

TUESDAYS ONLY

SUSHI SELECTIONS

CALIFORNIA ROLL (8PC)

crabmeat, avocado, cucumber, & sesame seeds

\$16

SHRIMP TEMPURA ROLL (6PC)

shrimp, avocado, cucumber, & sesame seeds

\$16

VEGETABLE ROLL (8PC)

avocado, cucumber, & sesame seeds

\$16

*RAINBOW ROLL (8PC)

crabmeat, avocado, & cucumber
topped with tuna, salmon, & yellowtail

\$22

*SPICY TUNA ROLL (8PC)

spicy tuna & cucumber topped with avocado & crunchies

\$22

*VOLCANO ROLL (8PC)

crabmeat, avocado, & cucumber
topped with spicy tuna & crispy onions

\$22

*DRAGON ROLL (8PC)

eel, avocado, cucumber, & crispy onions

\$27

*SALMON AVOCADO ROLL (8PC)

salmon & avocado

\$22

NIGIRI / SASHIMI

TUNA YELLOWTAIL SALMON

\$5 per piece

Menu items are subject to change according to availability
Before placing your order, please inform your server if a person in your party has a food allergy.

*This item is served raw or not cooked to the proper temperature to destroy harmful bacteria/virus
OYSTERS: CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH,
OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

 @MARONICUISINE

PRICES SUBJECT TO CHANGE...IT'S A CRAZY WORLD.

TAKEOUT MENU



54195 MAIN ROAD
SOUTHOLD, NY 11971

631-765-4500

MARONICUISINE.COM

OPEN

TUESDAY 12PM - 9PM

THURSDAY 3PM - 9PM

FRIDAY 12PM - 9PM

SATURDAY 12PM - 9PM

DINE-IN OPTIONS

Mini or Full Chef's Tasting

A La Carte Menu

Sushi
Tuesdays Only

Ask About Our
Catering Options

WE ACCEPT CASH, CHECK, OR ZELLE. NO CREDIT CARDS PLEASE.

\$ PLEASE RETURN YOUR POTS \$

TAKEOUT MENU

SHRIMP COCKTAIL (4) *gf*

\$16

LOCAL OYSTER ON THE HALF SHELL *gf*

half: \$19 whole: \$37

KANI SALAD

spicy mayo, cucumber, crispy onion, tempura flake

\$17

MILLION DOLLAR CHIPS (4) *gf*

caviar creme fraiche, harpoon chive

\$40

SMOOTH LOBSTER BISQUE

10 year old cognac

\$14

PASTRAMI & RYE EGGROLL (5)

cognac mustard dipping sauce

\$17

KOREAN STYLE BBQ RIBS (4)

gummi bear garnish

\$26

GRANDMA MARONI'S MEATBALL TRIO (3)

with whipped ricotta

\$16

GAGOOTZ PARMESAN

prepared classically, no breadcrumbs, delicate egg white batter, mozzarella, parmigiano reggiano & pomodoro sauce

(when available)

\$18

CHICKEN PARMESAN

breaded chicken cutlet, mozzarella, parmigiano reggiano, pomodoro sauce

\$28

CHICKEN MILANESE

grilled (*gf*) or breaded chicken cutlet, fresh market greens, freshest tomatoes possible, herbs, basil & fresh mozzarella, balsamic drizzle

\$29

deconstructed add \$5

PENNE ALA VODKA

our classic vodka sauce, meatless

\$25

with chicken add \$5 with shrimp add \$8

PAN SEARED CHICKEN & GINGER DUMPLINGS

6 for \$18

CHARRED GREEN BEANS *gf*

delicious

\$18

SEE BACK PAGE FOR FULL SUSHI MENU (TUESDAYS ONLY)

DESSERT

THE "MARONI" CHIPWICH

\$8

CHOCOLATE DIPPED DOVE BAR

\$8

CHOCOLATE MOUSSE WITH TOASTED MARSHMALLOW

\$8

CHEF'S TASTING TO GO: \$95.00 + TAX PER PERSON

the POTS

GRANDMA MARONI'S MEATBALLS

120 YEAR OLD RECIPE RUSTIC POMODORO SAUCE HOT OR COLD

		W/ PASTA	W/O PASTA
MEDIUM POT	\$65	16 MEATBALLS	25 MEATBALLS
LARGE POT	\$85	25 MEATBALLS	35 MEATBALLS

MORE HOT POTS

CHEESE RAVIOLI (POMODORO OR VODKA)

medium: \$65 large: \$85

PENNE ALA VODKA

medium: \$65 large: \$85

PENNE ALA VODKA W/ CHICKEN

medium: \$75 large: \$95

PENNE ALA VODKA W/ SHRIMP

medium: \$80 large: \$100

the TRAYS

HOT OR HEAT-AT-HOME

GRANDMA MARONI'S MEATBALLS

16 meatballs: \$45 25 meatballs: \$60

CHICKEN MILANESE

grilled (*gf*) or breaded chicken cutlet, fresh market greens, freshest tomatoes possible, herbs, basil and fresh mozzarella, balsamic drizzle

half: \$65 deconstructed add \$5

CHICKEN PARMESAN

breaded chicken cutlet, mozzarella, parmigiano reggiano, pomodoro sauce

half: \$60

GAGOOTZ (ZUCCHINI) PARMESAN

prepared classically, no breadcrumbs, delicate egg white batter, mozzarella, parmigiano reggiano, and pomodoro sauce

half: \$65

SHRIMP SCAMPI

half: \$80

PENNE ALA VODKA

our classic vodka sauce, meatless

gluten free pasta add \$12

half: \$50 with chicken: \$60 with shrimp: \$85

CHEESE RAVIOLI

vodka or pomodoro

half: \$60

PENNE COGNAC POMODORO

ricotta fondue

gluten free pasta add \$12

half: \$45

BABY GREENS SALAD *gf*

mixed greens, diced marinated tomatoes, shaved parmigiano reggiano, fresh lemon vinaigrette

half: \$45 | with grilled chicken: \$65 for two: \$20 | with grilled chicken \$28

CLASSIC CAESAR SALAD

homemade croutons, parmesan

half: \$45 | with grilled chicken: \$65 for two: \$20 | with grilled chicken \$28

other OFFERINGS

SMOOTH LOBSTER BISQUE

a Maroni classic! 10 year old cognac

quart: \$26

FRESH SAUCE BY THE QUART

pomodoro: \$14 vodka: \$16 jar: \$10

FRESH BAKED BAGUETTE

\$7

CHEESY GARLIC BREAD

ridiculous

\$14