



MARCELLO'S RESTAURANT & PIZZA

🍷 Soups 🍷

Pasta Fagiole ~ Cup \$4 Bowl \$7 **Soup of the Day** ~ Priced Accordingly

🍷 Antipasta 🍷

Piatto Rustica ~ Shaved Pecorino 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 ½ 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 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 \$10

🍷 Angelina's Menu For Kids 🍷

Kid Pizza \$6 Toppings \$.50

Cheese Ravioli (3) with Tomato Sauce \$7

Pasta with Butter OR Tomato Sauce \$6

6 Buffalo Wings \$5

Mozzarella Sticks (5) \$6

Chicken Parmigiana \$6

Vodka Rigatoni \$7

Spaghetti and Meatballs \$7

Chicken Tenders (2) and French Fries \$6

🍷 **Insalate** 🍷

Salad Dressings: Dijon Balsamic Vinaigrette ~ Fat Free Raspberry ~ Ranch ~ Blue Cheese ~ Creamy Italian ~ Caesar ~ Honey Mustard ~ French
Add Grilled Chicken \$3 Grilled Shrimp \$5

- Marcello's Tossed Salad** ~ Mixed field greens, fresh tomatoes, cucumbers, sliced apples, pine nuts, imported olives, celery, 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 & 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

🍷 **Sides** 🍷

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

🍷 **Pasta Al Forno** 🍷

All pastas from the oven are topped with marinara sauce and homemade mozzarella. Add Meatballs or Sausage \$4

Cheese Ravioli ~ Lasagna ~ Manicotti ~ Stuffed Shells \$12

Baked Ziti ~ Ziti pasta baked with marinara sauce, mozzarella, Pecorino Romano and ricotta cheeses \$11 Add eggplant for traditional Sicilian Baked Ziti \$2

🍷 Pasta Classica 🍷

Served with your choice of sauce. Choose Spaghetti, Parpadella, Linguine, Cappellini, Rigatoni or Penne. Specialty Pasta -Ravioli, Cavatelli, Gnocchi or Tortellini - available for an additional charge of \$2. Add Chicken \$3 Shrimp \$5 Meatballs OR Sausage \$4

- Filetto D’Pomodoro** ~ San Marzano tomatoes, fresh basil, finely diced onions & olive oil \$11
- A’Matricciana** ~ San Marzano tomatoes, fresh basil, sautéed with prosciutto, onions, and butter \$12
- Bolognese** ~ Fresh ground hearty meat sauce \$12
- Aglio E Olio** ~ Fresh roasted garlic, parmesan cheese, parsley and extra virgin olive oil \$10
- Alfredo** ~ Pecorino Romano cheese cream sauce with garlic, fresh cracked pepper and fresh basil \$12
- Alla Vodka** ~ Imported ham and a splash of vodka in a tomato cream sauce with Pecorino Romano cheese \$12
- Marinara** ~ San Marzano tomatoes, fresh basil, finely diced garlic and olive oil \$11

🍷 Specialty Pastas 🍷

Served with pasta fagioli or salad and fresh baked bread. Soup du jour \$2 Seafood Soup \$4. Add Chicken \$3 or Shrimp \$5

- Lobster Ravioli Alla Vodka** ~ Lobster filled ravioli topped with our famous vodka cream sauce \$14
- Mimosa Lobster Ravioli** ~ With shrimp and crab meat in a mimosa cream sauce \$18
- *Veal Rollantini** ~ Grilled breaded veal tossed in A’Matricciana sauce with fresh mozzarella served over gnocchi \$17 (sauce description under Pasta Al Forno)
- Wild Mushroom Ravioli** ~ Mushroom filled ravioli sautéed with cremini and porcini mushrooms in a Gorgonzola & Brandy cream sauce \$15
- Parpadella Primavera** ~ Plum tomatoes, spinach, mushrooms, artichokes hearts, onions and broccoli in a pink cream sauce \$14
- *Cavatelli** ~ Sautéed with broccoli rabe and sausage in extra virgin olive oil with fresh roasted garlic \$14
- Bucatini** ~ Bucatini pasta with Vinny’s famous homemade meatballs and sweet sausage \$13
- Linguine Clam Sauce** ~ Fresh clams and baby clams in your choice of red or white sauce \$14
- *Frutti de Mare** ~ Calamari, scallops, shrimp, black mussels and clams in a spicy marinara sauce served over linguine \$19
- Parpadella Con Bruschetta** ~ Sautéed with fresh-diced tomatoes, basil, garlic and olive oil \$13
- Bow Tie Pasta** ~ Broiled salmon and seared bay scallops sautéed with grilled zucchini and julienne red bell peppers in a lemon-paprika cream sauce \$18
- Tortellini Tre Colori** ~ Tri color Cheese tortellini with sautéed veal, cremini mushrooms and baby spinach in a Sherry cream sauce \$16

