

SECONDI

BRACIOLA DEL RE' \$18.50

Sliced ribeye, herbs, Romano cheese,
house tomato

SPEZZATINO DI VITELLO \$19.50

Veal stew, onions, peas, potatoes, fresh herbs

RAGU' DELLA DOMENICA \$21.50

Mama combination meatballs, short ribs,
4 hour ragu'

SPIGOLA AL FORNO \$24.50

Italian whole sea bass, herbs, garlic, white wine

POLPO AFFOGATO \$19.50

Imported octopus, tomato ragu' del mare

MISTO ALLA GRIGLIA \$23.50

Grilled shrimp and calamari,
resh herbs, olive oil

SALSICCIA E FRIARIELLI \$18.50

Italian sausage, broccoli rabe, xvoo, garlic

POLLO MAESTRO \$19.50

Airline chicken, pearl onions,
wild mushrooms, Lombardo Marsala sauce

COTTOLETTA DI

POLLO PARMIGIANA \$18.50

Traditional Chicken Parmesan

ZUPPA DI PESCE \$25.50

Shrimp, clams, mussels, calamari,

SALMONE PORTOFINO \$24.50

Grilled salmon, fresh grilled vegetables

PIZZA

MARGHERITA 13" \$12.50 16" \$16.50

Tomato, buffalo mozzarella, basil

CAPRICCIOSA 13" \$14.50 16" \$18.50

Tomato, Italian ham, artichokes, mushrooms,
buffalo mozzarella

PROSCIUTTO E ARUGULA 13" \$16.50 16" \$20.50

Cherry tomato, buffalo mozzarella, prosciutto,
arugula, parmigiano

QUATTRO FORMAGGI 13" \$15.50 16" \$19.50

Buffalo Mozzarella, ricotta, taleggio,
shaved parmigiano

SALAMINO 13" \$15.50 16" \$19.50

Hot calebrese salami, tomato, buffalo mozzarella

MONTANARA 13" \$16.50 16" \$20.50

Organic spinach, ricotta, buffalo mozzarella,
shaved parmigiano

ORTOLANA 13" \$14.50 16" \$18.50

Tomato, grilled mixed veggies,
buffalo mozzarella

DELIZIOSA 13" \$16.50 16" \$20.50

Fresh salmon, buffalo mozzarella,
capers, red onions

GENOVESE 13" \$16.50 16" \$20.50

Grilled chicken breast, pesto genovese, tomato

CALZONE RIPIENO \$12.50

Buffalo mozzarella, ricotta, salami, Italian ham,
Italian sausage

STROMBOLI \$12.50

Salami, sausage, peppers, buffalo mozzarella



Maestro
CUCINA NAPOLETANA



PROUDLY SERVING THE
WINTER PARK COMMUNITY, PARK AVENUE &
ROLLINS COLLEGE

407.335.4548



OPEN MONDAY - SUNDAY 11AM - 10PM

Ask about our Catering Menu!

We can accomodate takeout for all of our menu items, and arrange Special Menus for Special Occasions!

MAESTROCUCINANAPOLETANA.COM



528 SOUTH PARK AVENUE
WINTER PARK, FLORIDA 32789

ANTIPASTI

INSALATA DI MARE \$13.50

Fresh mussels, clams, calamari, octopus, shrimp, xvoo, garlic and lemon

PEPERONI RIPIENI \$11.50

Bell peppers stuffed with arborio rice, beef, parmigiano and collina tomatoes

BRUSCHETTA NAPOLETANA \$8.50

Ciabatta Bread with plum tomatoes, garlic, xvoo, and basil with arborio rice, beef, parmigiano and collina tomatoes

BRUSCHETTA NAPOLETANA \$8.50

Ciabatta Bread with plum tomatoes, garlic, xvoo, and basil

FRITIURA DEL GOLFO \$12.50

Fried Calamari with shrimp and banana peppers

PANZAROTTI E ZEPPOLE \$9.50

Mother's dough and potato croquettes

MILLE FOGLIE DI MELANZANE \$11.50

Maestro version of eggplant parmigiana

ZUPPA DI COZZE \$12.50

Prince Edward fresh mussels with garlic and tomato crostini

ANTIPASTO DELLA CASA MAESTRO \$13.50

Signature antipastos from the house of Maestro



INSALATE E PANINI

PANZANELLA \$9.50

Heirloom tomato, red onion, cucumber, oregano, crostini

MISENO \$11.50

Baby arugula, bell peppers, artichokes, ricotta salata, limoncello dressing

INSALATA DI CAESAR \$9.50

Crispy romano, our caesar dressing, shaved parmigiano

MEDITERRANEA \$12.50

Organic spring mix, walnut ricotta salata, olives, aceto

Topping Available — Shrimp, Chicken, Grilled Vegetables (add \$4.99)

PANINO CON POLPETTE \$9.50

Homemade beef and veal meatballs

PANINO RUSTICO \$11.50

Parma prosciutto, fresh mozzarella, tomato, basil

PANINO MAESTRO \$10.50

Fresh mozzarella, imported Italian tuna, tomato, basil

PANINO DEL SALUMIERE \$11.50

Imported ham, provolone, soppressata

PANINO NAPOLETANO \$12.50

Mild Italian sausage, traditional Italian broccoli rabe

PASTA

BUCATINI PUTTANESCA \$14.50

Anchovies with capers and calamata olives

PENNE NAPOLETANA \$16.50

Our penne pasta with Italian Sausage, broccoli rabe and peperoncino

PASTA AL FORNO \$14.50

Baked pasta with mini veal meatballs, salami and three formaggi

SPAGHETTI ALLE VONGOLE \$15.50

Fresh little neck clams with xvoo and garlic

PENNE AL FUNGHETTO \$14.50

Penne pasta with eggplant, buffalo mozzarella and collina tomatoes

PASTA E FAGIOLI \$12.50

Pasta and slowed cooked cannellini beans, Not your ordinary soup

PASTA CA COCOZZA \$13.50

Pasta with caramelized onions, Italian sausage, pumpkin and shaved parmigiano

CANNELLONI GRATINATI \$14.50

Homemade pasta filled with ground beef, salami, and fresh mozzarella

GNOCCHI ALLA SORRENTINA \$15.50

Our potato hand made pasta with collina tomatoes, buffalo mozzarella and basil

PACCHERI ALLE COZZE \$17.50

Gragnano paccheri with Prince Edward mussels and collina tomatoes

PASTA CON POLPETTE \$13.50

Pasta with homemade meatballs in our traditional sauce

