

# Baldino's

At the Marriott Residence Inn Plainview  
9 Gerhard Rd, Plainview, NY 11803  
516-433-6200

## Appetizers

**Baldino's Maryland Crab Cakes**  
Served with Roasted Sweet Red Pepper  
Puree and Pineapple Salsa  
\$12.00

**Red & White Bruschetta**  
Diced Tomato, Basil, Garlic, White Bean,  
and Shallots  
Served with Pesto Oil  
\$10.00

**Mussels of the Day**  
Please Ask Your Server about  
Today's Selections  
\$12.00

**Baked French Onion Soup**  
Classic Bistro Style  
\$7.00

**San Pellegrino**  
Sparkling Mineral Water  
\$6.00

**Mushroom Medley Vol-Au-Vent**  
Crimini, Button, Shitake & Portobello  
Mushrooms Served in a Sherry Cream  
Sauce in a Puff Pastry  
\$12.00

**Fried Calamari**  
Served with Fresh Tomato Sauce and  
Lemon  
\$12.00

**Vegetarian Spring Roll**  
Crispy Wonton  
Served over Jicama Salad with a Peanut  
Sauce  
\$12.00

**Acqua Panna**  
Natural Spring Water  
\$6.00

## Salads

**Traditional Caesar Salad**  
Served with Creamy Garlic Dressing and Homemade  
Croutons  
\$10.00

**Chef's Classic Salad**  
Mesclun Greens, Gorgonzola, Sesame Coated Walnuts,  
Diced Pears and Dried Cranberries  
with a Hazelnut Oil Dressing  
\$12.00

♥ **Grilled Shrimp Salad Nicoise Style**  
Romaine Lettuce with Green Beans, Kalamata  
Olives, Plum Tomatoes, and Grilled Shrimp, Served  
with Dijon Vinaigrette  
\$12.00

**Warm Spinach Salad**  
Served with Hot Bacon Dressing,  
Hard Boiled Egg, Red Onions  
\$12.00

**Tomato, Mozzarella, Roasted Peppers**  
Sliced Fresh Mozzarella with Farm Ripened Tomatoes, Slow Roasted Peppers, Basil, Virgin  
Olive Oil, Balsamic Vinegar  
\$10.00

# Entrées

## ***Crispy Lacquered Roast Chicken***

*Soy-Honey Glace*

*\*Chefs Favorite\**

\$20.00

## ***Chicken Breast Carmello***

*Chicken Breast Layered with*

*Prosciutto & Fresh Mozzarella*

*Served with a Mushroom Demi-Glace*

\$21.00

## ***Mixed Seafood Linguini***

*Calamari, Scallops, Mussels, Clams & Shrimp*

*with Plum Tomatoes, in a*

*White Wine, Lemon & Garlic Sauce*

\$21.00

## ***Sesame Crusted Tuna***

*Served with Lime, Ginger and Bok-Choy with*

*Crispy Sweet Potatoes*

\$24.00

## ***Veal Baldino***

*Sautéed Medallions of Veal,*

*with Wild Mushrooms,*

*Dry Vermouth in a Light Cream Sauce*

\$23.00

## ***Imported Rigatoni Filet di Pomodoro***

*Served with House-made, Home-style Meatballs*

\$19.00

## ***Signature Side***

*Stuffed Tomato with Gorgonzola, Roasted*

*Garlic, Olive Oil*

\$6.95

## ***Black Angus Filet Mignon***

*Sautéed in Madeira Wine Sauce*

*And Wild Mushrooms*

\$30.00

## ***Traditional NY Strip Choice Sirloin***

*Your Choice of:*

*Chimichurri Sauce,*

*Garlic Butter, or Cajun Style*

\$29.00

## ***Pan-Roasted Breast of***

***Long Island Duck***

*With a Honey- Orange Marinade Served with*

*Apple-Fig Compote*

\$24.00

## ***Napa Valley Double Cut Pork Chop***

*Hoisin, Tamarind, Honey & Ginger*

\$23.00

## ***Honey Pecan Crusted Salmon***

*Served with Pineapple Salsa*

\$22.00

## ***Signature Side***

*Broccoli Rabe with Roasted Garlic*

\$6.95

# Wine List

<u>Champagne</u>	<u>Glass</u>	<u>Bottle</u>
<i>Brut, Korbel, N/V (California)</i>		\$29.00
 <u>White Wines</u>		
<i>Pinot Grigio, Danzante, Robert Mondavi Import (Italy)</i>	\$7.00	\$27.00
<i>Light, Crisp, Very Refreshing, Food Friendly</i>		
<i>Pinot Grigio, Santa Margherita (Italy)</i>		\$37.00
<i>Dry, Full Bodied, Crisp and Firm in Structure</i>		
<i>Sauvignon Blanc, Chateau Souverain (Sonoma)</i>	\$7.00	\$25.00
<i>Crisp Hints of Gooseberry and Passion Fruit</i>		
<i>Sauvignon Blanc, Mariehau (New Zealand) 2006</i>	\$9.00	\$32.00
<i>Dry, Crisp, Refreshing, Bold Citrus</i>		
<i>Chardonnay, Clos Du Bois, Sonoma (California)</i>	\$8.00	\$29.00
<i>Vanilla Oak, Toasty, Nutty, Spice on Finish</i>		
<i>White Zinfandel, Beringer (California)</i>	\$7.00	\$25.00
<i>Light and Crisp with Soft Flavors of Strawberry and Kiwi</i>		
<i>Gavi di Gavi, Ca' Bianca (Piedmont)</i>		\$28.00
<i>Complexity, Balance, Vibrancy by Which All Other Gavi's Aspire to</i>		
 <u>Red Wines</u>		
<i>Pinot Noir, Five Rivers (Central Coast)</i>		\$20.00
<i>Light Bodied, Berry and Fruit Overtones</i>		
<i>Shiraz, Rosemount (Australia)</i>	\$7.00	\$26.00
<i>Medium Bodied, Ripe Fresh Fruit, Toasty, American Oak</i>		
<i>Chianti, Bolla (Italy)</i>	\$7.00	\$24.00
<i>Medium Bodied, Well Balanced, Rich and Fragrant with Velvety Softness</i>		
<i>Cabernet Sauvignon, Miguel Torres (Chile)</i>		\$30.00
<i>Medium Bodied, Ruby Color, Graceful Fruit and Vibrant Finish</i>		
<i>Cabernet Sauvignon, Robert Mondavi (Woodbridge)</i>	\$7.00	\$25.00
<i>Medium Bodied, Soft and Velvety, with Bell Pepper Flavors Ending in a Coffee-like Finish</i>		
<i>Cabernet Sauvignon, R.H. Phillips (California)</i>		\$19.00
<i>Full Bodied, Rich Garnet Color, Jam and Oak Finish</i>		
<i>Merlot, Blackstone (California)</i>	\$7.00	\$27.00
<i>Medium Bodied, Deep Ruby in Color, with Abundant Aromas of Fresh Fruit and Rose Petals</i>		
<i>Brunello, Castello Banfi (Tuscany)</i>		\$90.00
<i>Full Bodied, Dry, Hint of Spice and Oak in the Nose, Velvet Finish</i>		