



Marcello's

Italian Restaurant

Appetizers

STEAMED MUSSELS

Mussels in the shell, simmered with white wine, garlic and butter - 12.99

MARGHERITA PIZZA

Thin crust pizza topped with fresh mozzarella, roma tomatoes and fresh basil - 12.95

BRUSCHETTA

A traditional topping of roma tomatoes, fresh basil and extra virgin olive oil. Served with toasted bread - 8.95

FRESH GARLIC BREAD - 4.99

CALAMARI

Tender calamari, lightly breaded and fried. Served with cocktail sauce - 13.95

STUFFED MUSHROOMS

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

CREATE A SAMPLER ITALIANO

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

Create Your Own

Add Soup or Salad + 3.95

Calzone

Choose up to THREE toppings of your choice.
10" Calzone - 13.95 • 16" Calzone - 26.95

Pizza

Choose up to THREE toppings of your choice.
10" Pizza - 12.95 • 16" Pizza - 24.95

TOPPINGS

Pepperoni • Salami • Italian Sausage • Ham • Chorizo • Onions • Bell Peppers • Olives
Mushrooms • Fresh Tomatoes • Jalapenos • Fresh Garlic • Artichoke Hearts

Specialty Pizza & Calzone

Add Soup or Salad + 3.95

10" Pizza - 14.95 • 16" Pizza - 26.95 | 10" Calzone - 15.95 • 16" Calzone - 28.95

MARGHERITA

Fresh mozzarella, roma tomatoes and fresh basil.

HAWAIIAN

Mozzarella cheese, ham and pineapple.

MARCELLO'S COMBINATION

Pepperoni, Italian sausage, bell peppers, mushrooms, olives, onions, tomatoes and 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.

PONTE VECCHIO

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



VEGETARIAN



GLUTEN FREE

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.

Soup & Salad

V GF MINESTRONE 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

Pasta

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 - 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 fettuccine Alfredo - 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 marinara - 14.99

CHICKEN FETTUCCINE ALFREDO

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

CHICKEN FETTUCCINE PESTO

Tender chicken breast tossed in our 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 linguine - 14.99

CAPELLINI D'ANGELO GARLIC

Angel hair pasta tossed with olive oil, fresh garlic, olive oil and fresh basil - 13.99

Entrée Salads

GRILLED SHRIMP SALAD

Grilled shrimp served atop mixed lettuce, tomatoes, pepperoncinis and black olives - 13.99

GRILLED CHICKEN CAESAR

Grilled chicken over romaine in a creamy Caesar dressing. Topped with parmesan cheese and croutons - 12.99

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 - 12.99

BLACKENED SALMON SALAD

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

Create Your Own Pasta

Choose your favorite pasta and sauce - 13.49

PASTA

Spaghetti • Farfalle
Fettuccine • Penne
Linguine • **GF** Fusilli

SAUCE

Marinara • Meat Sauce
Alfredo • Pesto
Garlic Butter

Stuffed Pasta

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

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

Add Soup or Salad + 3.95

House Specialties

Add Soup or Salad + 3.95

HERB GRILLED FRESH SALMON

An 8 oz. salmon fillet brushed with Italian herbs and extra virgin olive oil. Served with spaghetti marinara or steamed vegetables - 21.49

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 steamed 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 - 29.99

CHICKEN MARSALA

Sautéed chicken breast in a mushroom, garlic and Marsala wine sauce. Served with steamed 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 steamed vegetables - 17.49

VEAL MARSALA

Veal medallions lightly breaded and sauteed with mushrooms, onions, capers, Marsala wine, white wine and butter. Served with steamed vegetables or over linguine pasta - 22.95

VEAL PICCATA

Tender veal medallions lightly breaded and cooked in olive oil, mushrooms, onions, capers and white wine. Served with steamed vegetables - 22.95

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 - 22.95



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House Wines

CABERNET, MERLOT, PINOR NOIR,
CHARDONNAY, WHITE ZINFANDEL
Glass - 6.00 • Bottle - 16.00

Red Wine

CABERNET, REDWOOD CREEK

Glass - 7.00 • Bottle - 25.00

MERLOT, REDWOOD CREEK

Glass - 7.00 • Bottle - 25.00

MERLOT, DARK HORSE, CALIFORNIA

Glass - 7.00 • Bottle - 25.00

MERLOT, MAGGIO, LODI

Glass - 7.00 • Bottle - 25.00

FARNESE SANGIOVESE, ITALY

Glass - 8.00 • Bottle - 25.00

LAMBRUSCO, MONTAVANO

Glass - 8.00 • Bottle - 27.00

SYRAH, J. LOHR, PASO ROBLES

Glass - 8.00 • Bottle - 28.00

SUPER TUSCAN, MONTE ANTICO, ITALY

Glass - 8.00 • Bottle - 28.00

ZINFANDEL, DANCING BULL, CALIFORNIA

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

Glass - 11.00 • Bottle - 35.00

ALLEGRI, PALLAZO DELLA TORRE

Bottle - 29.00

LOUIS M. MARTINI, NAPA VALLEY, 2012

Bottle - 65.00

ZINFANDEL, LOUIS M. MARTINI, GNARLY VINE MONTE ROSSO

Bottle - 80.00

LOUIS M. MONTE ROSSO, NAPA VALLEY, 2013

Bottle - 100.00

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

Glass - 7.00 • Bottle - 23.00

PINOT GRIGIO, ECCO DOMANI, ITALY

Glass - 7.00 • Bottle - 25.00

SAUVIGNON BLANC, DANCING BULL, CALIFORNIA

Glass - 8.00 • Bottle - 28.00

CHARDONNAY, FARNESE, 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, CALIFORNIA Bottle - 27.00

