MARCELLA'S

SHORT NORTH MENUS

DINNER MENU

APPETIZERS

ROSEMARY FOCACCIA

$6
Balsamic, EVOO

ROASTED GARLIC CHEESE BREAD

$12 Gluten-free Options available
Provolone, Mozzarella, Asiago

ARANCINI

$15
Fried Risotto, Mozzarella

SWEET ITALIAN SAUSAGE

$19 Gluten-free Options available
House Made, Roasted Peppers, Goat Cheese

SHRIMP OREGANATA

$19 Gluten-free Options available
Confit Tomatoes, Lemon, Herb Breadcrumbs

MUSSELS

$20 Gluten-free Options available
White Wine Garlic Sauce, Confit Tomatoes

BEEF CARPACCIO

$21 Gluten-free Options available
Truffle Emulsion, Shaved Cremini, Toasted Walnuts, EVOO

FRITTO MISTO

$19
Fried Calamari, Zucchini, Peppers, Roasted Garlic Aioli, Lemon

BRUSCHETTA

$18 Gluten-free Options available
Whipped Ricotta, Prosciutto Spread, Peperonata, Aged Balsamic

BRAISED VEAL MEATBALL

$19 Gluten-free Options available
Simple Tomato Sauce

FORMAGGIO

MOZZARELLA DI BUFALA

$13 Gluten-free Options available
Tomato Olive Tapenade, Arugula, EVOO

STRACCIATELLA

$12 Gluten-free Options available
Pistachio, Chili Apricot Jam

BURRATA

$16 Gluten-free Options available
Confit Tomatoes, Basil Pesto, Roasted Garlic, Aged Balsamic

PROSCIUTTO DI PARMA & CHEESE

$21 Gluten-free Options available
Taleggio, Gorgonzola Dolce, Apricot Marmalade, Marinated Olives

MELTED PECORINO CHEESE

$17 Gluten-free Options available
Crostini, Apple, Truffle Honey

SOUPS & SALADS

TOMATO BASIL SOUP

$9

ITALIAN WEDDING SOUP

$9

MARCELLA'S ITALIAN SALAD

$12 Gluten-free Options available
Tomato, Kalamata, Pepperoncini, Provolone, Salami, Red Wine Vinaigrette

CAESAR

$13 Gluten-free Options available
A Classic Caesar, White Anchovy, Parmigiano Reggiano

PEAR & GORGONZOLA

$13 Gluten-free Options available
Radicchio, Pistachios, Poached Pear Vinaigrette

CAPRESE

$15 Gluten-free Options available
Tomato, Arugula, Mozzarella, Basil, Honey Vinaigrette

PIZZA FAVORITES

Gluten-Free Friendly Dough Available upon request

MARGHERITA D.O.C.

$19 Gluten-free Options available
Tomato, Fresh Mozzarella, Basil

FOUR CHEESE

$18 Gluten-free Options available
Ricotta, Mozzarella, Romano, Parmesan

GIARDINIERA

$19 Gluten-free Options available
Sausage, Pepperoni Crumble, House Tomato Sauce

PEPPERONI

$19 Gluten-free Options available
Pepperoni, Onion, Provolone, Asiago, Mozzarella

CRISPY POTATO

$19 Gluten-free Options available
Pancetta, Caramelized Onions, Taleggio Cheese, Arugula

CHILI ROSSA

$18 Gluten-free Options available
Ricotta, Calabrian Hot Honey, Basil

MUSHROOM

$19 Gluten-free Options available
Taleggio Cheese & Truffle Oil

VEGGIE

$18 Gluten-free Options available
Zucchini, Mushrooms, Tomato, Olives, Mascarpone

PROSCIUTTO

$19 Gluten-free Options available
Tomato Sauce, Stracciatella, Balsamic Reduction

