

Valentine's Specials 2018

APPETIZERS

Avocado Corn Salad

field greens, red radish, seaweed, cucumber, tomato, lemon aioli

2 Hearts That Beet As 1

roasted beet, house made mozzarella, granny smith apple cider vinaigrette

Southwest Eggroll

Chicken, corn, bean, jalapeno, cheese

Cuban Arancini

pulled pork, prosciutto, ham, pickle, creamy mustard aioli

Bruschetta

Wild mushroom, seasoned ricotta, house made bread

RISOTTO

3 Hour Roasted Lamb Shank Osso Bucco

fresh spices, fresh herbs, saffron risotto

PASTA

Lobster Lover Cannelloni

4 cheese blend, lobster, vodka sauce, topped with shaved ricotta salata

Mezzaluna Ravioli

house made, seasoned ricotta, butternut squash, white chocolate brown butter sage, lite cocoa powder dust

ENTREE

COAL FIRED BONE IN COWBOY RIB EYE

sauté mushroom with truffle oil, roasted rosemary potatoes

Salmon Baked in Foil

shrimp, potato, jalapeno

Center Cut Filet Mignon

topped with shallot lobster cream sauce, served with garbanzo bean puree

Chilean Seabass broiled

served with holiday salad-blood orange, shaved fennel, toasted almond, sweet heart strawberry vinaigrette

Valentine's Traditional A La Carte

Caesar Salad 11

Marcello's Salad 13

sliced apples-celery-olives-
grape tomatoes-shaved grana-field greens

Piatta Rustica 16

grana-provolone-grilled zucchini-prosciutto-
cured meats-olives-artichokes-mushrooms

Mussels (White or Red) 14

Fried Calamari 13

Clams Casino ½ Dozen 12

Entrees

Penne A La Vodka 19

Saltimbocca Veal 24 Chicken 22

spinach-prosciutto-house made mozzarella
garlic white wine, served over penne

DESSERT

CHOCOLATE & STRAWBERRY PANNA COTTA 10

MOLTEN LAVA CAKE – with vanilla ice cream 10

HOUSE MADE STRAWBERRY SHORTCAKE 10

CHOCOLATE CHERRY CHEESECAKE 10

MARCELLO'S RESTAURANT-COAL FIRED TOMATO PIE

206 FARNSWORTH AVENUE-BORDENTOWN 609-298-8360

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