

De Marcos

— RESTAURANT & BAR —

411 BURMONT ROAD, DREXEL HILL PA, 19026

(610)-622-4222

WWW.DEMARCOSRESTAURANT.COM

APPETIZERS

Calamari

Lightly dusted calamari rings. Tossed in our tangy lemon butter sauce with roasted red peppers, banana peppers & black olives. \$12

Egg Plant Sticks

Panko crusted eggplant sticks topped with pecorino Romano cheese & our gravy dipping sauce. \$9

Cheesesteak Fries

Chopped ribeye tossed in an American cheese sauce over season French fries. \$12

Wings

Twice fried or baked. Tossed with your choice of sauce: Buffalo, Jack Daniels BBQ, Buffalo BBQ or Garlic Formaggio. \$12

Boneless Wings

Breaded chicken chunks. Sauce choices: Buffalo, Jack Daniels BBQ or Buffalo BBQ. \$11

Cheesesteak Dip

Seasoned ribeye in melted American cheese dipping sauce. Served with toasted crostini. \$11

Bacon Mac & Cheese Balls

Elbow macaroni & our cheese blend, wrapped in bacon & rolled in panko bread crumbs. \$10

Baked Lobster Mac & Cheese

Elbow macaroni tossed with our unique cheese blend, with chunks of lobster, sprinkled with panko bread crumbs & cheddar cheese. \$16

Lamb Lollipops

Flame grilled lollipops drizzled with a red wine balsamic demi-glaze. \$16

Spinach & Crab Dip

Chopped spinach & lump crab meat tossed in white wine swiss cheese sauce. Served with toasted crostini. \$12

Fried Pizzas

Pizza dough stuffed with pizza sauce & mozzarella cheese. Fried & rubbed with garlic butter & Italian herbs. \$8

Cheesesteak Eggrolls

Seasoned ribeye rolled in our house made dough with chunks of American cheese. \$11

Baked Meatballs

Beef, veal & pork blend meatballs topped with our red gravy, mozzarella & pecorino Romano cheese. \$10

Prosciutto Arancini

Italian rice balls stuffed with prosciutto & mozzarella cheese. Rolled in panko bread crumbs & fried. Topped with a blush vodka cream sauce. \$12

Mussels

One pound of White-Water mussels in our red seafood gravy. \$11

Shrimp Lejon

Shrimp stuffed with Dijon horseradish and wrapped in bacon. \$15

Bruschetta

Chopped tomatoes, red onions, garlic & fresh basil. Topped with mozzarella & pecorino Romano cheese, drizzled with a balsamic vinegar reduction. \$10

Steamed Mid-Neck Clams

One pound of mid-neck clams in our light oil & garlic sauce. \$12

Cheese Bombs

Pasta shells stuffed with four cheeses, breaded in panko bread crumbs & fried. \$10

Chicken Parmesan Eggrolls

Panko crusted chicken breast rolled in our homemade dough with mozzarella cheese & gravy. \$12

ENTREES

Shrimp & Lobster Risotto

Chunks of lobster tossed with Italian Arborio rice in our creamy lobster sauce. Topped with grilled shrimp. \$28

Sambuca Glazed Salmon

Grilled Salmon glazed with sambuca over pecorino Romano risotto & garlic green beans. \$24

Veal Ava

Veal Medallions topped with grilled prosciutto & mozzarella cheese in a white wine lemon butter sauce with cappers. Served with linguine. \$24

Scrapple Stuffed Double Cut Pork Chop

Double cut pork chop stuffed with a scrapple stuffing, grilled & topped with a bourbon peach glaze. Served with Yukon gold mashed potatoes & asparagus. \$24

Chicken DeMarco

Sautéed chicken medallions in our white wine garlic cream sauce. Topped with melted mozzarella cheese & grilled prosciutto. Served with linguine. \$20

Chicken Marsala

Sautéed chicken medallions in our creamy marsala sauce. Topped with grilled mixed mushrooms & fresh chopped tomatoes. Served with Yukon gold mashed potatoes & spinach. \$19

Chicken Parmesan

Panko crusted chicken medallions, topped with mozzarella cheese over a bed of gravy. Served with a side of our house made linguine. \$19

Shrimp & Tortelloni

Jumbo tortelloni tossed in a Cajun cream sauce. Topped with grilled shrimp & roasted red peppers. \$22

Crab Cakes

Jumbo lump crab meat drizzled with a champagne cream sauce. Served with Yukon gold mashed potatoes & spinach. \$25

Baked Gnocchi

Ricotta gnocchi tossed in a vodka cream sauce with pancetta & pepperoni. \$20

Hickory Smoked Bacon Wrapped Filet

Drizzled with a three day demi sauce. Served over Yukon gold Mashed potatoes & garlic green beans. \$30

