



MARCELLO'S

ITALIAN EATERY

SMALL PLATES

TORTELLINI SOUP	10
ANTIPASTO BOARD House-cured meats, cheese, pickled vegetables, jams, honey, olive oil	28
CLAMS CASINO Bacon, casino butter, breadcrumbs	16
TRADITIONAL CALAMARI Pomodoro Sauce	18
ITALIAN CALAMARI Sweet & spicy	19
PANE COTTO Cubes of housemade bread worth broccoli rabe, chorizo, cannellini beans, garlic and San Marca tomatoes	16
BRICK OVEN WINGS Garlic Parmesan	16
MOM'S MEATBALLS San Marzano tomato sauce, ricotta	13
FRIED MOZZARELLA San Marzano tomato sauce	13
CRAB CAKES Chipotle aioli, arugula house salad	18
ARANCINI Served with San Marzano sauce	13
CRISPY BURRATA Burrata infused with house made pesto sauce, served with marinara sauce	16

SALADS

Add grilled chicken +7 | grilled steak +10 | shrimp or salmon +12

ARUGULA & PROSCIUTTO Grape tomato, red onion, focaccia croutons, goat cheese ricotta, citrus vinaigrette	17
SICILIAN ARUGULA SALAD Oranges, red onions, grape tomatoes, shaved parmesan, lemon vinaigrette	18
HARVEST SALAD Arugula, green apple, Gorgonzola, dried cranberries, walnuts, vinaigrette	16
CAESAR Romaine, tomato, olives, hard boiled egg, focaccia croutons, Parmesan, caesar dressing	14
INSALATE BURRATA Arugula, Burrata, roasted peppers, prosciutto, grape tomatoes, vinaigrette	19
ROASTED BEET Baby greens, goat cheese, red onion, toasted oats, pistachios, vinaigrette	16
WATERMELON AND ARUGULA SALAD Cubes of fresh watermelon with arugula, pistachios, ricotta salata, citrus dressing	16
BUTCHER'S CHOPPED SALAD Green leaf lettuce, fresh mozzarella, grape tomatoes, roasted peppers, spicy pepperoncini, cucumber & house-cured meats, vinaigrette	18

SIDES

BROCCOLI RABE	9
PAN ROASTED YUKON POTATO	8
FRIES	7
ROASTED GARLIC MASHED POTATOES	8
PARMIGIANA POLENTA FRIES	8
PARMIGIANA RISOTTO	9

BRICK OVEN PIZZA

Gluten free available +8

PIZZA ALLE VODKA Vodka sauce, crispy chicken, mozzarella	19
MARGHERITA Fresh mozzarella, basil, tomato sauce	16
PIZZA VERDE Grilled pizza crust topped with tomato sauce, arugula, fresh mozzarella, plum tomatoes and onions	18
WHITE CLAM Fresh clams, garlic, mozzarella, olive oil, garlic	22
FIG & PROSCIUTTO Fig jam, Parmesan, prosciutto, mozzarella, Gorgonzola	19
RONI, ONION & MUSHROOM Pepperoni, tomato sauce, caramelized onions, portobello mushrooms and mozzarella	18
BUFFALO CHICKEN Spicy buffalo sauce, crispy chicken, mozzarella	18
NICK'S SPECIAL Tomato sauce, prosciutto, burrata, hot honey	19
SEAFOOD LOVERS Shrimp, calamari, clams, mozzarella, Calabrian chili, garlic & olive oil	27
STEAK & POTATO Grilled N.Y. Strip, mozzarella, caramelized onions, mashed potatoes	22

MAIN PLATES

CHICKEN PARMIGIANA Breaded chicken breast baked with house made marinara & mozzarella, spaghetti	27
PAN ROASTED SALMON Seafood stuffing crusted salmon with parmesan risotto, grilled asparagus in a cognac cream sauce	39
CHICKEN MARSALA Chicken breast sautéed in Marsala wine, mushrooms, sun-dried tomatoes and wild mushroom ravioli	27
CHICKEN PICATA Chicken breast sautéed in white wine, lemon, capers, roasted peppers and penne	27
VEAL PARMIGIANA Breaded veal cutlet baked with house made marinara & mozzarella, spaghetti	27
VEAL SALTIMBOCA Veal scaloppini, prosciutto, fontina, spinach, roasted garlic mashed potato, sage demi-glace	29
PRIME N.Y. STRIP Roasted garlic mashed potato, truffle butter	39
BRICK OVEN CHICKEN ½ Roasted chicken with garlic mashed potato, broccoli rabe and rosemary thyme au jus	25
EGGPLANT ROLLATINI Served with spaghetti	26
PORK ROAST CALABRESE Slow roasted suckling pig, broccoli rabe, crispy potatoes, roasted peppers and onions, cherry pepper jus	34