SICILIAN

$18 Gluten-free Options available
Capicola, Salami, Meatballs, Asiago, Red Onion

HAND MADE PASTA

Gluten-Free Friendly Pasta Available Upon Request

FETTUCCINE & MEATBALL

$25 Gluten-free Options available
Torn Bread Crumb, Alfredo, Tomato Marinara

GNOCCHI CON BOLOGNESE

$29
Braised Lamb, Marinara, Parmigiano Reggiano

CRESTE ARRABIATA

$20 Gluten-free Options available
Spicy Tomato Sauce, Stracciatella Cheese

RAVIOLI QUARDRATINI

$24 Gluten-free Options available
Ricotta, Parmesan Cream, Shaved Truffle

BRAISED BEEF TORTELLINI

$23
Mascarpone, Mushrooms, Spinach

IMPORTED PASTA

Gluten-Free Friendly Pasta Available Upon Request

SPAGHETTI & MEATBALL

$26 Gluten-free Options available
Tomato Marinara, Fresh Grated Parmesan

CACIO E PEPE

$23 Gluten-free Options available
Bucatini, Tri Peppercorn, Pecorino Romano

LINGUINE & CLAMS

$28 Gluten-free Options available
Linguine, Littleneck Clams, EVOO, Pancetta

PENNE ALLA VODKA

$26 Gluten-free Options available
Tomatoes, Prosciutto, Mushrooms, Cream

SPAGHETTI ALLA CARBONARA*

$23 Gluten-free Options available
Pancetta, Black Pepper, Onions, Egg Yolk

SPECIALTIES

CHICKEN GIARDINIERA

$22 Gluten-free Options available
Pan fried, House Made Pickled Vegetables

CHICKEN PARMESAN

$25 Gluten-free Options available
Linguine Alfredo, Marinara

SEARED SALMON*

$32 Gluten-free Options available
Broccoli, Potatoes, Red Chili Pesto

EGGPLANT PARMESAN

$22 Gluten-free Options available
Pomodoro, Basil, Ricotta Cheese

VEAL PICCATA

$34 Gluten-free Options available
Tuscan Potatoes, Capers, Lemon Butter

CHICKEN MARSALA

$25 Gluten-free Options available
Carrots, Mushrooms, Shallots, Parmesan Polenta

LASAGNA

$24
Braised Beef and Sausage Bolognese, Ricotta, Red Sauce

DESSERT MENU

DOLCE

$9

CHERRY CROSTATA

almond crumble, honey vanilla gelato

TIRAMISU

“pick me up” espresso ladyfingers, sweet mascarpone

LEMON TART

Gluten-free Options available
brûléed, blueberry sauce

CANNOLI

pistachio, cholate ganache

CHOCOLATE ALMOND CAKE

toasted almonds, warm chocolate ganache

RICOTTA CHEESECAKE

Gluten-free Options available
lemon crust, strawberry sauce

COFFEE DRINKS

AFFOGATO

$5.50
Vanilla gelato drowning in hot espresso

CAFFÉ CARAMELLO

$5.50

Layers of sweet cream, espresso and freshly whipped cream

ESPRESSO MARTINI

$15
OYO Honey Vanilla Vodka, Demerara, Cocoa

CAPPUCCINO

$5.50
Fresh espresso, frothed milk

IL FINTO ESPRESSO

$9
Freshly brewed espresso, vanilla, honey

LATTE MACCHIATO

$5.50
Layers of espresso, steamed and frothed milk topped with a caramel marking

CLASSICOS

HOUSEMADE LIMONCELLO

$13
Handcrafted traditional Italian digestivo

ROMANA SAMBUCA

$9.75

MOSCATO D'ASTI

$10
Vietti Cascinetta, 2017, Piedmont

PORT WINE

TAYLOR FLADGATE TAWNY PORT, 10-YEAR

$14.25

FONSECA TAWNY PORT, 10 YEAR

$10.75

GRAHAM'S FINE RUBY PORT

$8.50

AMARO

AVERNA

$8.25

FERNET-BRANCA

$9.75

BEVERAGE MENU

SANGRIA

CITRUS WHITE OR PRIMITIVO RED

Glass for $11 glass | Litro for $38

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 COCKTAILS

STRAWBERRY FIELDS

$11

Seedlip Citrus, Strawberry, Lemon Foam

IL FINTO ESPRESSO

$9

Fresh brewed espresso, vanilla, honey

CITRUS SPRITZ

$11

Lyre's Italian Orange, Alcohol-Removed Sparkling

BOTTLED AND CANNED BEERS

CBC IPA

$6

IPA, Columbus Brewing Co.

PERONI

$6
Pale Lager, Nastro Azzurro

MILLER LITE

$5
American Lager

MICHELOB ULTRA

$5
American Lager

ATHLETIC BREWING CO.

$6
Non-Alcoholic, Rotating Selection

SPARKLING WINE

Food Loving, Festive

MOSCATO D'ASTI

Vietti, Piedmont, Italy
Quartino for $10 | Litro for $40

BRUT

Zardetto, "Private Cuvée," Italy
Quartino for $9 | Litro for $36

PROSECCO

Ca' Bolani, Veneto, Italy
Quartino for $12 | Litro for $48

BRACHETTO D'ACQUI

Banfi, "Rosa Regale," Piedmont, Italy
Quartino for $13 | Litro for $52

BRUT ROSÉ

Scarpetta, "Timido," Italy
Quartino for $12 | Litro for $48

ALCOHOL REMOVED SPARKLING

Mionetto, Veneto, Italy
Quartino for $11

CRISP WHITE WINES

light – bodied, refreshing

PINOT GRIGIO

Lavis, Trentino, Italy
Quartino for $14 | Mezzolitro for $28 | Litro for $56

PINOT GRIGIO

Cantina Colli Euganei, Veneto, Italy
Quartino for $11 | Mezzolitro for $22 | Litro for $44

GAVI

Marchesi di Barolo, Piedmont, Italy
Quartino for $14 | Mezzolitro for $28 | Litro for $56

