



MARCELLO'S

ITALIAN EATERY

SMALL PLATES

- TORTELLINI SOUP** 10
- TRADITIONAL CALAMARI** 10
Pomodoro Sauce
- ITALIAN CALAMARI** 12
Sweet & spicy
- FRIED MOZZARELLA** 8
San Marzano tomato sauce
- ARANCINI** 8
Served with San Marzano sauce
- CRISPY BURRATA** 9
Burrata infused with house made pesto sauce, served with marinara sauce

SALADS

Add chicken +6 | steak +10 | shrimp or salmon +12

- ARUGULA & PROSCIUTTO** 11
Grape tomato, red onion, focaccia croutons, goat cheese ricotta, citrus vinaigrette
- SICILIAN ARUGULA SALAD** 11
Oranges, red onions, grape tomatoes, shaved parmesan, lemon vinaigrette
- HARVEST SALAD** 10
Arugula, green apple, gorgonzola, dried cranberries, walnuts, vinaigrette
- CAESAR** 10
Romaine, tomato, olives, hard boiled egg, focaccia croutons, parmesan, caesar dressing
- INSALATE BURRATA** 12
Arugula, burrata, roasted peppers, prosciutto, grape tomatoes, vinaigrette
- ROASTED BEET** 11
Baby greens, goat cheese, red onion, toasted oats, pistachios, vinaigrette
- BUTCHER'S CHOPPED SALAD** 12
Green leaf lettuce, fresh mozzarella, grape tomatoes, roasted peppers, spicy pepperoncini, cucumber & house-cured meats, vinaigrette
- WATERMELON & ARUGULA SALAD** 12
Cubes of fresh watermelon with arugula, pistachios, ricotta salata, citrus dressing

Paninis

Served with fries

- MARCELLO'S PANINI** 12
Grilled chicken, fresh mozzarella, roasted peppers, tomatoes, red onion, basil aioli on a toasted focaccia bread
- NICK'S PANINI** 12
Tomato, fresh mozzarella, spinach and pesto on a toasted focaccia bread
- SHARON'S PANINI** 13
Grilled N.Y. strip, gorgonzola, mushrooms, Calabrian chilis, aioli on a toasted focaccia bread
- VEGGIE PANINI** 12
Italian Focaccia wrap with breaded eggplant, sundried tomatoes, olives, caramelized onions, and fresh mozzarella cheese
- CHICKEN PARMIGIANA** 12

PASTA

Gluten free available +4

- MOM'S SPAGHETTI & MEATBALLS** 15
San Marzano tomato, mini meatballs
- PENNE ALLA VODKA** 16
Caramelized onions, pancetta, tomato, vodka cream sauce
- RIGATONI MELANZANE** 14
Roasted eggplant, fresh mozzarella, San Marzano tomato & basil
- CAVATELLI RAPINI** 15
Broccoli rabe, oil & garlic, cannellini beans, sausage crumbs, parmigiano
- PAPPARDELLE** 18
Short rib ragu topped with burrata

BRICK OVEN PIZZA

Personal size | Gluten free available +8

- PIZZA ALLE VODKA** 18
Vodka sauce, crispy chicken, mozzarella
- MARGHERITA** 15
Fresh mozzarella, basil, tomato sauce
- PIZZA VERDE** 17
Grilled pizza crust topped with tomato sauce, arugula, fresh mozzarella, plum tomatoes and onions
- WHITE CLAM** 21
Fresh clams, garlic, mozzarella, olive oil, garlic
- FIG & PROSCIUTTO** 18
Fig jam, parmesan, prosciutto, mozzarella, gorgonzola
- RONI, ONION & MUSHROOM** 17
Pepperoni, tomato sauce, caramelized onions, portobello mushrooms and mozzarella
- BUFFALO CHICKEN** 17
Spicy buffalo sauce, crispy chicken, mozzarella
- NICK'S SPECIAL** 18
Tomato sauce, prosciutto, burrata, hot honey
- STEAK & POTATO** 21
Grilled N.Y. strip, mozzarella, caramelized onions, mashed potatoes

MAIN PLATES

- CHICKEN PARMIGIANA** 18
Breaded chicken breast baked with marinara & mozzarella, spaghetti
- CHICKEN MARSALA** 18
Chicken breast sautéed in Marsala wine, mushrooms, sun-dried tomatoes and wild mushroom ravioli
- CHICKEN PICATA** 18
Chicken breast sautéed in white wine, lemon, capers, roasted peppers and penne
- VEAL PARMIGIANA** 18
Breaded veal cutlet baked with marinara & mozzarella, spaghetti
- VEAL SALTIMBOCA** 19
Veal scaloppini, prosciutto, fontina, spinach, roasted garlic mashed potato, sage demi-glace
- EGGPLANT ROLLATINI** 17
Served with spaghetti

Shared Plate Charge \$6.95

NO SUBSTITUTIONS

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

WINE LIST

*Glass \$ | Bottle \$

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 BOTTLES

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, Abruzzo	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