

MARCELLO'S



Soups

Pasta Fagirole Cup \$4 Bowl \$7

Soup of the Day Priced Accordingly

Antipasti

"ORDER A TASTING PLATTER 4 PERSON MINIMUM"

Piatto Rustica ~ Shaved Romano, sharp provolone, grilled zucchini, prosciutto, soppressata, Genoa Salami, assorted imported olives, marinated mushrooms and artichoke hearts topped with olive oil \$13

Cold Antipasto ~ Genoa salami, ham, provolone cheese, lettuce, tomatoes, cucumbers, red onions and imported olives Small \$9 Large \$11

Hot Antipasto For Two ~ Fried shrimp, stuffed mushrooms, mozzarella en carrozza, fried calamari and clams \$18

Arancini ~ Rice ball stuffed with green peas, Bolognese sauce and mozzarella then breaded, fried and topped with marinara sauce and mozzarella cheese \$7

Sticky Calamari ~ Fried Calamari tossed in a honey citrus soy reduction with pine nuts, raisins and roasted long hot peppers \$12

Fried Calamari ~ Hand cut squid lightly coated and fried, served with marinara sauce \$9

Bruschetta ~ Homemade crostini bread topped with marinated tomatoes, basil, garlic and olive oil \$7

Clams Casino & Oreganata ~ Baked middle neck clams topped with bell peppers, bacon, fresh herbs and breadcrumbs 1/2 dozen \$8 dozen \$14

Eggplant Napoleon ~ Layers of breaded eggplant, grilled tomatoes and fresh mozzarella cheese \$9

Tortone Bread ~ Italian bread stuffed with soppressata, spinach, roasted peppers, olives, provolone & mozzarella \$9

Garlic Bread Quattro formaggio ~ Hand rolled with fresh garlic, spices and a blend of mozzarella, Parmesan, sharp provolone and blue cheeses \$7 No cheese \$6

Mozzarella en Carrozza ~ Fried mozzarella cheese and fried shrimp topped with a white wine garlic sauce \$12

Cozze ~ Mussels sautéed in our homemade marinara sauce OR in white wine garlic and lemon \$12

Stuffed Mushrooms Combo ~ 2 mushrooms stuffed with homemade breadcrumbs and fresh herbs, 2 with crabmeat and goat cheese and 2 with sautéed broccoli rabe with sausage & sharp provolone \$12

Insalate

Marcello's Tossed Salad ~ Mixed field greens, fresh tomatoes, cucumbers, sliced apples, pine nuts, imported olives, celery and shaved Pecorino Romano cheese \$9

Caprese ~ Homemade wet mozzarella, ripe tomatoes, and fresh basil drizzled with olive oil and Balsamic glaze layered over mixed greens \$10

Caesar Salad ~ Crisp romaine lettuce with homemade garlic croutons and traditional Caesar dressing \$7

Chef Salad ~ Ham, turkey, provolone, hard boiled eggs, lettuce, tomatoes, cucumbers and red onion \$8

Greek Salad ~ Mixed field greens with cucumbers, tomatoes, red onion and feta cheese \$7

Portabella Salad ~ Grilled portabella over mixed field greens with roasted peppers and goat cheese \$9

Spinach Salad ~ Baby spinach, bacon, mushrooms, red onion and crumbled blue cheese \$8

Tortellini Salad ~ Tri color cheese tortellini with diced mozzarella cheese, tomatoes, cucumbers and red onions \$9

Blackened Ahi Tuna Salad ~ Seared Ahi tuna poke style with herbs and spices over field greens with cucumbers, alfalfa sprouts and bruchetta tomatoes \$12

Calamari Salad ~ Grilled calamari, cannelloni beans, field greens and cherry tomatoes tossed with fresh lemon juice and extra virgin olive oil \$12

Add grilled chicken to any salad \$3 or grilled shrimp \$5

Salad Dressings:

Dijon Balsamic Vinaigrette ~ Fat Free Raspberry ~ Ranch ~ Blue Cheese ~ Creamy Italian ~ Caesar ~ Honey Mustard ~ French
18% gratuity will be added on parties of six or more

ASK YOUR SERVER ABOUT HAVING A FAMILY STYLE MEAL

Pasta Classica

Choose Spaghetti, Parpadella, Linguine, Cappellini, Rigatoni or Penne

Or choose a specialty pasta Ravioli, Cavatelli, Gnocchi or Tortellini for an additional charge of \$2

