRINKS,

BEER AND WINE

## \$5 Martini Thursday

FROM SELECTED MENU

CATERING AVAILABLE

FOR ALL OCCASIONS

PRIVATE DINING ROOM AVAILABLE

FOR ANY SIZE GATHERING

PLEASE EMAIL FOR PARTY INQUIRIES

MARTINIS33437@GMAIL.COM



FEB 2021

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness  
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# ANTIPASTI

## CLAMS POSILLIPO 16

steamed little neck clams with garlic, evoo, wine

## BRUSCHETTA CLASICA 10

grilled Tuscan Style Bread with vine ripe tomatoes, basil, evoo, topped with basil and fresh mozzarella

## HOUSE MADE MEATBALLS 12

(2) all beef meatballs simmered in tomato gravy topped with whipped ricotta

## CALAMARI FRITTI 14

garlic lemon aioli and marinara

# INSALATE

*Add Chicken (6), Shrimp (8) or Add Salmon (10)*

## CLASSIC CAESAR 12

anchovy dressing, croutons

## CAPRESE 12

fior di latte mozzarella, sliced vine ripe tomatoes, evoo, basil, balsamic glaze

## CHOPPED ANTIPASTO 16

crisp romaine, salami, italian cheeses, olives, tomato, onions, cucumber roasted peppers, chick peas, roasted garlic red wine vinaigrette

## ROASTED BEET SALAD 14

arugula, red wine vinaigrette, goat cheese, red onion

## MISTA SALAD 8

mixed greens, tomatoes, onions, carrots, cucumbers & balsamic

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# SANDWICHES

Served with side salad or French fries  
LUNCH PRICES AVAILABLE FROM 11AM-3PM

## HOUSE BURGER 14

provolone, mushroom, onion, lettuce, and tomato

## MEATBALL OR CHICKEN PARMIGIANA 14

pommarola, mozzarella

## MUFFULETTA 14

capocollo, salami, mortadella provolone, lettuce tomato, olive relish, balsamic vinaigrette,

homemade focaccia

## CHICKEN MILANESE 14

with tomato, fresh mozzarella, balsamic vinaigrette, arugula

## CAPRESE 12

fior de latte mozzarella, arugula sliced tomato basil, toasted, white balsamic, evoo

# LE PIZZE

## ARTHUR AVE CLASSIC (12") 14 (16") 18

mozzarella, tomato, oregano, parmigiana

## PESTO (12") 14 (16") 20

pesto, fontina, pancetta, parmigiana

## QUATTRO FORMAGGIO (12") 14 (16") 20

fontina, mozzarella, ricotta, parmigiana, "no tomato"

## MARGHERITA (12") 14 (16") 20

crushed d.o.p. tomatoes, fior de latte, evoo, basil

## VERDURA (12") 16 (16") 26

bianco with mixed grilled & roasted seasonal vegetables

## PROSCIUTTO & ARUGULA (12") 18 (16") 26

mozzarella, marinara, fresh arugula, prosciutto

## ADD ONS 10" cauliflower crust add 2

### meat toppings (12") 2 (16") 4

italian sausage, meatball, prosciutto cotto pancetta, capocollo, pepperoni

### veggie toppings (12") 1 (16") 2

olives basil, broccoli, onions, peppers, mushroom, sliced tomato, spinach, ricotta, gorgonzola, anchovies

# PASTAS

## SPAGHETTI & MEATBALLS POMAROLA 20

fresh tomato sauce with basil and garlic and (2) meatballs

## ORECCHIETTE ABRUZZI 22

Broccoli rabe, evoo, garlic, sausage

## SPAGHETTI ALA SCOGLIO 26

sautéed little neck clams, mussels, and shrimp in a white wine garlic over spaghetti

## MEZZO RIGATONI BOSCAIOLO 22

sausage, mushroom, touch of cream and parmigiana

## GNOCCHI DI RICCOTTA 19

sorrentino, fresh tomato sauce with fior de latte and fresh basil

## TAGLIATELLE BOLOGNESE 20

classic meat sauce

## CAPELLNI DI ANGELO 16

marinara, imported plum tomatoes, evoo, garlic, basil, oregano

## PENNE ALLA VODKA 18

fresh tomato sauce, vodka, italian herbs and touch of cream  
*add shrimp 8 add chicken 6*

## LINGUINI VONGOLE BIANCO 26

*Fresh little neck clams over linguini in a garlic, olive*

# ITALIAN AMERICAN CLASSICS

## CHICKEN 24 or VEAL 28

your choice of piccata, marsala, or francaise served with vegetable of the day & fingerling potatoes

## CHICKEN 24 or VEAL 28 MILANESE

Topped with fresh arugula lemon, olive oil and shaved parmigiana served with roasted fingerling potatoes

## CHICKEN 24 or VEAL 28 PARMIGIANA

served with spaghetti pommarola

## EGGPLANT PARMIGIANA 21

served with spaghetti pommarola

## SHRIMP SCAMPI 28

served with garlic, lemon, butter, white wine, herbs, over spaghetti

A TAVOLA NON SI DISDECCA