



Marcello's

Italian Restaurant

BENVENUTO!



Appetizers

STEAMED MUSSELS

Mussels in the shell, simmered with white wine, garlic and butter - 11.99

MARGHERITA PIZZA

Thin crust pizza topped with fresh mozzarella, roma tomatoes and fresh basil - 10.95

BRUSCHETTA

A traditional topping of roma tomatoes, fresh basil and extra virgin olive oil. Served with toasted bread - 7.49

CALAMARI

Tender calamari, lightly breaded and fried. Served with cocktail sauce - 11.99

STUFFED MUSHROOMS

Fresh clams with romano, parmesan and mozzarella cheeses and herb bread crumbs baked in mushroom caps - 8.99

FRESH GARLIC BREAD - 4.99

CREATE A SAMPLER ITALIANO

Choose from Fried Calamari, Stuffed Mushrooms, Fried Zucchini, Chicken Fingers, Fried Ravioli or Fried Mozzarella. Three Items - 12.99 Two Items - 10.99

Soup & Salad

V MINISTRONE SOUP

Fresh vegetables, beans and pasta in a tomato base broth. Bowl - 5.95 Cup - 4.95

ZUPPA TOSCANA

Medium spicy sausage, russet potatoes, bacon bits and onion in a light creamy broth. Bowl - 5.95 Cup - 4.95

SOUP & SALAD COMBO - 9.95



Thin Crust Pizza & Calzones

Individual - 10.99 · 12" - 16.99 · 16" - 25.95
ADD SOUP OR SALAD FOR ONLY - 3.49

INDIVIDUAL PIZZA OR 8" CALZONE

MARGHERITA PIZZA

Thin crust pizza topped with fresh mozzarella, roma tomatoes and fresh basil.

PONTE VECCHIO

Artichoke hearts, mushrooms, bell peppers, zucchini, fresh tomatoes, onions, olives and Italian herbs and spices over Marcello's zesty pizza sauce, mozzarella and parmesan cheeses.

MARCELLO'S COMBINATION

Pepperoni, Italian sausage, bell peppers, onions, mushrooms, olives and fresh tomatoes atop Marcello's zesty pizza sauce with mozzarella cheese.

GARLIC CHICKEN ALFREDO

A delicious treat. Grilled chicken, artichoke hearts, green onions, Italian herbs and mozzarella cheese over Marcello's creamy alfredo sauce.

PIZZA & CALZONE TOPPINGS

12" - 14.99 16" - 17.99

Choose two of the following toppings:

Pepperoni · Salami · Italian Sausage · Ham · Onion
Bell Pepper · Olives · Mushroom · Fresh Tomato
Fresh Garlic · Artichoke Heart

GLUTEN FREE PIZZA

With your choice of three toppings. 10" - 13.99

Entrée Salads

GRILLED SHRIMP SALAD

Grilled shrimp served atop mixed lettuce, tomatoes, pepperoncinis and black olives - 12.99

GRILLED CHICKEN CAESAR

Grilled chicken over romaine in a creamy Caesar dressing. Topped with parmesan cheese and croutons - 11.99

CAPRESE SALAD

Roma ripe tomatoes, fresh mozzarella cheese, fresh basil, served with olive oil drizzling and salt and pepper - 8.95

GRILLED CHICKEN SALAD

Grilled chicken served atop mixed lettuce, tomatoes, pepperoncinis and black olives - 11.99

BLACKENED SALMON SALAD

Fresh salmon seasoned with Cajun spices and cooked to perfection. Served over mixed lettuce, tomatoes, black olives and pepperoncinis - 15.99

V VEGETARIAN **GF** GLUTEN FREE **♥** HEALTHY CHOICE Our Marinara Sauce is Vegetarian

We are not responsible for any items left in the restaurant. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Gluten Free - We are **NOT** a gluten free environment, but items indicated by GF can have gluten free ingredients, ask for details. We are not a nut free environment, and use raw and cooked nuts and oils in some of our cooking.