Served with your choice of sauce

Filetto D' Pomodoro ~ San Marzano tomatoes, fresh basil, finely diced onions & olive oil \$13

*A'Matricciana ~ San Marzano tomatoes, fresh basil, sautéed with prosciutto, onions, and butter \$14

Bolognese ~ Fresh ground hearty meat sauce \$14

Aglío E Olio ~ Fresh roasted garlic, parmesan cheese, parsley and extra virgin olive oil \$12

Alfredo ~ Pecorino Romano cheese cream sauce with garlic, fresh cracked pepper and fresh basil \$13

Alla Vodka ~ imported ham and a splash of vodka in a tomato cream sauce with pecorino romano cheese \$13

Marinara ~ San Marzano tomatoes, fresh basil, finely diced garlic & olive oil \$13

Add chicken \$3 Shrimp \$5 Meatballs Or Sausage \$4

Pasta Al Forno

(ALL PASTAS FROM THE OVEN ARE TOPPED WITH MARINARA SAUCE AND HOMEMADE MOZZARELLA)

Cheese Ravioli ~ Lasagna ~ Manicotti ~ Stuffed Shells \$14

Baked Ziti ~ Ziti pasta baked with marinara sauce, mozzarella, Pecorino Romano and ricotta cheeses \$13

add eggplant for traditional Sicilian Baked Ziti \$2

Add Meatballs or Sausage \$4

Specialty Pastas

Lobster Ravioli Alla Vodka ~ Lobster filled ravioli topped with our famous vodka cream sauce \$15

Mimosa Lobster ravioli ~ with shrimp and crab meat in a mimosa cream sauce \$20

*Veal Rollatini ~ Grilled breaded veal tossed in A'Matricciana sauce with fresh mozzarella served over gnocchi \$19 (Sauce Description On Top Of Page)

Wild Mushroom Ravioli ~ mushroom filled ravioli sautéed with cremini and porcini mushrooms in a Gorgonzola & Brandy cream sauce \$17

Parpadella Primavera ~ Plum tomatoes, spinach, mushrooms, artichokes hearts, onions and broccoli in a pink cream sauce \$16

*Cavatelli ~ sautéed with broccoli rabe and sausage in extra virgin olive oil with fresh roasted garlic \$16

Bucatini ~ Bucatini pasta with Vinny's famous homemade meatballs and sweet sausage \$15

Linguine Clam Sauce ~ Fresh clams and baby clams in your choice of red or white sauce \$16

*Frutti de Mare ~ Calamari, scallops, shrimp, mussels and clams in a spicy marinara served over linguine \$20

Parpadella Con Bruschetta ~ Sautéed with fresh-diced tomatoes, basil, garlic and olive oil \$15

Bow Tie Pasta ~ broiled salmon and seared bay scallops sautéed with grilled zucchini and julienne red bell peppers in a lemon-paprika cream sauce \$20

Tortellini Tre Colori ~ Tri color Cheese tortellini with sautéed veal, cremini mushrooms and baby spinach in a Sherry cream sauce \$18

Add Chicken \$3 Shrimp \$5

Above served with pasta fagiole or salad and fresh baked bread / Soup du jour \$2 Seafood Soup \$4

*spicy

Sides

Sautéed Spinach \$5 ~ Broccoli Rabe \$7 ~ Mixed Vegetables \$5 ~ Roasted Potatoes \$5

Please One check per table/ Two Credit Cards Per Table/ Sharing charges will be applied

Secondi By Land

Marsala ~ Sautéed with mushrooms and onions in Marsala wine veal \$19 Chicken \$17

Scaloppini Sautéed with mushrooms and onions in dry sherry wine,
topped with mozzarella cheese veal \$19 Chicken \$17

Chicken Francese ~ Dipped in egg, fried and then sautéed with fresh lemon juice in white wine \$17

Parmigiana ~ Breaded and fried topped with our homemade marinara sauce and melted mozzarella cheese
veal \$19 Chicken \$17 Shrimp \$18 Eggplant \$16

Picante ~ Roasted peppers and mushrooms in a white wine and lemon caper sauce veal \$19 Chicken \$17

Picatta ~ Cutlets sautéed in a white wine and lemon caper sauce veal \$19 Chicken \$17

Alla Marcello ~ Breaded cutlet baked with ham and mushrooms sautéed in vodka sauce and
mozzarella cheese veal \$19 Chicken \$17