TREBBIANO D'ABRUZZO FARNESE

"Fantini," Abruzzo, Italy
Quartino for $ 9 | Mezzolitro for $18 | Litro for $36

VERMENTINO DI SARDEGNA

Argiolas, "Costamolino," Sardinia, Italy
Quartino for $9 | Mezzolitro for $18 | Litro for $36

SAUVIGNON BLANC

Emmolo, NapaSolano Counties, California
Quartino for $13 | Mezzolitro for $26 | Litro for $52

PINOT GRIGIO/SAUVIGNON BLANC

Bertani, "Due Uve," Delle Venezie, Italy

Quartino for $11.5 | Mezzolitro for $23 | Litro for $46

SAUVIGNON BLANC

Nobilo, Marlborough, New Zealand
Quartino for $9 | Mezzolitro for $18 | Litro for $36

BIANCO

Malgra, "Bevicisu," Piedmont, Italy
Quartino for $10 | Mezzolitro for $20 | Litro for $40

ARNEIS

Ceretto, “Blange,” Piedmont, Italy
Quartino for $14 | Mezzolitro for $28 | Litro for $56

FRUITY WHITE WINES

medium – bodied aromatic

CHARDONNAY

Tormaresca, Puglia, Italy
Quartino for $9 | Mezzolitro for $18 | Litro for $36

ROSÉ

Stoller Family Estate, Willamette Valley, Oregon
Quartino for $13 | Mezzolitro for $26 | Litro for $52

CHARDONNAY

Francis Coppola, "Diamond Collection," Monterey, California
Quartino for $10 | Mezzolitro for $20 | Litro for $40

CHARDONNAY

Buehler Vineyards, Russian River Valley, California
Quartino for $ 15 | Mezzolitro for $30 | Litro for $60

FRIENDLY RED WINES

Light-bodied, fruity

PINOT NOIR

Mark West, California
Quartino for $9 | Mezzolitro for $18 | Litro for $36

BARBARESCO

Michele Chiarlo, "Reyna," Piedmont, Italy
Litro for $102

PINOT NOIR

Benton Lane, Willamette, Oregon
Quartino for $ 15 | Mezzolitro for $30 | Litro for $60

MERLOT

Cusumano, Terre Siciliane, Sicily, Italy
Quartino for $9 | Mezzolitro for $18 | Litro for $36

MONTEPULCIANO D'ABRUZZO

Zonin, Abruzzi, Italy
Quartino for $8.5 | Mezzolitro for $17 | Litro for $34

CHIANTI

Castello di Gabbiano, Tuscany, Italy
Quartino for $10 | Mezzolitro for $20 | Litro for $40

TOSCANA

Cecchi, "Bonizio," Tuscany, Italy
Quartino for $9 | Mezzolitro for $18 | Litro for $36

NERO D'AVOLA

Tenuta Regaleali, Sicily, Italy
Quartino for $ 12 | Mezzolitro for $24 | Litro for $48

SUPPLE RED WINES

Medium-bodied, velvety

BARBERA D'ASTI

Vietti, "La Crena," Piedmont, Italy
Litro for $102

NEBBIOLO

Mauro Molino, Langhe, Piedmont, Italy
Quartino for $15 | Mezzolitro for $30 | Litro for $60

CHIANTI CLASSICO

Rocca Delle Macìe, “Chianti Classico,” Tuscany, Italy
Quartino for $14 | Mezzolitro for $28 | Litro for $56

CHIANTI CLASSICO RISERVA

Tenuta di Arceno, Tuscany, Italy
Litro for $92

BAROLO

Poderi Luigi Einaudi, Piedmont, Italy
Litro for $108

BARBERA D'ASTI

Damilano, Piedmont, Italy
Quartino for $14.5 | Mezzolitro for $29 | Litro for $58

PRIMITIVO

Altemurea, “Sasseo,” Puglia, Italy
Quartino for $10.5 | Mezzolitro for $22 | Litro for $44

MALBEC

Piatelli Vineyards, Mendoza, Argentina
Quartino for $11 | Mezzolitro for $22 | Litro for $44

CABERNET SAUVIGNON

The Fableist, "373," Paso Robles, California

Quartino for $15 | Mezzolitro for $30 | Litro for $60

TOSCANA

Listra, Tuscany, Italy
Quartino for $12 | Mezzolitro for $24 | Litro for $48

ROSSO DI TOSCANA

Il Poggione, Tuscany, Italy
Quartino for $15 | Mezzolitro for $30 | Litro for $60

TOSCANA

Luce della Vite, "Lucente," Tuscany, Italy
Litro for $68

BIG RED WINES

Full-bodied, textured

BRUNELLO DI MONTALCINO

Il Poggione, Tuscany, Italy
Litro for $180

AMARONE DELLA VALPOLICELLA CLASSICO

Tedeschi, " Capitel Monte Olmi," Veneto, Italy
Litro for $140

BOLGHERI

Superiore, Podere Sapaio, “Sapaio,” Tuscany, Italy
Litro for $152

RED

Orin Swift, “8 Years in the Desert,” California
Litro for $100 1

RED

Quilt, Napa Valley, California
Litro for $80