

APPETIZERS

ROSEMARY FOCACCIA ^{GF}
Balsamic, EVOO 6

ROASTED GARLIC CHEESE BREAD ^{GF}
Provolone, Mozzarella, Asiago 11

BRUSCHETTA ^{GF}
Whipped Ricotta, Prosciutto Spread,
Peperonata, Aged Balsamic 18

ARANCINI
Fried Risotto, Mozzarella 15

SWEET ITALIAN SAUSAGE ^{GF}
House Made, Roasted Peppers,
Goat Cheese 19

SHRIMP OREGANATA ^{GF}
Confit Tomatoes, Lemon,
Herb Breadcrumbs 18

MUSSELS ^{GF}
White Wine Garlic Sauce, Confit Tomatoes 19

BEEF CARPACCIO ^{GF}
Truffle Emulsion, Shaved Cremini,
Toasted Walnuts, EVOO 21

FRITTO MISTO
Fried Calamari, Zucchini, Peppers,
Roasted Garlic Aioli, Lemon 19

BRAISED VEAL MEATBALL
Simple Tomato Sauce ^{GF} 18

^{GF} Gluten-Free Friendly Option Available With Modifications

*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. 4.26

FORMAGGIO ^{GF}

MOZZARELLA DI BUFALA	Tomato Olive Tapenade, Arugula, EVOO	13
STRACCIATELLA	Pistachio, Chili Apricot Jam	11
BURRATA	Confit Tomatoes, Basil Pesto, Roasted Garlic, Aged Balsamic	15
PROSCIUTTO DI PARMA & CHEESE	Taleggio, Gorgonzola Dolce, Apricot Marmalade, Marinated Olives	21
MELTED PECORINO CHEESE	Crostini, Apple, Truffle Honey	17

SOUPS & SALADS

TOMATO BASIL SOUP 9

ITALIAN WEDDING SOUP 8

MARCELLA'S ITALIAN SALAD ^{GF}

Tomato, Kalamata, Pepperoncini, Provolone,
Salami, Red Wine Vinaigrette 12

CAESAR ^{GF}

A Classic Caesar, White Anchovy, Parmigiano Reggiano 13

PEAR & GORGONZOLA ^{GF}

Radicchio, Pistachios, Poached Pear Vinaigrette 13

CAPRESE ^{GF}

Tomato, Arugula, Mozzarella, Basil, Honey Vinaigrette 14

MARCELLA'S • 614.223.2100

615 N. High Street • Columbus, Ohio 43215 • CameronMitchell.com
General Manager: Rusty Craycraft • Executive Chef: Jacob Canary

MARCELLA'S

RISTORANTE • PIZZERIA • WINE BAR

Gluten-Free Friendly Pasta Available Upon Request

HAND MADE PASTA

FETTUCCINE & MEATBALL Torn Bread Crumb, Alfredo, Tomato Marinara 25

GNOCCHI CON BOLOGNESE Braised Lamb, Marinara, Parmigiano Reggiano 28

CRESTE ARRABIATA Spicy Tomato Sauce, Stracciatella Cheese 20

RAVIOLI QUADRATINI Ricotta, Parmesan Cream, Shaved Truffle 23

BRAISED BEEF TORTELLINI Mascarpone, Mushrooms, Spinach 23

IMPORTED PASTA

SPAGHETTI & MEATBALL Tomato Marinara, Fresh Grated Parmesan 25

CACIO E PEPE Bucatini, Tri Peppercorn, Pecorino Romano 22

LINGUINE & CLAMS Linguine, Littleneck Clams, EVOO, Pancetta 27

PENNE ALLA VODKA Tomatoes, Prosciutto, Mushrooms, Cream 25

SPAGHETTI ALLA CARBONARA Pancetta, Black Pepper, Onions, Egg Yolk 23

SPECIALTIES

CHICKEN GIARDINIERA ^{GF} Pan Fried, House Made Pickled Vegetables 22

CHICKEN PARMESAN ^{GF} Linguini Alfredo, Marinara 25

SEARED SALMON ^{GF} Broccolini, Potatoes, Red Chili Pesto 31

EGGPLANT PARMESAN ^{GF} Pomodoro, Basil, Ricotta Cheese 21

VEAL PICATTA ^{GF} Tuscan Potatoes, Capers, Lemon Butter 33

CHICKEN MARSALA ^{GF} Carrots, Mushrooms, Shallots, Parmesan Polenta 25

LASAGNA ^{HANDMADE PASTA}

Braised Beef and Sausage Bolognese, Ricotta, Red Sauce 24

PIZZAS

Gluten-Free Friendly Dough
Available Upon Request

MARGHERITA D.O.C.