Pizzaïola ~ Sliced filet mignon sautéed with green peppers, mushrooms and onions sautéed in
marinara sauce and topped with melted mozzarella cheese \$21

Romano ~ Dipped in egg, fried and then topped with ham and mozzarella cheese and sautéed with mushrooms
in a lemon cream sauce veal \$19 Chicken \$17

Chicken Cacciatore ~ Half roasted chicken sautéed with green peppers, onions, mushrooms, potatoes,
kalamata olives, fresh rosemary and plum tomatoes, served over orzo \$17

Saltimbocca ~ Cutlets dipped in egg then fried and topped with baby spinach, prosciutto and
mozzarella in a lemon white wine sauce veal \$19 Chicken \$17

Sorrentino ~ Layer of cutlet and eggplant dipped in egg then fried and topped with prosciutto and mozzarella
in a garlic white wine sauce veal \$19 Chicken \$17

Eggplant Rollatini ~ Slices of eggplant stuffed with seasoned ricotta cheese, topped with marinara sauce
and melted mozzarella cheese \$17

By Sea

Shrimp Scampi

Fresh shrimp sautéed with fresh garlic and lemon in olive oil and white wine, served over linguine \$17

Trio Scampi

Mussels, shrimp and clams in scampi sauce served over linguine \$19

Pelto Marinara

Shrimp and chicken sautéed in marinara sauce served over fettuccine, topped with mozzarella \$18

Shrimp Fantasia

Fresh shrimp wrapped in prosciutto sautéed with baby spinach in a white wine sauce and topped with
melted mozzarella, served over capellini \$19

Shrimp Oreganata

Fresh shrimp stuffed with homemade blend of herbs, cheese and bread crumbs topped with a white wine
sauce, served over capellini \$18

Broiled Flounder

Fresh flounder broiled in a white wine sauce \$16

Flounder Francese

Fresh flounder dipped in egg then fried and sautéed with fresh lemon juice in white wine \$17

Fra Diabolo Calamari \$16 Mussels \$16 Shrimp \$18

Fresh calamari OR shrimp in a homemade spicy marinara sauce served over linguine

Marinara Calamari \$16 Mussels \$16 Shrimp \$18

Fresh calamari OR shrimp sautéed in our homemade marinara sauce served over linguine

If not specified above is served over penne & accompanied with fresh baked bread & pasta fagiole or salad

Specialty Pizza

The Best OLD FASHIONED TOMATO PIE

Fresh homemade wet mozzarella, fillets of San Marzano plum tomatoes, basil and extra virgin olive oil
THIN CRUST SICILIAN \$18 ROUND - LARGE \$14 / SMALL \$13

BROOKLYN TOMATO PIE

Light layer of mozzarella cheese, fillets of San Marzano plum tomatoes, basil and extra virgin olive oil
LARGE \$13 / SMALL \$12

NAPOLITANA

Baked fresh to order with mozzarella and tomato sauce
LARGE (18 inch) \$12 SMALL (14 inch) \$10
Personal (12 inch) \$8

SICILIANO (SQUARE)

Baked fresh to order with mozzarella
and tomato sauce \$17

BIG FAT PIZZA

Hand tossed thick crust pizza with homemade mozzarella cheese, crushed plum tomatoes, fresh basil and garlic
ONE SIZE, 6 SLICES \$14

MARGHERITA

This traditional pizza was named after the Queen of Naples, Margherita di Savoia
For her favorite combination of homemade mozzarella, fresh basil, sliced tomatoes and olive oil
LARGE \$16 / SMALL \$15 / Sicilian \$20

POTATO PIE

Thin sliced potatoes, green peppers, onions, sausage, garlic and mozzarella cheese
LARGE \$18 / SMALL \$17

SOTTOSOPRA - Upside Down (Square)

Layers of parmesan cheese, basil and mozzarella baked with our old fashioned sauce
ONE SIZE \$20

BIANCA

Extra mozzarella cheese topped with whole milk ricotta, imported Romano cheese and a touch of fresh garlic
LARGE \$16 / SMALL \$15

VEGETALE

Freshly sautéed spinach, broccoli, mushrooms, roasted peppers and mozzarella cheese
ROUND - LARGE \$18 / SMALL \$17 / SQUARE \$20

SPECIALE

Our "everything" pizza is loaded with pepperoni, sausage, sliced meatballs, mushrooms, onions,
roasted peppers and mozzarella

ROUND - LARGE \$18 / SMALL \$17 / SQUARE \$20

Calzone ~ small \$8 / large \$15 Stromboli ~ small \$9 / Large \$16

TOPPINGS

Large Pizza \$2.00 Small Pizza \$1.50 Individual \$1.00

Pepperoni ~ Sausage ~ Mushrooms ~ Green Peppers ~ Onions ~ Ham ~ Black Olives ~ Anchovies -
Fresh Chopped Garlic - Broccoli - Spinach - Extra Cheese

Additional Gourmet Toppings Available \$3.00

Roasted Peppers, Eggplant, Marinated Artichokes, Chicken, Seafood ETC.

