

Marcello's 2018

Restaurant week

PICK 3 OF 4 COURSES - \$29 Per Person

ADDITIONAL PRICING FOR A'LA CARTE

APPETIZER

CHARRED CALAMARI- CANNELLINI BEAN, ARUGULA, CILANTRO-LIME VINAIGRETTE

ITALIAN TACO - SWEET SAUSAGE, TOMATO-BASIL SALSA,

TOPPED WITH BROCCOLI RABE & CARMELIZED ONION

GIAMBOTTA CROQUETTE - PORK, SAUSAGE, LONG HOTS, POTATO,

MOZZARELLA, ROASTED RED COULIS

SALAD

GRILLED CEASAR SALAD

CHICKPEA SALAD - BABY CORN, ONION, RED BELL PEPPER, ITALIAN VINAIGRETTE

AVOCADA CAPRESE SALAD

HOUSEMADE MOZZARELLA, FRESH TOMATO, AVOCADO, BALSAMIC, BASIL

ADD CHICKEN 6 ADD SHRIMP 8

ENTRÉE

FETTUCINE ARRABIATA

HOUSE MADE BLACK & WHITE FETTUCINE, COAL FIRED VEGETABLES

VEAL CHOP

GRILLED HERB RUBBED PORCINI TRUFFLE SAUCE

COAL FIRED STUFFED PORK BRACIOLE POSILIPPO

PROVOLONE, SUNDRIED TOMATO, ITALIAN SEASONS

ROASTED GARLIC, CAPER SPREAD

DESSERT HOUSE MADE

BROWN SUGAR, CINNAMON WAFFLE TIRAMISU

PANNA COTTA

CHEESECAKE