APPETIZERS

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

PROSCIUTTO DI PARMA & CHEESE GF
Taleggio, Gorgonzola Dolce, Apricot Marmalade, Marinated Olives 21

SHRIMP OREGANATA GF
Confit Tomatoes, Lemon, Herb Breadcrumbs 19

BRAISED VEAL MEATBALL
Simple Tomato Sauce GF 19

MUSSELS GF
White Wine Garlic Sauce, Confit Tomatoes 20

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

MELTED PECORINO CHEESE GF
Crostini, Apple, Truffle Honey 17

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

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. 10.26

MOZZARELLA GF

MOZZARELLA DI BUFALA	Tomato Olive Tapenade, Arugula, EVOO	13
STRACCIATELLA	Pistachio, Chili Apricot Jam	12
BURRATA	Confit Tomatoes, Basil Pesto, Roasted Garlic, Aged Balsamic	16

SEA SALT FOCACCIA GF
Balsamic, EVOO 6

ROASTED GARLIC CHEESE BREAD GF
Provolone, Mozzarella, Asiago 12

SOUPS & SALADS

TOMATO BASIL SOUP 9
ITALIAN WEDDING SOUP 9

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 15

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 29
CRESTE ARRABIATA	Spicy Tomato Sauce, Stracciatella Cheese 20
RAVIOLI QUADRATINI	Ricotta, Parmesan Cream, Shaved Truffle 24
BRAISED BEEF TORTELLINI	Mascarpone, Mushrooms, Spinach 23

IMPORTED PASTA

SPAGHETTI & MEATBALL	Tomato Marinara, Fresh Grated Parmesan 26
CACIO E PEPE	Bucatini, Tri Peppercorn, Pecorino Romano 23
LINGUINE & CLAMS	Linguine, Littleneck Clams, EVOO, Pancetta 28
PENNE ALLA VODKA	Tomatoes, Prosciutto, Mushrooms, Cream 26
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 32
EGGPLANT PARMESAN GF	Pomodoro, Basil, Ricotta Cheese 22
VEAL PICCATA* GF	Tuscan Potatoes, Capers, Lemon Butter 34
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, Pickled Vegetables 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** Nobilo, 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

10.26

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	9	18	36
	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 Macìe, "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** Listra, 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

ESPRESSO MARTINI
OYO Honey Vanilla Vodka, Demerara, Cocoa

STRAWBERRY BALSAMIC MARTINI
Watershed Vodka, Hand Squeezed Lime, Balsamic, Lemon Verbena Foam

VENETIAN MARGARITA
Hornito's Blanco, Aperol, Lime Juice, Agave, Citrus Salt

SPRITZ 15

APEROL SPRITZ
Prosecco, St–Germain, Citrus, Aperol

LIMONCELLO HUGO
St–Germain, House–Made Limoncello, Mint

AUTUMN SPRITZ
St. George Spiced Pear, Apple Cider, Lemon

ZERO PROOF

STRAWBERRY FIELDS
CleanCo Clean V., Strawberry, Lemon Foam 11

IL FINTO ESPRESSO
Fresh Brewed Espresso, Vanilla, Honey 9

CITRUS SPRITZ
Lyre's Italian Orange, Alcohol–Removed Sparkling 11

MARCELLA'S
RISTORANTE · PIZZERIA · WINE BAR

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

General Manager: Rusty Craycraft • Executive Chef: Jacob Canary

㊜ Gluten-Free Friendly Option Available With Modifications 4.26

COFFEE DRINKS

AFFOGATO
Vanilla gelato drowning in hot espresso 5.5

CAFFÉ CARAMELLO
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

MARCELLA'S • 614.223.2100
615 N. High Street • Columbus, Ohio 43215
CameronMitchell.com

MARCELLA'S
RISTORANTE · PIZZERIA · WINE BAR

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

HAPPY HOUR

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

10.26

MARCELLA'S • 614.223.2100
615 N. High Street • Columbus, Ohio 43215
CameronMitchell.com