Add fries, potato salad or mixed greens \$ 2.00

Wraps

Whole Wheat Wraps Available upon Request

Marcello ~ Prosciutto, fresh mozzarella, basil, roasted peppers, arugula, balsamic glaze and olive oil \$9

Santa Fe ~ Blackened chicken, black beans, corn, tomatoes, cheddar cheese and sour cream \$9

Salmon ~ Fresh grilled salmon, cucumbers, tomatoes with cucumber dill sauce \$10

Chicken Caesar ~ Grilled marinated chicken with crisp romaine lettuce, tomatoes and Caesar dressing \$9

Turkey BLT ~ Turkey, bacon, Romaine lettuce, plum tomatoes and mayonnaise \$9

Chicken Fajita ~ Grilled chicken with roasted peppers, onions and salsa \$9

Buffalo Chicken ~ Spicy chicken, blue cheese dressing, romaine lettuce, and celery \$9

Sandwiches Served On 12 inch Bread

Grilled Rib Eye ~ marinated in teriyaki topped with caramelized onions, mushrooms & sharp provolone \$10

Grilled Tuna Steak ~ With sliced cucumbers, tomatoes, sprouts and wasabi mayonnaise on ten grain bread \$10

Blackened Chicken Breast ~ With melted cheddar cheese, lettuce, tomatoes, red onion on our home baked bread \$9

Grilled Filet Mignon ~ With sliced portabella mushrooms, Gorgonzola cheese and caramelized onions on our home baked roll \$13

Grilled Vegetables ~ Eggplant, portabella mushroom, roasted peppers, fresh mozzarella on focaccia \$9

Grilled Chicken Breast ~ With crisp bacon, romaine lettuce, tomatoes and mayonnaise on our homemade bread \$9

Marinated Chicken Breast ~ Fresh mozzarella, sun-dried tomatoes, roasted peppers and arugula on focaccia \$9

8 oz. Sirloin Cheese Burger ~ served with lettuce, tomatoes and red onions on our home baked roll \$9
with broccoli rabe and sharp provolone \$11

American, Swiss, cheddar, provolone, mozzarella

Add bacon, sautéed mushrooms or caramelized onions \$1 each

Milanese ~ Breaded and fried chicken cutlet or eggplant with lettuce, tomatoes, onions, oil & vinegar \$9

Broccoli Rabe ~ Chicken cutlet or grilled sausage sautéed with broccoli rabe, roasted garlic, olive oil and red chille flakes topped with sharp provolone and baked \$9

Grilled Sausage ~ Sweet Italian Sausage with green peppers and onions \$8

Vanessa ~ Fresh mozzarella, roasted peppers, tomatoes, red onions, hot peppers, balsamic glaze and olive oil \$9

Parmigiana ~ Eggplant, sausage, meatball or chicken baked in our marinara sauce and mozzarella cheese \$8
veal cutlet \$9 Shrimp \$10

Italian Hoagie ~ Capocollo, Ham, Genoa salami, pepperoni, sharp provolone cheese, hot peppers, lettuce, tomatoes, onions & seasonings \$8

Cheese Steak OR Chicken Cheese Steak \$8 Buffalo Chicken Cheese Steak \$8.5

Cheese steak or chicken cheese steak hoagie ~ with lettuce, tomato, onions & seasonings \$8.5

Toppings \$.50 each

Angelina's Menu For Kids

6 Buffalo wings \$5 Mozzarella Sticks (5) \$6

Chicken Tenders (2) and French Fries \$6 Spaghetti and Meatballs \$7

Cheese Ravioli (3) with Tomato Sauce \$7 Pasta with Butter OR Tomato Sauce \$6

Chicken Parmigiana \$6 Vodka Rigatoni \$7

Kid Pizza \$6 Toppings \$.50