

ANTIPASTI

3 for 18 • 5 for 24

FUNGI MISTI
Mixed Mushrooms,
Shiitake, Crimini,
Oyster

**ROASTED
CAULIFLOWER**
Olive, EVOO

**GRAPPA CURED
SALMON**
Cucumber,
Red Onion,
Lemon Zest

WARM OLIVES
Cerignola, Picholine,
Gaeta, Beldi

SICILIAN CAPONATA
Roasted Eggplant Salad,
Olives, Capers

CURED MEATS

3 for 15 • 5 for 20

PROSCIUTTO DI PARMA
Italian dried ham,
aged 18 months

CAPICOLA
Air dried seasoned
pork shoulder ham

COPPA
mild spiced,
cured pork

SOPRESSATA
Air dried hard salami,
with black peppercorns

BRESAOLA
Air dried
highly seasoned beef

SALAMI
Medium spiced,
Italian salami

CHEESE

3 for 10 • 5 for 15

TALEGGIO	Cow's milk, sweet, mild, fruity, semi-soft
MOZZARELLA	Soft, creamy texture, pleasantly sourish taste
FONTINA VALLE DE AOSTE	Cow's milk, pungent, sweet, semi-firm
AGED GOAT CHEESE	Goat's milk, semi-firm, pungent taste
PECORINO TOSCANO	Sheep's milk, crisp, sharp, peppery

APPETIZERS

PROSCIUTTO AND MELON	Shaved Prosciutto, Ripe Melon	10
MELTED PECORINO CHEESE	Granny Smith Apple, Truffle Honey	13
BEEF CARPACCIO*	Shaved Celery, Black Truffle	11
SWEET ITALIAN SAUSAGE	Housemade, Roasted Peppers, Goat Cheese	10
CALAMARI	Sautéed Calamari, Zucchini, Roasted Garlic Aioli, Lemon	14
BURRATA	Stuffed Mozzarella, Roasted Tomato	12
PARMESAN CRUSTED ONIONS	From Our Brick Oven	9

SALADS

7.50

MARCELLA'S CHOPPED SALAD

Cucumbers, Grape Tomatoes, Onion, Creamy Peppercorn Dressing

CAESAR

A Classic Caesar, White Anchovy, Parmesan Reggiano

CAPRESE

Fresh Mozzarella, Tomatoes, Basil, Chili, EVOO, Balsamic

BEET SALAD

Roasted Crimson and Golden Beets, Wild Arugula, Goat Cheese, Candied Walnuts

General Manager: Annie Bowlin • Chef: Patrick Hofer

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free. 10.17



PIZZA FAVORITES

All pizzas are made with gluten free dough.

MARGHERITA D.O.C. Tomato, Fresh Mozzarella, Basil 15

FOUR CHEESE Ricotta, Mozzarella, Romano, Parmesan 15

VEGGIE Zucchini, Mushrooms, Tomato,
Olives, Mascarpone 16

MUSHROOM Taleggio Cheese & Truffle Oil 15.50

CRISPY POTATO Pancetta, Parmesan Onions,
Taleggio Cheese, Arugula 16

CHICKEN FLORENTINE Spinach, Mushrooms, Crispy Prosciutto 16

PESTO SHRIMP Roasted Tomato, Goat Cheese, Red Onion 16.50

SICILIAN Capicola, Salami, Italian Sausage,
Asiago, Red Onion 16

SAUSAGE Banana Peppers, Onions,
Tomatoes, Mozzarella 15.50

PEPPERONI Pepperoni, Onion, Provolone,
Asiago, Mozzarella 15.50

MARCELLA'S FEATURES

**PENNE CON
BOLOGNESE**

Braised Lamb, Marinara,
Parmesan Reggiano 18

**RISOTTO
DEL GIORNO**

Daily Chef Selection
18

Call: **614.223.2100**

615 N. High Street • Columbus, Ohio 43215

marcellasrestaurant.com

MAKE A RESERVATION

**PLEASE ALWAYS INFORM YOUR SERVER
THAT YOU ARE ORDERING GLUTEN-FREE.**



All pastas are made with gluten free penne pasta.

PENNE ALLA CARBONARA* 16.50

Pancetta, Black Pepper, Onions, Egg Yolk

PENNE ALLA ARRABIATTA 15.50

Spicy Tomato Sauce, Toasted Garlic, Sweet Basil

PENNE & CLAMS 18.50

Littleneck Clams, EVOO, Pancetta

PENNE AL POMODORO 15.50

Blistered Tomato, Garlic, Basil, EVOO

SPECIALTIES

CHICKEN MARSALA 19

Carrots, Mushroom, Shallots, Parmesan Polenta

CHICKEN PARMESAN 19

Alfredo, Tomato Marinara

CHICKEN GIARDINIERA 18.50

Pan seared, topped with
housemade pickled vegetables

SEARED SALMON 21

Sherry Tomatoes, Beldi Olives, Arugula,
Golden Raisins, Pine Nuts

CHICKEN PICATTA 20.50

Brick Oven Chicken, Tuscan Potatoes, Capers,
Artichokes, Lemon Parsley Butter

CHIANTI BRAISED BEEF SHORT RIB* 25

Cipollini Onions, Potatoes, Carrots, Natural Jus