SPARKLING WHITE CANELLA PROSECCO

Bottle - 27.00

Beer

DOMESTIC

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

IMPORT & MICRO BREWS

805, Blue Moon, Corona, Dos Equis Lager, Fat Tire, Heineken,
Modelo Especial, Moretti (Lager), Moretti De La Rossa,
New Castle, Pacifico, Peroni, Pyramid Hefeweizen,
Sierra Nevada, Stella Atois

Specialty Coffees

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.

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.

Beverages

FOUNTAIN DRINKS

(complimentary refills)

Coke, Diet Coke, Dr Pepper, Sprite, Root Beer, Ginger Ale,
Orange Fanta, Pink Lemonade, Raspberry Iced Tea
or 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

Dessert Wine

PORT, GRAHAM'S SIX GRAPES GLASS - 5.00

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.

BIKINI MARTINI

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

COSMOPOLITAN

Absolut vodka, Cointreau, cranberry and lime juice.

PEACH COSMO

Peach vodka, fresh lime juice, pomegranate and white cranberry juice.

KIND OF PEACHES

Peach vodka, orange juice, sparkling Moscato and sweet lime juice, finished with a sugar rim.

TROPICAL SUNSET

Pineapple vodka, Tuaca, Limoncello and pineapple juice, rimmed in coconut, a splash of grenadine.

MELON H2O

Watermelon and citrus vodkas, Chambord, lemon juice and muddled strawberries, finished with a Sprite float and a sugar rim.

FRENCH MARTINI

Vodka, Chamboard and pineapple juice.

STRAWBERRY BASIL DROP

Vodka infused with strawberries, muddled fresh basil and a squeeze of fresh lime.

SANGRIA MARTINI

Orange vodka, elderflower liqueur, pomegranate liqueur, fresh strawberries, lemon, lime and Cabernet Sauvignon.

ELDER MANHATTAN

A spin on a classic elderflower and Woodford Reserve intermingle for the finest Manhattan in town.

VANILLA BEAN

Vanilla vodka, Frangelico, soda and cream, finished with a sugar rim.

CHOCOLATE WASTED

Dark Chocolate Godiva or White Chocolate Godiva.

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.

MARCELLO'S TOP SHELF MARGARITA

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

Bourbon

ANGEL'S ENVY

BOOKER'S

BASIL HAYDEN'S

BASIL HAYDEN RYE

BULLEIT

BULLEIT RYE

JIM BEAM

KNOB CREEK

MAKER'S MARK

MAKER'S 46

WILD TURKEY 101

WOODFORD RESERVE

Brandy & Cognac

COURVOISIER VSOP

HENNESSEY VS

REMY MARTIN VSOP

Imported Cordials

ABSOLUT CITRON

AMARETTO DI SARONNO

APEROL

B & B

BAILEY'S IRISH CREAM

BENEDICTINE

CAMPARI

CHAMBORD

COINTREAU

DRAMBUIE

FRANGELICO

GALLIANO

GODIVA DARK

GODIVA WHITE

GRAN MARNIER

KAHLUA

LICOR 43

LIMON CELLO

LUXARDO

MIDORI

PATRON LIME CITRON

PATRON CAFE

SAMBUCA

SAMBUCA BLACK

ST. GERMAINE

TIA MARIA

TUACA

Gin

BEEFEATER

BOMBAY

BOMBAY SAPPHIRE

HENDRICK'S

SEAGRAMS

TANQUERAY

Port

GRAHAM'S 6 GRAPES

Rum

BACARDI

CAPTAIN MORGAN

MALIBU

MYER'S MARK

Scotch

SINGLE MALT

GLENFIDDICH 12 YR

GLENFIDDICH 18 YR

GLENLIVET 12 YR

GLENLIVET 18 YR

MACALLAN 12 YR

BLENDED

CHIVAS REGAL

CUTTY SARK

DEWARS

JOHNNY WALKER BLACK

JOHNNY WALKER BLUE

JOHNNY WALKER PLATINUM

Tequila

1800 SILVER

1800 REPOSADO

JOSE CUERVO GOLD

PATRON ANEJO

PATRON REPOSADO

PATRON SILVER

PATRON CAFE

PATRON ROCA ANEJO

PATRON ROCA REPOSADO

PATRON ROCA SILVER

GRAN PATRÓN PLATINUM

Vodka

ABSOLUT

BELVEDERE

CIROC

GREY GOOSE

KETEL ONE

PINNACLE CITRUS

PINNACLE PEACH

PINNACLE RASPBERRY

PINNACLE VANILLA

SEAGRAM'S

STOLI

TITO'S

Whiskey

BUSHMILL 10 YR

CANADIAN CLUB

CROWN ROYAL

CROWN XR

IRISH MIST

JACK DANIEL'S

GENTLEMEN'S JACK

JAMESON

JAMESON SELECT RESERVE

JAMESON 18 YEAR OLD LIMITED RESERVE

SEAGRAM'S 7

SEAGRAM'S VO

SOUTHERN COMFORT