Bolognese

Ground beef, veal, pork & sausage in a red wine gravy tossed with linguine. Topped with ricotta. \$17

Sausage Domenica

Crumbled Italian sausage in a caramelized onion cream sauce with ricotta Cavatelli. \$20

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SANDWICHES

Roast Pork Special

Roasted Italian pork topped with broccoli rabe, long hots & sharp provolone cheese on a seeded roll. \$15

Crab Cake Sandwich

Lump crab cake topped with tomato, arugula & garlic Dijon aioli on a brioche bun. \$15

Italian Cuban

Roast pork, Italian peppered ham, sharp provolone, caramelized onion, Dijon aioli & pickles. \$15

Jimmy Delicious

Italian pulled pork topped with creamy macaroni & cheese & crumbled bacon on a hoagie roll. \$14

Blackened Shrimp Po Boy

Blackened shrimp with shredded lettuce, tomato & spicy pickles. Drizzled with garlic Dijon aioli on a lightly toasted hoagie roll. \$16

Shrimp Tacos

Three tacos with shrimp, shredded lettuce, chopped tomato & red onion on a corn tortilla, drizzled with a sour cream crema. \$15

Cheesesteak

Shaved ribeye seasoned & chopped with American cheese on a hoagie roll. \$12

The Pig

Slow roasted Italian pork, pulled pork, peppered ham, sharp provolone cheese & grilled prosciutto on a seeded roll. \$15

Pepperoni Pizza Steak

Chopped ribeye & pepperoni tossed with pizza sauce & mozzarella cheese on a hoagie roll. \$13

Pub Burger

Our unique blend of beef, veal & seasoning. Flame grilled topped with American cheese, lettuce & tomato on a brioche bun. \$10

Shave Prime Rib

Shave angus prime rib topped with sharp provolone cheese, drizzled with bleu cheese horseradish aioli, toasted & served on garlic bread. \$16

Scrapple Burger

Pub burger topped with grilled scrapple, a fried egg & cheddar cheese. \$14

South Philly

Chicken cutlet topped with spinach, long hots & sharp provolone & baked. \$12

Chalutch

Shaved ribeye, chopped sweet sausage, green peppers & onions tossed with gravy, topped with provolone cheese & baked. \$15

PIZZAS

The Saggi

White pie topped with ground sausage, broccoli rabe, pecorino Romano cheese & finished with arugula. \$15

Hot & Spicy

White pie topped with American & mozzarella cheese, banana peppers & tomatoes. \$15

The Santino

White provolone pie topped with capicola, pepperoni, garlic & hot seed. Finished with a pizza sauce drizzle. \$16

Margherita

Red pie topped with fresh truffle mozzarella cheese, sliced tomato & basil. \$14

Cheesesteak

Served red or white. Chopped ribeye, American & mozzarella cheese. \$16

Regular Cheese

Red or White. \$12

Gavone

Red pie topped with sausage, prosciutto & pancetta. \$16

Upside Down

Provolone cheese topped with pizza sauce & pecorino Romano cheese. \$16

The Fredo

White pie topped with prosciutto, figs & fresh mozzarella. Finished with a balsamic vinegar reduction drizzle. \$16

Buffalo Chicken

Pulled chicken, mozzarella cheese & bleu cheese dressing, drizzled with buffalo sauce. \$15

The Parm

Chicken cutlet, meatballs, house gravy, mozzarella cheese & pecorino Romano cheese. \$16

Chicken DeMarco

White pie topped with white wine, pulled chicken, prosciutto, American & mozzarella cheese. \$16

The Coppola

White pie topped with asiago, ricotta, provolone cheese, caramelized red onions, capicola & fried pancetta. Finished with an extra virgin olive oil drizzle. \$16

SOUPS AND SALADS

Rustico Salad

Romaine lettuce with roasted red peppers, blackened chicken & gorgonzola cheese. \$12

Neptune Salad

Romaine lettuce tossed in our Caesar dressing, crab meat, Italian tuna & black olives. \$16

Blackened Chicken Caesar Salad

Romaine lettuce tossed in our creamy Caesar dressing, with blackened chicken, pecorino Romano cheese & croutons. \$12

Strawberry & Avocado Salad

Spinach salad tossed in a creamy balsamic vinaigrette, topped with fresh chopped strawberries & finished with avocado, prosciutto & feta cheese. \$15

Cucumber Lump & Tomato Salad

Lump crab meat tossed with cucumber & fresh chopped tomato in a red wine vinaigrette with Italian herbs. \$15

French Onion Soup

Our secret recipe, croutons, mozzarella & provolone cheese. \$6

Lobster Bisque

Chicken Escarole

*PARTIES OF 5 OR MORE MAY BE CHARGED 18% GRATUITY