Tomato, Fresh Mozzarella,
Basil 19

FOUR CHEESE

Ricotta, Mozzarella,
Romano, Parmesan 18

GIARDINIERA

Sausage, Pepperoni Crumble,
House Tomato Sauce 19

PEPPERONI

Pepperoni, Onion, Provolone,
Asiago, Mozzarella 19

CRISPY POTATO

Pancetta, Caramelized Onions,
Taleggio Cheese, Arugula 19

CHILI ROSSA

Ricotta, Calabrian Hot Honey,
Basil 18

MUSHROOM

Taleggio Cheese &
Truffle Oil 19

VEGGIE

Zucchini, Mushrooms, Tomato,
Olives, Mascarpone 18

PROSCIUTTO

Tomato Sauce, Stracciatella,
Balsamic Reduction 19

SICILIAN

Capicola, Salami, Meatballs,
Asiago, Red Onion 18

MARCELLA'S

RISTORANTE · PIZZERIA · WINE BAR



QUARTINO
A glass or so



MEZZOLITRO
Half a bottle



LITRO
a full bottle

SPARKLING

		Q	L
SPARKLING Food-Loving Festive	100 Moscato d'Asti Vietti, Piedmont, Italy	10	40
	101 Brut Zardetto, "Private Cuvée," Italy	9	36
	102 Prosecco Ca' Bolani, Veneto, Italy	13	52
	104 Brachetto d'Acqui Banfi, "Rosa Regale," Piedmont, Italy	13	52
	105 Brut Rosé Scarpetta, "Timido," Italy	12	48
	106 Alcohol-Removed Sparkling Mionetto, Veneto, Italy	11

WHITE

		Q	M	L
CRISP WHITES Light-Bodied Refreshing	121 Pinot Grigio Lavis, Trentino, Italy	14	28	56
	122 Pinot Grigio Cantina Colli Euganei, Veneto, Italy	11	22	44
	123 Gavi Marchesi di Barolo, Piedmont, Italy	14	28	56
	124 Trebbiano D'Abruzzo Farnese, "Fantini," Abruzzo, Italy	9	18	36
	125 Vermentino di Sardegna Argiolas, "Costamolino," Sardinia, Italy	9	18	36
	126 Sauvignon Blanc Emmolo, Napa Solano Counties, California	13	26	52
	127 Pinot Grigio/Sauvignon Blanc Bertani, "Due Uve," Delle Venezie, Italy	13	26	52
	128 Sauvignon Blanc Nobile, Marlborough, New Zealand	9	18	36
	129 Bianco Malgra, "Bevicisu," Piedmont, Italy	10	20	40
	130 Arneis Ceretto, "Blange," Piedmont, Italy	14	28	56
FRUITY WHITES Medium-Bodied Aromatic	140 Chardonnay Tormaresca, Puglia, Italy	9	18	36
	141 Rosé Stoller Family Estate, Willamette Valley, Oregon	13	26	52
	142 Chardonnay Francis Coppola, "Diamond Collection," Monterey, California	10	20	40
	143 Chardonnay Buehler Vineyards, Russian River Valley, California	15	30	60

RED

		Q	M	L	
FRIENDLY REDS Light-Bodied Fruity	200 Pinot Noir Mark West, California	9	18	36	
	201 Barbaresco Michele Chiarlo, "Reyna," Piedmont, Italy	102	
	202 Pinot Noir Benton Lane, Willamette, Oregon	15	30	60	
	203 Merlot Cusumano, Terre Siciliane, Sicily, Italy	9	18	36	
	204 Montepulciano d'Abruzzo Zonin, Abruzzi, Italy	9	18	36	
	205 Chianti Castello di Gabbiano, Tuscany, Italy	10	20	40	
	206 Toscana Cecchi, "Bonizio," Tuscany, Italy	9	18	36	
207 Nero d'Avola Tenuta Regaleali, Sicily, Italy	12	24	48		
SUPPLE REDS Medium-Bodied Velvety	210 Barbera d'Asti Vietti, "La Crena," Piedmont, Italy	102	
	211 Nebbiolo Mauro Molino, Langhe, Piedmont, Italy	15	30	60	
	212 Chianti Classico Rocca Delle Macie, "Chianti Classico," Tuscany, Italy	14	28	56	
	213 Chianti Classico Riserva Tenuta di Arceno, Tuscany, Italy	92	
	214 Barolo Poderi Luigi Einaudi, Piedmont, Italy	108	
	215 Barbera d'Asti Damilano, Piedmont, Italy	15	30	60	
	216 Primitivo Altemurea, "Sasseo," Puglia, Italy	11	22	44	
	217 Malbec Piatelli Vineyards, Mendoza, Argentina	11	22	44	
	218 Cabernet Sauvignon The Fableist, "373," Paso Robles, California	15	30	60	
	219 Toscana Litra, Tuscany, Italy	12	24	48	
	220 Rosso di Toscana Il Poggione, Tuscany, Italy	15	30	60	
	221 Toscana Luce della Vite, "Lucente," Tuscany, Italy	68	
	BIG REDS Full-Bodied Textured	240 Brunello di Montalcino Il Poggione, Tuscany, Italy	180
		241 Amarone della Valpolicella Classico Tedeschi, "Capitel Monte Olmi," Veneto, Italy	140
242 Bolgheri Superiore, Podere Sapaio, "Sapaio," Tuscany, Italy		152	
243 Red Orin Swift, "8 Years in the Desert," California		105	
244 Red Quilt, Napa Valley, California		80	

