



120 Causeway Dr
Unit 7
Ocean Isle Beach, NC

TO GO / DELIVERY DINNER
PHONE: (910) 579-3233

STARTERS

- FRIED CALAMARI** Golden fried calamari with lemon wedges and marinara | \$13
- FRIED MOZZARELLA** Battered mozzarella sticks | \$8
- MEATBALLS & RICOTTA** House made meatballs with whipped ricotta & fresh tomato sauce | \$11
- WINGS** Served with your choice of sauce: mild, hot, honey BBQ, or garlic parmesan 6 wings | \$8 12 wings | \$14
- MUSSELS MARINARA** Fresh PEI mussels sauteed in garlic, olive oil & tomato sauce | \$12 **GF**
- STUFFED BANANA PEPPERS** Spicy banana peppers stuffed with Italian sausage & crushed tomatoes | \$13 **GF**

SALADS

- ANITPASTO** Prosciutto, artichoke, roasted peppers, fresh mozzarella, tomatoes, salami, stuffed cherry peppers, pepperoncini peppers & provolone cheese | \$14 **GF**
- HOUSE** Romaine & iceberg lettuce, cucumbers, roma tomatoes, olives, onions & croutons | \$9
- CLASSIC CAESAR** Fresh romaine lettuce, classic Caesar dressing & croutons | \$9
- STRAWBERRY & WALNUT** Fresh strawberries, romaine lettuce, goat cheese & candied walnuts | \$11
- MAKE ANY SALAD A MEAL** Add grilled or blackened: Chicken | \$5 Shrimp | \$7

DRESSINGS
Ranch | Creamy Italian | Honey Mustard
Blue Cheese | 1000 Island | Balsamic

PASTA

Served with housemade focaccia bread and your choice of a caesar or house salad

- SPAGHETTI ALLA MEATBALLS** Spaghetti topped with our tomato sauce and housemade meatballs | \$16
- PENNE VODKA** Penne pasta in a light tomato cream sauce | \$16 **V**
- LASAGNA** Fresh pasta sheets layered with bolognese & besciamella | \$17
- FETTUCCHINE ALFREDO** Fettuccine pasta with a classic homemade alfredo sauce | \$15 **V**
Add Chicken | \$5 Add Shrimp | \$7
- PAPPARDELLE BOLOGNESE** Homemade wide ribbon pasta with an authentic meat sauce | \$18
- BAKED ZITI** Pasta with ricotta cheese & tomato sauce topped with melted mozzarella | \$15
- TORTELLINI MICHAELANGELO** Cheese tortellini, bacon, spinach, mushrooms, and sun-dried tomatoes with alfredo sauce | \$17
- PENNE CONTADINA** Penne pasta tossed with roasted red peppers, onions, mushrooms and Italian sausage | \$17

SPECIALTIES

Served with housemade focaccia bread and your choice of a caesar or house salad

- PASTA PESCATORE** Shrimp, calamari & mussels sauteed in a garlic oil, white wine & tomato sauce served with fettuccine | \$22
- SHRIMP FRA DIAVALO** Shrimp with a hot & spicy tomato sauce tossed in fettuccine pasta | \$20

CALZONE & STROMBOLI

Add a caesar or house salad | \$4.50

- CHEESE STROMBOLI** Fresh dough filled with mozzarella cheese & your choice of one filling | \$11
- MARIA'S STROMBOLI** Fresh dough filled with sausage, pepperoni, onions, mushrooms & mozzarella | \$13
- DELI STROMBOLI** Fresh dough filled with ham, pepperoni, salami & mozzarella | \$13
- CHEESE CALZONE** Fresh dough filled with ricotta & mozzarella cheeses with your choice of one filling | \$11
- VEGETARIAN DELIGHT STROMBOLI** Fresh dough filled with **V** eggplant, spinach, onions, mushrooms, red peppers & mozzarella | \$13
- PHILLY CHEESE STEAK STROMBOLI** Fresh dough filled with steak, mushrooms, onions & American cheese | \$14

CLASSIC NY STYLE PIZZA

Our signature Neapolitan dough - thin and soft with a light crust. Made from 4 fine ingredients: non-gmo double zero Neapolitan flour, water, sea salt and yeast.

	10"	16"		
MARIA'S Pepperoni, sausage, mushrooms, onions, red peppers & tomato sauce	\$13	\$25	TOPPINGS / FILLINGS	BACON
MEAT LOVERS Pepperoni, sausage, ham, bacon & tomato sauce	\$13	\$25		SAUSAGE
PESCATORE Shrimp, clams, garlic, & olive oil sauce	\$14	\$24		EXTRA CHEESE
MEDITERRANEAN Sausage, olives, red peppers, goat cheese, garlic & olive oil sauce	\$12	\$21		OLIVES
MARGHERITA Roma tomatoes, fresh basil & tomato sauce V	\$12	\$19		JALAPENO
RICOTTA Ricotta cheese, fresh roma tomatoes, basil, garlic & olive oil V	\$12	\$21		MUSHROOMS
VEGETARIAN Olives, artichoke hearts, red peppers, spinach & tomato sauce V	\$12	\$21		PINEAPPLE
CLASSICO Mozzarella cheese & tomato sauce \$11	\$10	\$15		PEPPERONI
Additional Toppings 10" \$1 each 16" \$2 each				GOAT CHEESE
				SPINACH
			BANANA PEPPERS	
			ROASTED RED PEPPERS	
			HAM	
			PROSCIUTTO	
			ONION	
			SHRIMP \$5	
			MEATBALLS	
			CHICKEN BREAST \$3	
			ANCHOVIES	
			FRESH CRACKED EGG \$2	