*spicy

By Land

If not specified below entrées are served over penne and accompanied by fresh baked bread & pasta fagiole or salad.

Marsala ~ Sautéed with mushrooms and onions in Marsala wine Veal \$16 Chicken \$14

Scaloppini ~ Sautéed with mushrooms and onions in dry sherry wine, topped with mozzarella cheese Veal \$16 Chicken \$14

Chicken Francese ~ Dipped in egg, fried and then sautéed with fresh lemon juice in white wine \$14

Parmigiana ~ Breaded and fried topped with our homemade marinara sauce and melted mozzarella cheese Veal \$16 Chicken \$14 Shrimp \$15
Eggplant \$13

Picante ~ Roasted peppers and mushrooms in a white wine and lemon caper sauce Veal \$16 Chicken \$14

Picatta ~ Cutlets sautéed in a white wine and lemon caper sauce Veal \$16 Chicken \$14

Alla Marcello ~ Breaded cutlet baked with ham and mushrooms sautéed in vodka sauce and mozzarella cheese Veal \$16 Chicken \$14

Pizzaiola ~ Sliced filet mignon sautéed with green peppers, mushrooms and onions sautéed in marinara sauce and topped with melted mozzarella cheese \$18

Romano ~ Dipped in egg, fried and then topped with ham and mozzarella cheese and sautéed with mushrooms in a lemon cream sauce
Veal \$16 Chicken \$14

Chicken Cacciatore ~ Half roasted chicken sautéed with green peppers, onions, mushrooms, potatoes, kalamata olives, fresh rosemary and plum tomatoes, served over orzo \$14

Saltimbocca ~ Cutlets dipped in egg then fried and topped with baby spinach, prosciutto and mozzarella in a lemon white wine sauce
Veal \$16 Chicken \$14

Sorrentino ~ Layer of cutlet and eggplant dipped in egg then fried and topped with prosciutto and mozzarella in a garlic white wine sauce
Veal \$16 Chicken \$14

Eggplant Rollatini ~ Slices of eggplant stuffed with seasoned ricotta cheese, topped with marinara sauce and melted mozzarella cheese \$14

By Sea

Shrimp Scampi ~ Fresh shrimp sautéed with fresh garlic and lemon in olive oil and white wine, served over linguine \$14

Trio Scampi ~ Mussels, shrimp and clams in scampi sauce served over linguine \$16

Pelto Marinara ~ Shrimp and chicken sautéed in marinara sauce served over fettuccine, topped with mozzarella \$16

Shrimp Fantasia ~ Fresh shrimp wrapped in prosciutto sautéed with baby spinach in a white wine sauce and topped with melted mozzarella, served over capellini \$17

Shrimp Oreganata ~ Fresh shrimp stuffed with homemade blend of herbs, cheese and bread crumbs topped with a white wine sauce, served over capellini \$15

Broiled Flounder ~ Fresh flounder broiled in a white wine sauce \$15

Flounder Francese ~ Fresh flounder dipped in egg then fried and sautéed with fresh lemon juice in white wine \$16

Fra Diabolo ~ Fresh calamari, mussels, OR shrimp in a homemade spicy marinara sauce served over linguine Calamari \$14 Mussels \$14 Shrimp \$16

Marinara ~ Fresh calamari, mussels, OR shrimp sautéed in our homemade marinara sauce served over linguine Calamari \$14 Mussels \$14 Shrimp \$16

Wraps

Add fries, potato salad or mixed greens \$1.50. Whole wheat wraps available upon request.

