

ANTIPASTI E INSALATE

CALAMARI FRITTI

Tender calamari lightly floured & fried
\$12 To Share \$18

MUSSELS MARCELLO

Tender steamed domestic black mussels,
in white or red sauce
\$10 To Share \$18

ANTIPASTO ALLA MARCELLO

Italian cold and cheese over mixed greens topped
with roasted peppers, sundried tomato, olives and
fresh veggies \$13 To Share \$20

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, olives,
roasted peppers and sundried tomatoes \$8

CALAMARI SALAD

With fresh garlic, lemon, olives, olive oil,
roasted peppers, celery and onions \$14

BRUSCHETTA MOZZARELLA

Toast topped with bruschetta, melted mozzarella \$7

CLAMS CASINO

6 Baked clams on the half shell with our famous
bread crumb stuffing, crumbled bacon and cheeses
(6) \$12 (12) \$22

MOZZARELLA IN CARROZZA

Pan-fried, breaded fresh mozzarella with shrimp,
in white wine sauce or blush sauce
\$14 To Share \$22

THE DOWNTOWN

Prosciutto, fresh mozzarella, roasted peppers,
fried calamari over salad greens,
balsamic glaze, pesto \$18

CLASSIC CAESAR SALAD

Traditional Caesar salad with toasted croutons.
\$7 To Share \$12
add chicken \$4 add grilled shrimp \$5

GRILLED EGGPLANT, CHICKEN AND FRESH MOZZARELLA SALAD

Served over garden salad \$14

Dressings: Homemade House or Homemade Balsamic Vinaigrette

Add Bruschetta \$2.00 • Add Eggplant & Mozzarella \$2.00 • Grilled Chicken \$4.00 • Shrimp \$5.00

ENTREES

CHARBOILED SALMON

Served over Italian vegetables, your choice of olive oil roasted garlic, amore sauce or pesto cream sauce \$25

FRESH HADDOCK

Piccata or Milanese \$23

HADDOCK & SHRIMP PARMIGIANA

over cappellini \$23

ROLLATINI DI POLLO

Chicken rollatini with mushrooms in marsala wine sauce \$20

FRESH CUT TWIN RIBEYE

Fresh cut twin rib-eye steak cooked over open flame charcoal grill. Served Italian style with
potatoes, peppers and onions (or) side of broccoli rabe \$28

SALTIMBOCCA ALLA ROMANA

Topped with spinach, prosciutto cotto, provolone & baked in white wine with sauce.
Served with capellini Chicken \$20 To Share \$36 • Veal \$22 To Share \$39

SORRENTINO

With mushrooms and sundried tomatoes, topped with prosciutto and mozzarella cheese Chicken \$19 Veal \$21

PARMIGIANA, FRANCESE, MARSALA, CACCIATORE OR PICCATA

Served over cappellini Chicken \$19 Veal \$21

**ADD A SIDE OF: MEATBALLS \$3.50 • SAUSAGE \$3.50 • BROCCOLI RABE \$8 • SAUTEED SPINACH \$6
BROCCOLI \$8 • SAUTEED MUSHROOMS \$6 • PEPPERONI BREAD Topped with broccoli rabe \$10 (shareable)**

KIDS MENU AVAILABLE • GLUTEN-FREE MENU AVAILABLE

PASTA & SEAFOOD PASTA

SHRIMP SCAMPI

Sauteed garlic, olive oil, lemon, white wine, paprika \$21 To Share \$36

LINGUINI & CLAMS

Red or white clam sauce \$21 To Share \$36

LOBSTER RAVIOLI

Lobster filled ravioli cooked in our delicious amore sauce \$23

GNOCCHI 4 FORMAGGI

Handmade potato gnocchi in four cheese cream sauce \$16 To Share \$30

RIGATONI RIPIENI AL PORTOBELLA

Stuffed cheese rigatoni with portobello mushrooms in light cream vodka sauce \$18 To Share \$34

EGGPLANT PARMIGIANA

Layers of eggplant with parmesan cheese, topped with tomato sauce and mozzarella cheese
\$14 To Share \$26

EGGPLANT ROLLATINI

Thin sliced eggplant rolled with ricotta, provolone and spinach, topped with blush tomato sauce
and mozzarella cheese \$16 To Share \$30

HOUSE PAPPARDELLE

Fresh pappardelle topped with our homemade meat sauce \$17 To Share \$30

STUFFED RIGATONI WITH JUMBO SHRIMP IN VODKA SAUCE

\$22 To Share \$40

TOUR OF ITALY

Ravioli, stuffed shells, manicotti and lasagna \$18 To Share \$34

LINGUINI MARECHIARO

Shrimp, clams, mussels, calamari over your favorite cut of pasta \$25 To Share \$47

JUMBO SHRIMP FRA DIAVOLO

Jumbo shrimp and mussels in our mild marinara served over linguini \$23 To Share \$44

TRIO SCAMPI

Scallops, clam and shrimp in white wine, lemon butter sauce over your favorite cut of pasta
\$25 To Share \$47

TRADITIONAL

TORTELLINI ALLA NONNA

In a delicate rose cream sauce with peas \$16

TORTELLINI & SCALLOPS

Cream blush sauce with sundried tomatoes \$22

ANY OF THE CLASSIC SAUCES AVAILABLE UPON REQUEST

Alfredo, Carbonara, Marcello's Special Sauce, Puttanesca, Vodka \$14 For two \$26

LASAGNA \$15 **STUFFED SHELLS** \$15 **MANICOTTI** \$15 **RAVIOLI** \$14

PASTA with MEATBALLS \$14 **PASTA with SAUSAGE** \$14