Pasta

ADD SOUP OR SALAD FOR ONLY - 3.49

CHICKEN GIARDINO

Grilled chicken with fresh vegetables in our garlic butter sauce.
Served with farfalle pasta - 15.99

BOLOGNESE

Spaghetti tossed in a hearty, chunky red wine meat sauce with mushrooms, onions, Italian sausage and ground beef.
Served over spaghetti - 15.99

LASAGNA CLASSICO

Layers of pasta stuffed with ground beef, Italian sausage, ricotta, mozzarella and parmesan cheeses, then baked in our traditional marinara sauce - 15.99

CLASSIC TOUR OF ITALY

Lasagna, lightly breaded Chicken Parmigiana and Fettuccine Alfredo - 17.99

V VEGETARIAN LASAGNA

Layers of pasta stuffed with fresh spinach, roasted eggplant, mushrooms, zucchini, onions, ricotta, mozzarella and parmesan cheeses, then baked in our traditional marinara sauce - 14.99

CHICKEN MILANESE

A tender chicken breast lightly breaded, pan fried and smothered in mozzarella cheese, then baked in the oven with our creamy alfredo sauce. Served with spaghetti marinara - 15.99



CHICKEN PARMIGIANA

A tender chicken breast lightly breaded, pan fried and covered with our traditional marinara sauce, then blanketed with mozzarella and parmesan cheeses - 15.99

EGGPLANT PARMIGIANA

Lightly breaded eggplant fried to perfection and topped with marinara sauce, mozzarella and parmesan cheeses.
Served with spaghetti pesto - 14.99

CHICKEN ALFREDO OR PESTO

Tender chicken breast tossed in our creamy alfredo or pesto sauce. Served on a bed of fettuccine - 15.99

SPAGHETTI & MEATBALLS

Marcello's spaghetti cooked al dente and smothered with Marcello's rich meat sauce or traditional marinara sauce.
Served with your choice of meatballs or Italian sausage - 15.99

CAPELLINI POMODORO

Fresh tomatoes, garlic, fresh basil, olive oil and balsamic vinegar tossed with capellini - 13.99



Create Your Own Pasta

Choose your favorite pasta and sauce - 12.49

ADD SOUP OR SALAD FOR ONLY - 3.49

PASTA

Spaghetti · Farfalle · Fettuccine
Capellini · Linguine · **GF** Fusilli

SAUCE

Marinara · Meat Sauce · Alfredo
Pesto · Garlic Butter

Stuffed Pasta

ADD SOUP OR SALAD FOR ONLY - 3.49

BAKED SPINACH RAVIOLI

Filled with spinach and cheese, then topped with your choice of creamy pesto, alfredo or marinara sauce - 14.99

CANNELLONI AL FORNO

Pasta flute stuffed with a five cheese blend combined with Italian sausage and baked in our traditional marinara sauce - 14.99

CHEESE TORTELLINI

Served with your choice of traditional marinara sauce, rich meat sauce, creamy alfredo or tasty pesto - 13.99

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MANICOTTI FORMAGGIO

Pasta flute stuffed with ricotta, provolone and mozzarella cheeses, Italian herbs and spices, then baked in the oven with melted mozzarella cheese and our traditional marinara sauce - 14.99

BAKED LOBSTER RAVIOLI

Ravioli stuffed with lobster and cheese, then tossed in creamy alfredo sauce or tasty pesto sauce - 19.99

BEEF RAVIOLI

Meat ravioli served with your choice of traditional marinara sauce or rich meat sauce - 14.99

CHEESE RAVIOLI

Cheese filled ravioli topped with marinara or rich meat sauce and melted Italian cheeses - 14.99

Entrées

ADD SOUP OR SALAD FOR ONLY - 3.49



HERB GRILLED FRESH SALMON

An 8 oz. salmon fillet brushed with Italian herbs and extra virgin olive oil. Served with spaghetti marinara - 18.99

♥ BLACKENED SALMON

Baked blackened salmon served with steamed vegetables - 18.99

DI MARE

Scallops, shrimp, mussels and clams simmered in a spicy mare sauce, then tossed in linguine pasta - 18.49

LINGUINE SCAMPI GARLIC

Jumbo shrimp cooked in a light garlic butter sauce. Served on a bed on linguine - 17.99

SEAFOOD ALFREDO

A seafood lover's delight.