Marcello ~ Prosciutto, fresh mozzarella, basil, roasted peppers, arugula, balsamic glaze and olive oil \$7.5

Santa Fe ~ Blackened chicken, black beans, corn, tomatoes, cheddar cheese and sour cream \$7.5

Salmon ~ Fresh grilled salmon, cucumbers, tomatoes with cucumber dill sauce \$8.5

Chicken Caesar ~ Grilled marinated chicken with crisp romaine lettuce, tomatoes and Caesar dressing \$7.5

Turkey BLT ~ Turkey, bacon, Romaine lettuce, plum tomatoes and mayonnaise \$7

Chicken Fajita ~ Grilled chicken with roasted peppers, onions and salsa \$7.5

Buffalo Chicken ~ Spicy chicken, blue cheese dressing, romaine lettuce, and celery \$7

Sandwiches

Add fries, potato salad or mixed greens \$1.50. Sandwiches served on 12 in bread. Toppings \$0.50 each.

Grilled Rib Eye ~ Marinated in teriyaki topped with caramelized onions, mushrooms & sharp provolone \$9

Grilled Tuna Steak ~ With sliced cucumbers, tomatoes, sprouts and wasabi mayonnaise on ten grain bread \$9

Blackened Chicken Breast ~ With melted cheddar cheese, lettuce, tomatoes, red onion on our home baked bread \$8

Grilled Filet Mignon ~ With sliced portabella mushrooms, Gorgonzola cheese and caramelized onions on our home baked roll \$12

Grilled Vegetables ~ Eggplant, portabella mushroom, roasted peppers, fresh mozzarella on focaccia \$8

Grilled Chicken Breast ~ With crisp bacon, romaine lettuce, tomatoes and mayonnaise on our homemade bread \$8

Marinated Chicken Breast ~ Fresh mozzarella, sun-dried tomatoes, roasted peppers and arugula on focaccia \$8

8 oz. Sirloin Cheese Burger ~ Served with lettuce, tomatoes and red onions on our home baked roll \$7 with broccoli rabe and sharp provolone \$9
American, Swiss, cheddar, provolone, mozzarella. Add bacon, sautéed mushrooms or caramelized onions \$1 each

Milanese ~ Breaded and fried chicken cutlet with lettuce, tomatoes, onions oil, vinegar & chicken \$8

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 \$8

Grilled Sausage ~ Sweet Italian Sausage with green peppers and onions \$7

Vanessa ~ Fresh mozzarella, roasted peppers, tomatoes, red onions, hot peppers, balsamic glaze and olive oil \$8

Parmigiana ~ Eggplant, sausage, meatball or chicken baked in our marinara sauce and mozzarella cheese \$7 Veal cutlet \$9 Shrimp \$10

Italian Hoagie ~ Capicola Ham, Genoa salami, pepperoni, sharp provolone cheese and hot peppers \$7

Cheese Steak OR Chicken Cheese Steak Hoagie \$6.75

Cheese Steak OR Chicken Cheese Steak Hoagie ~ With lettuce, tomato, onions & seasonings \$7.50

Buffalo Chicken Cheese Steak \$7

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 \$17 Round - Large \$14 Small \$12

Brooklyn Tomato Pie ~ Light layer of mozzarella cheese, fillets of San Marzano plum tomatoes, basil and extra virgin olive oil Large \$13 Small \$11

Napolitana ~ Baked fresh to order with mozzarella and tomato sauce Large (18 in) \$11.50 Small (14 in) \$10 Personal (12 in) \$8

Siciliano (Square) ~ Baked fresh to order with mozzarella and tomato sauce \$16

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 \$15 Small \$14 Sicilian \$19

Potato Pie ~ Thin sliced potatoes, green peppers, onions, sausage, garlic and mozzarella cheese Large \$17 Small \$16

Sottosopra (Upside Down Square) ~ Layers of parmesan cheese, basil and mozzarella baked with our old fashioned sauce One Size \$18