SANGRIA

CITRUS WHITE or **PRIMITIVO RED**
11 glass 38 Litro

COCKTAILS

15

TUSCAN LIMONATA

Absolut Citron Vodka, House Limoncello,
Hand Squeezed Lemon, Peroni

MILAN MANHATTAN

Old Forester, Noilly Prat, Vanilla, Bitters

GRAPEFRUIT BASIL FIZZ

High Bank Grapefruit Vodka, Italian Basil,
and Hand Squeezed Lemon

ELDERFLOWER SPRITZ

Prosecco, St. Germain, Citrus, Aperol

PINE FIN COSMO

House-Infused Wheatley Vodka, Lime,
Cointreau, Amaro Nonino

ESPRESSO MARTINI

OYO Honey Vanilla Vodka, Demerara, Cocoa

STRAWBERRY BALSAMIC MARTINI

New Amsterdam Vodka, Hand Squeezed Lime,
Balsamic, Lemon Verbena Foam

ZERO PROOF

STRAWBERRY FIELDS

Seedlip Citrus, Strawberry, Lemon Foam 11

IL FINTO ESPRESSO

Fresh Brewed Espresso, Vanilla, Honey 9

CITRUS SPRITZ

Lyre's Italian Orange, Alcohol-Removed Sparkling 11

HAPPY HOUR

Monday – Friday 4 – 6 p.m.

Enjoy half off selected food and drink
in our bar and cocktail lounge.



 DOLCE  9	
CHERRY CROSTATA	almond crumble, honey vanilla gelato
TIRAMISU	“pick me up” espresso ladyfingers, sweet mascarpone
LEMON TART ®	brûléed, blueberry sauce
CANNOLI	pistachio, chocolate ganache
RICOTTA CHEESECAKE ®	strawberry sauce, lemon cookie crust
CHOCOLATE ALMOND CAKE	toasted almonds, warm chocolate ganache

CLASSICOS

HOUSEMADE LIMONCELLO
Handcrafted traditional Italian digestivo 13

ROMANA SAMBUCA 9.75

MOSCATO D'ASTI
Vietti Cascinetta, 2017, Piedmont 10

COFFEE DRINKS

AFFOGATO
Vanilla gelato drowning in hot espresso 5.5

CAFFÉ CARMELLO
Layers of sweet cream, espresso
and freshly whipped cream 5.5

ESPRESSO MARTINI

OYO Honey Vanilla Vodka,
Demerara, Cocoa 15

CAPPUCCINO

Fresh Espresso, Frothed Milk 5.5

IL FINTO ESPRESSO

Fresh Brewed Espresso, Vanilla, Honey 9

LATTE MACCHIATO

Layers of espresso, steamed and frothed milk
topped with a caramel marking 5.5

PORT WINE

TAYLOR FLADGATE TAWNY PORT 10 year 14.25

FONSECA TAWNY PORT 10 year 10.75

GRAHAM'S FINE RUBY PORT 8.5

AMARO

AVERNA 8.25

FERNET-BRANCA 9.75

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BIRRA

BOTTLES & CANS

CBC IPA IPA, Columbus Brewing Co. 6

PERONI Pale Lager, Nastro Azzurro 6

MILLER LITE American Lager 5

MICHELOB ULTRA American Lager 5

ATHLETIC BREWING CO. Non-Alcoholic, Rotating Selection 6

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Monday – Friday 4 – 6 p.m.

Enjoy half off selected food and drink
in our bar and cocktail lounge.

DRINK

SANGRIA	By the Glass
COCKTAILS	Specialty Cocktails, Zero Proof & House Spirits
BEER	Bottles & Cans
WINE	Glass Pours up to \$9



FOOD

**APPETIZERS • FORMAGGIO
SOUPS & SALADS • PIZZAS**

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