A combination of clams, shrimp, scallops and mussels tossed with alfredo. Served on a bed of fettuccine - 18.49

SHRIMP ALFREDO

Tender shrimp tossed in our creamy alfredo sauce. Served atop fettuccine - 15.99

BREADED PRAWNS

Eight jumbo prawns breaded and pan fried to a golden brown. Served with Marcello's special cocktail sauce and your choice of spaghetti marinara or vegetables - 15.49

LINGUINE & CLAMS

Baby clams sautéed in a garlic butter and white wine sauce. Served over linguine - 14.99

BABY BACK BBQ RIBS

Served with your choice of French fries or a baked potato. Half rack - 18.49

RIBEYE STEAK

A tender, juicy 14 oz. Angus beef ribeye steak seasoned with Marcello's special seasoning, then charbroiled to your preference. Served with French fries or a baked potato - 27.99

CHICKEN MARSALA

Sautéed chicken breast in a mushroom, garlic and Marsala wine sauce. Served with vegetables or over linguine pasta - 17.49

CHICKEN PICCATA

Sautéed chicken breast in a mushrooms, onions and capers, butter, white wine and lemon juice. Served with fresh vegetables - 16.49

VEAL PICCATA

Tender veal medallions lightly breaded and cooked in olive oil, mushrooms, onions, capers and white wine. Served with vegetables - 21.99

VEAL PARMIGIANA

Lightly breaded, pan fried veal covered with our traditional marinara sauce. Blanketed with mozzarella and parmesan cheeses and oven baked to perfection. Served with fettuccine alfredo - 16.99

VEAL SCALOPPINE

Tender veal medallions sautéed in olive oil, white wine, mushrooms, onions and fresh tomatoes with a touch of our traditional marinara sauce. Served with spaghetti marinara - 21.99



VEGETARIAN



GLUTEN FREE



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Red Wine

CABERNET, REDWOOD CREEK

Glass - 7.00 Bottle - 25.00

MERLOT, REDWOOD CREEK

Glass - 7.00 Bottle - 25.00

MERLOT, DARK HORSE, CALIFORNIA

Robust flavors of jammy dark fruit layered with toasted oak, molasses and brown spice with long, plush finish.

Glass - 7.00 Bottle - 25.00

MERLOT, MAGGIO, LODI

Glass - 7.00 Bottle - 25.00

FARNESE SANGIOVESE, ITALY

Spicy ripe fruit taste of plums and black cherries.

Glass - 7.00 Bottle - 25.00

LAMBRUSCO, MONTAVANO

Glass - 8.00 Bottle - 27.00

SYRAH, J. LOHR, PASO ROBLES

A blend of two clones: French Chaptouier and Australian Shiraz #2.

Aromas of cherries and boysenberries complement a balanced flavor which is generous, yet soft.

Glass - 8.00 Bottle - 28.00

SUPER TUSCAN, MONTE ANTICO, ITALY

A terrific Italian red.

Glass - 8.00 Bottle - 28.00

ZINFANDEL, DANCING BULL, CALIFORNIA

Ripe, dark fruit flavors of blackberry and black cherry.

Spicy notes of black pepper and vanilla.

Glass - 8.00 Bottle - 28.00

CHIANTI, 2010, DAVINCI

Glass - 8.00 Bottle - 29.00

PINOT NOIR, MAC MURRAY, 2012 SONOMA COUNTY

Glass - 9.00 Bottle - 30.00

PINOT NOIR, BRIDLEWOOD

Glass - 9.00 Bottle - 30.00

ZINFANDEL, 7 DEADLY ZINS, CALIFORNIA

Glass - 9.00 Bottle - 32.00

CABERNET, LOUIS MARTINI, SONOMA

Aromas and flavors of red cherry, blackberry and fresh sage.

Glass - 10.00 Bottle - 35.00

ALLEGRIE, PALLAZO DELLA TORRE

Full bodied red, fruity and aromatic, well balanced and velvety.

Bottle - 29.00

CABERNET, 2010, SHANNON RIDGE, VALLEY, LAKE COUNTY

Bottle - 45.00

LOUIS M. MARTINI, NAPA VALLEY, 2012

As rich in flavor as in history. This wine is a tribute to three generations of family winemaking experience.

Bottle - 65.00

ZINFANDEL, LOUIS M. MARTINI, GNARLY VINE MONTE ROSSO

Deep and focused red wine offering classic flavors of jammy plum, dark cherry and blueberry alongside soulful notes of clove and vanilla.

Bottle - 80.00

CABERNET SAUVIGNON, LOUIS M. MARTINI, NAPA VALLEY, LOT NO. 1

Pronounced blackberry and blackcurrant notes, suggestions of licorice and dark cherry and layers of cocoa, tobacco and clove.

Bottle - 150.00

White Wine

CHARDONNAY, COPPER RIDGE

Glass - 7.00 Bottle - 25.00

WHITE ZINFANDEL, COPPER RIDGE

Glass - 7.00 Bottle - 25.00

RIESLING, J. LOHR, MONTEREY COUNTY

Has complex aromas of apricot, pear, pippin apple and white blossoms.