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 \$16 Square \$20

Speciale ~ Our "everything" pizza is loaded with pepperoni, sausage, sliced meatballs, mushrooms, onions, roasted peppers and mozzarella
Round - Large \$18 Small \$16 Square \$20

Garlic Knot Sandwich ~ An assortment of specialty items on homemade garlic knot bread. \$6

Calzone ~ Large \$15 Small \$8

Stromboli ~ Large \$16 Small \$9

Toppings

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

Pepperoni ~ Sausage ~ Mushrooms ~ Green Peppers ~ Onions ~ Black Olives ~ Spinach

Anchovies ~ Fresh Chopped Garlic ~ Broccoli ~ Ham ~ Extra Cheese

Additional Gourmet Toppings Available \$3.00

Roasted Peppers ~ Eggplant ~ Marinated Artichokes ~ Chicken ~ Seafood, etc.

Wings

Choose from mild, hot, or bbq wings \$7 (10 wings) \$12 (20 wings) \$19 (30 wings) \$26 (50 wings)

Catering By Marcello's - All items on the menu are available for catering

Pasta

	Medium Tray	Large Tray
Baked Ziti	\$40	\$70
Lasagna	\$45	\$75
Penne Alla Vodka	\$40	\$70
Stuffed Shells	\$40	\$75
Pasta Primavera	\$45	\$80
Pasta Carmeia (Shrimp and Broccoli Rabe)	\$50	\$90
Pasta Portobello (Shrimp and Portobello Mushrooms)	\$50	\$90

Vegetables

	Medium Tray	Large Tray
Broccoli	\$35	\$60
Escarole	\$30	\$50
Broccoli Rabe	\$40	\$70
Stuffed Artichokes	\$6 each	\$6 each
Fried Mixed Vegetables	\$40	\$70
Jumbo Stuffed Mushrooms (different stuffings available)	\$12/dozen	\$12/dozen
String Beans	\$35	\$60
Our Famous Red Potatoes	\$30	\$50

Specialty Items

	Medium Tray	Large Tray
Cold Antipasto	\$35	\$65
or Hot Antipasto	\$50	\$90
Eggplant Parmigiana	\$40	\$70
Sausage & Peppers	\$40	\$70
Mini Rice Balls	\$12/dozen	\$12/dozen
Potato Croquettes	\$14/dozen	\$14/dozen
Large Rice Balls	\$4 each	\$4 each
Lg Rice Balls with Marinara & Parmesan	\$5 each	\$5 each
Sausage & Broccoli Rabe	\$50	\$90
Eggplant Rollatini	\$40	\$70

Seafood

	Medium Tray	Large Tray
Calamari (Fried or Any Style)	\$50	\$90
Stuffed Calamari	\$8 each	\$8 each
Shrimp (Fried, Scampi, Marinara or Oreganata)	\$80	\$150
Mussels (White or Red)	\$45	\$80
Zuppa di Clams (White or Red)	\$55	\$95
Baked Clams	\$14/dozen	\$14/dozen
Seafood Combo (Clams, Mussels, Calamari and Shrimp Fra Diavolo or Marinara)	\$85	\$155
Mixed Fish Salad	market price	market price
Lobster Tails and Whole Lobster	priced per lb	priced per lb
Fillet of Sole (Fried, Francese or Oreganata)	priced per lb	priced per lb

Pollo & Vitello

	Medium Tray	Large Tray
Chicken Rollatini	\$8 each	\$8 each
Stuffed Chicken Breast	\$9.50 each	\$9.50 each
Chicken Francese	\$40	\$75
Chicken Marsala	\$40	\$75
Chicken Parmigiana	\$40	\$75
Veal Francese	\$60	\$110
Veal Marsala	\$60	\$110
Veal Parmigiana	\$60	\$110
Ask About Our Other Chicken and Veal Dishes Available Upon Request		

Carving Board

	Medium Tray	Large Tray
Fresh Turkey	\$40	\$75
Roast Beef	\$45	\$80
Virginia Ham	\$40	\$75