PASTA

Gluten free available +4

MOM'S SPAGHETTI & MEATBALLS San Marzano tomato, mini meatballs	22
LINGUINI & CLAMS Local little neck clams, oil, garlic, herbs	27
PENNE ALLA VODKA Caramelized onions, pancetta, tomato, vodka cream sauce	23
GNOCCHI SORRENTINO House made gnocchi, San marzano tomato sauce, topped with fresh ricotta	26
LOBSTER RAVIOLI Sundried tomatoes, mushroom, asparagus cognac cream sauce	36
RIGATONI MELANZANE Roasted eggplant, fresh mozzarella, San Marzano tomato & basil	25
CAVATELLI RAPINI Broccoli rabe, oil & garlic, cannellini beans, sausage crumbs, parmigiano	25
PAPPARDELLE Short rib ragu topped with burrata	29

NO SUBSTITUTIONS | Shared Plate Charge \$6.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food born illness

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WINE LIST

ALL THINGS BUBBLY

Spumante, Verdi, Italy	6	45
Prosecco, La Marca, Italy	12	44 (Full Btl)
Prosecco Rosé, Torresella, Italy	13	46
Brut, Vollereaux, France	18	70
Brut, Moet & Chandon Imperial, France		85
Brut, Moet & Chandon Imperial, France (187ml)		18

HALF BOTTLE SELECTIONS

Sauvignon Blanc, Whitehaven, Marlborough		24
Chardonnay, J. Lohr Riverstone, Arroyo Seco		24
Moscato, Michele Chiarlo Nivole, Piedmont		30
Pinot Noir, La Crema, Sonoma Coast		24
Cabernet Sauvignon, Justin, Paso Robles		34

ROSÉ

Whispering Angel, Provence	18	68
Diora, California	10	38

WHITE WINES

CRISP & BRIGHT

Riesling, Relax, Mosel, Germany	9	34
Albariño, Martin Codax, Galicia	14	54
Sauvignon Blanc, Matua, Marlborough	10	38
Sauvignon Blanc, Cakebread, Napa	—	75
Pinot Grigio, Mezzacorona, Trentino-Alto Adige	10	38
Pinot Grigio, Bortoluzzi, Friuli-Venezia Giulia	—	46
Sancerre, Franck Millet, Loire	18	70
Lugana, Ca' Maiolo, Italy	15	45

SOFT & SUPPLE

Gavi di Gavi, Villa Sparina, Piedmont	12	44
Chardonnay, Kendall-Jackson VR, California	11	42

REMARKABLE REDS

SOFT & SILKY

Pinot Noir, Spellbound, California	10	38
Red Blend, Sella Antica, Tuscany	10	38
Merlot, Noble Vines 181, California	10	38
Malbec, Ruta 22, Argentina	10	38
Montepulciano, Fantini, Abbruzzo	10	38
Chianti Classico, Goose Hill, Tuscany	10	38
Chianti Classico, Castillo Vicchiomaggio, Tuscany	—	66
Pinot Noir, Rodney Strong Estate, Russian River	—	56
Pinot Noir, Firesteed, Willamette Valley	—	48
Dolcetto di Dogliani, Luigi Einaudi, Piedmont	—	58
Sangiovese, Cecchi, Toscana	11	42

RICH & ROBUST

Cabernet Sauvignon, J.Lohr Seven Oaks, Paso Robles	12	44
Claret by Francis Ford Coppola, California	12	46
Cabernet Sauvignon, Educated Guess, Napa	—	60
Cabernet Sauvignon, Justin, Paso Robles	—	78
Cabernet Sauvignon, Oberon, Napa	—	62
Zinfandel OV, Predator, Lodi	—	42
Zinfandel, Ridge, Paso Robles	—	86
Zinfandel, Roseblum Cellars, Paso Robles	—	68
Rosso di Montalcino, Costello Banfi, Tuscany	—	66
Campaccio, Terrabianca, Tuscany	—	89
Amarone, Luigi Righetti, Veneto	—	85
Nebbiolo, Langhe Produttori de Barbaresco, Piedmont	—	48
Barolo, Franco Amoroso, Piedmont	—	85

*Glass \$ | Bottle \$

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