The flavors are crisp, yet refreshing from a long cool fermentation.

Glass - 7.00 Bottle - 23.00

PINOT GRIGIO, ECCO DOMANI, ITALY

Aromas of fig and delicate honeysuckle.

Very flavorful with a crisp, lingering finish.

Glass - 7.00 Bottle - 25.00

SAUVIGNON BLANC, DANCING BULL, CALIFORNIA

Gold medal winning balanced citrus and tropical overtones.

Just a hint of herbaceousness.

Glass - 8.00 Bottle - 28.00

CHARDONNAY, FARNESE, ITALY

Fantastic Chardonnay from Italy.

Glass - 8.00 Bottle - 28.00

CHARDONNAY, WILLIAM HILL

Glass - 9.00 Bottle - 30.00

MOSCATO D'ASTI

Small Bottle (375 ml) - 14.00 Regular Bottle (750 ml) - 28.00

Sparkling

CHAMPAGNE

TANGLEWOOD BRUT, CALIFORNIA

Split - 6.00

POL CLEMENT BRUT BLANC DE BLANCS, FRANCE

Delicate aromas of fruit and white flowers with nuances of toasted bread and dry fruit.

Split - 7.00

LAURIER BRUT, CA, Bottle - 27.00

SPARKLING WHITE CANELLA PROSECCO

Bottle - 27.00

Dessert Wine

PORT, GRAHAM'S SIX GRAPES

Glass - 5.00

Beer

PREMIUM BEERS

Moretti, Moretti La Rossa, Peroni, Corona, Heineken, Pacifico, Dos Equis Amber, Stella Artois, Fat Tire, Newcastle, Sierra Nevada Pale Ale, Pyramid Hefeweizen, Kaliber (non-alcoholic) - 4.99

DOMESTIC BEERS

Budweiser, Bud Light, MGD, Coors Light, Miller Lite, O'Doul's (non-alcoholic) - 4.49

Beverages

FOUNTAIN DRINKS

Complimentary refills.

Pepsi, Diet Pepsi, Cherry Pepsi, Root Beer, Dr. Pepper, Sierra Mist, Pink Lemonade, Raspberry Tea, Regular Iced Tea - 2.79

PERRIER - 2.99

COFFEE/CAFFE

Regular or decaf - 2.79

SAN PELLEGRINO
2.99

ITALIAN SODAS

Cherry, peach, strawberry or vanilla - 2.95



Signature Martinis

MANGO MARTINI

Parrot Bay Passion Fruit, mango liqueur, Peach Schnapps and a splash of cranberry.

POMEGRANATE MARTINI

Three Olives Pomegranate vodka, Pama liqueur, Absolut Citron and a splash of cranberry juice.

LEMON DROP MARTINI

Absolut Citron and Giori Limoncello.

SOUR APPLE MARTINI

Stoli vodka, Sour Apple Pucker and Midori.

RASPBERRY MARTINI

Stoli Razberi vodka, Chambord, Absolut Citron, cranberry juice and a splash of lime juice.

TOASTED COCONUT

Malibu coconut rum, Frangelico hazelnut liqueur and pineapple juice.

CLASSIC MARTINI

Seagrams vodka or Seagrams gin with a splash of dry vermouth.

BIKINI MARTINI

Absolut Citron and Malibu coconut rum with a splash of pineapple juice.

COSMOPOLITAN

Absolut vodka, Cointreau, cranberry and lime juice.

Margaritas

REGULAR MARGARITA

Cuervo Gold tequila, triple sec and sweet and sour.

ITALIAN MARGARITA

1800 Reposado tequila, Disaronno amaretto, tequila, triple sec and sweet and sour.

FRENCH MARGARTIA

1800 Reposado tequila, Chambord, Gran Marnier and sweet and sour.

MARCELLO'S TOP SHELF MARGARITA

Patrón Reposado, Cointreau liqueur, Gran Marnier and sweet and sour.



ITALIAN COFFEE

Hot coffee served with a shot of Disaronno Amaretto and topped with whipped cream.

JAMAICAN COFFEE

Hot coffee served with a shot of Tía Maria and topped with whipped cream.

Specialty Coffees

BAILEYS COFFEE

Hot coffee served with Baileys Irish Cream and topped with whipped cream.

MEXICAN COFFEE

Hot coffee served with a shot of Kahlua, Cuervo Gold tequila and topped with whipped cream.

IRISH COFFEE

Hot coffee served with a shot of Jameson Whiskey and topped with whipped cream and green crème de menthe.