Maria's

PIZZERIA

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WINE

WHITE		6oz	9oz	Bottle
01	Sauvignon Blanc, Dashwood			36
02	Prosecco, Monvin	7	10	
07	Sauvignon Blanc, Twin Islands	9	13	34
22	Pinot Grigio, Italico	8	12	32
23	Pinot Grigio, Tommasi			45
25	Pinot Grigio, Corte Ballo			33
32	Riesling, Sun Garden	8	12	35
35	Pinot Gris, Chemistry			36
38	Vinho Verde, Avelada			30
40	Chardonnay, Buttercup	9	13	34
42	Chardonnay, Backhouse	8	12	27
45	Chardonnay, Chalk Hill			45
55	Chardonnay, Talmard Macon			47
57	Rose, La Galope	8	12	32
60	Chenin Blanc, Blooming White			34
71	Chardonnay, Duck Horn			60
77	Soave, Bertani			52
83	Falanghina, Paternoster			35
85	Chardonnay, Noah River			38

SWEET

		6oz	9oz	Bottle
209	Moscato, San Antonio Villadoro	8	12	27

SPARKLING

				Bottle
	Prosecco, Casalotta			28

RED

		6oz	9oz	Bottle
215	Pinot noir, Noah River			38
217	Pinot Noir, Picket Fence			51
233	Pinot Noir, Gooseneck			45
240	Pinot Noir, Backhouse	8	12	28
242	Malbec, Bodini	8	12	32
245	Chianti, Melini	8	12	32
254	Chianti Riserva, Melini			45
272	Montepulciano d'Abruzzo, Fantini	9	13	34
275	Zinfindael, Heavy Weight	9	13	36
277	Primitivo, Mezzo			40
280	Negroamaro, Mezzo			40
283	Merlot, Backhouse	7	10	27
287	Grenache/Tempranillo, Mosen Cleto Crianza			35
288	Red Blend, Ghostrunner			44
290	Cabernet, Backhouse	8	12	27
298	Barolo, Marchesi			89
300	Barbera, Armangia			50
302	Barbera d'Asti, Araidica			40
305	Sangiovese/Cab, Tomassi Rompicollo			45
306	Rosso Di Montalcino, Banfi			63
308	Brunello, Col d'Orcia			98
317	Cabernet Sauvignon, Poggio al Tufo Tommasi			46
320	Cabernet Sauvignon, Hogue			39
325	Cabernet Sauvignon, Moss Back			35
330	Bordaux Blend, Chateau d'Arcins			39
339	Pure Paso Red Blend, J. Lhor			66
341	Valpolicella Classico, Tommasi			37
345	Valpolicella Ripasso, Tommasi			55
350	Amarone, Righetti			85

BOTTLES

Budweiser \$4	Corona Extra \$4
Bud Light \$4	Corona Light \$4
Miller Lite \$4	Guinness \$4
Michelob Ultra \$4.50	Highland Oatmeal Porter \$4.50
Coors Light \$4	

DRAFT

Michelob Ultra \$3.50	Lieutenant Dank IPA \$4.50
Bud Light \$3.50	Yuengling \$3.50
Peroni \$3.50	Prosecco Sparkling Wine \$6
Blue Moon \$3.50	Stella \$4.50

BEVERAGES

Pepsi	Iced or Hot Tea
Diet Pepsi	Acqua Panna
Sierra Mist	San Pellegrino
Mt. Dew	Coffee - Regular & Decaf
Dr. Pepper	Cappuccino
Lemonade	Espresso

MARIA'S WHISKEY BAR

VODKA

House - Svedka
Tito's
Grey Goose
Ketel One
Absolut
Smirnoff Vanilla
Smirnoff Citrus

GIN

House - Beefeaters
Bombay Sapphire
Hendrick's
Conniption Navy
Tanguery

WHISKEYS AND BOURBONS

AMERICAN

Jim Beam - KY
Makers Mark - KY
Jack Daniels - TN
Jack Daniels Single Barrel Select - TN
Jack Daniels Fire - TN
Jack Daniels Honey - TN
Jack Daniels Winter Jack Cider - TN
Jack Daniels Apple - TN
Eagle Rare - KY
Buffalo Trace - KY
Woodford Reserve Chocolate Malted Rye - KY
Woodford Reserve Double Oaked - KY
Woodford Reserve Wheat - KY
Woodford Reserve Malt - KY
Woodford Reserve Rye - KY
Woodford Reserve Straigh Bourbon - KY
Stagg Jr - KY
Bulleit - KY
Bulleit Rye - KY
Elijah Craig Small Batch - KY

IRISH

Readbreast Single Pot Still 12 Year
Jameson
Proper

CANADIAN

Canadian Club
Crown Royal
Crown Apple

SCOTLAND

Johnnie Walker Black Label Blended
Johnnie Walker Red Label Blended
Glenlivet Single Malt 12 year
Dewars Blended
MacCallan
Glenfiddich

COCKTAILS

MARIA'S MARGARITA

El Jimador 100% Blue Agave Tequila, Cointreau and freshly squeezed citrus juices

LEMON DROP MARTINI

Tito's Vodka, Caravella Limoncello and freshly squeezed lemon juice

MARIA'S COSMO

Svedka Vodka, Cointreau, and freshly squeezed lime juice with an orange slice

ANGELO'S OLD FASHIONED

Luxardo Original Maraschino Cherries, Scrappy's Organic Orange Bitters, Eagle Rare KY Bourbon and Club Soda

MARIA'S CLASSIC MARTINI

Ketel One Vodka or Bombay Sapphire Gin served on the rocks or straight up with blue cheese stuffed olives

DEATH BY CHOCOLATE

Smirnoff Vanilla Vodka, Bailey's Irish Cream, Godiva Chocolate Liqueur and whipped cream

LIMONCELLO SPRITZ

Caravella Limoncello, Prosecco and Club Soda