

Marcello's Coal Fired Winter Features

APPETIZERS

Mahi Mahi Fish Taco

Southwest Eggroll- chicken, corn, black bean, jalapeno, cheese

Hummus- artichoke, sun dried tomato, flat bread

Cuban Arancini- pulled pork, prosciutto, ham, pickle, mustard aioli

Pizzette

Ribeye- fontina, radicchio, arugula, chimichurri

Caramelized Pear- brie, bacon, red onion, balsamic glaze

Broccoli Rabe- sausage, chicken, roasted garlic, mozz, provolone

Panini & Salad

Grilled Cheese Panini- 5 cheese blend, brioche Texas toast, fries

Chicken Panini - bacon, cheddar chipotle ranch, fries

Turkey Panini- caramelized pear, fontina, fig jam, fries

Italian Burger - ground beef, sausage, roasted tomato,

caramelized onion, arugula, sundried tomato mayo aioli

Salad- Shaved pear, bacon, goat cheese, arugula, prosecco vinaigrette

Avocado Corn Salad- field greens, seaweed, cucumber, tomato, lemon aioli

Risotto

3 hour roasted lamb shank, saffron risotto

Pasta

Lobster Cannelloni- 4 cheese blend, vodka sauce, shaved ricotta salata

Braised Chicken- mustard mascarpone marsala sauce, house made pasta

Entrees

Filet Mignon- center cut, lobster cream, garbanzo puree

Chilean Seabass- blackened, charred jalapeno basil vinaigrette

served with holiday salad- blood orange, shaved fennel, toasted almond

Bronzino- frenched filet, lemon ai olio, Pomodoro, mussels

Veal Rollatini- prosciutto, cheese, white wine, saffron mash, broccoli

Thank You! Visit online

www.ilovemarcellos.com

BRUNCH AND MUSIC

SUNDAY'S 10-2