

New Years Eve menu

Early seating

Limited menu ala carte

Appetizers choice of:

Shrimp Bisque	\$11.95
Parma Prosciutto with Domestic Burrata Cheese	\$14.95
Seafood Salad With calamari, Scuncilli, Shrimp, scallops & mussels, In a garlic lemon dressing	\$14.95
Clam Oreganata	\$14.95
Crab cake Apple Remoulade	\$14.95
Cotechino with lentil ragu, Soft polenta touch of mustard (Italian poached pork sausage a good luck dish for the New Year)	\$13.95
Tricolor salad With balsamic dressing	\$7.95
Warm Goat Cheese Salad With walnuts, apple, roasted peppers lemon mustard dressing	\$10.95

Pasta Appetizers

Pappardelle With zucchini, speck oven roasted tomato parmigiano sauce	App \$13.95 Entrée \$22.95
Gnocchi in creamy meat ragu & Porcini	App \$13.95 Entrée \$24.95
Black squid ink ravioli filled with seafood served with leeks, poached shrimp, & saffron creamy sauce	App \$14.95 Entrée \$24.95

Entrée

Breast of Chicken \$23.95 or Veal Scaloppine \$25.95 Your choice: Marsala, Francese, Parmigiana, or Saltimbocca with Prosciutto, spinach & Fontina Cheese	
Boneless pork chop filled with Fontina & prosciutto light wine sauce	\$25.95
Braised Short rib Cabernet wine sauce With Soft polenta	\$28.95
Grilled Filet Mignon with Creamy truffle mushroom sauce	\$33.95
Horseradish Crusted Salmon With Risotto cake & Mustard sauce	\$24.95
Baked Swordfish Sicilian crust The Crust is made of chopped olives, capers, walnuts, roasted peppers, raisins & panko breadcrumbs served with light wine sauce & Eggplant Caponata	\$27.95
Zuppa Di Pesce With Sword fish, Salmon, Scallops, calamari & shellfish In a garlic tomato broth served with Crostini or Angel-hair	\$29.95

NEW YEARS EVE AT MARCELLO'S

Late Seating from 8.45pm \$75 per person plus tax & tip

APPETIZERS

CHOICE OF

Shrimp Bisque

Seafood Salad

With calamari, Scuncilli, Shrimp & mussels, scalops In a garlic lemon dressing

Crab Cake With Apple-Horseradish Remoulade

Warm Goat Cheese Salad

with Walnut, Apple, Roasted Peppers in Lemon Mustard Dressing

Cotechino with lentil ragu, Soft polenta touch of mustard

Italian poached pork sausage with lentil ragu (Italian specialty for the new year)

Parma Prosciutto

With Domestic Burrata cheese

Gnocchi

in creamy meat ragu & Porcini mushrooms

Black squid ink ravioli

filled with seafood served with leeks & saffron creamy sauce

ENTRÉES

Horseradish Crusted Salmon

With Risotto cake & Mustard sauce

Baked Swordfish Sicilian crust

The Crust is made of chopped olives, capers, walnuts, roasted peppers, raisins & panko breadcrumbs served with light wine sauce & Eggplant Caponata

Zuppa di Pesce

With Swordfish, Salmon, Grouper, Scallops,, Calamari, Clams, Mussels & Shrimp in Garlic Tomato Broth served with Crostini or Angel hair pasta

Panco crusted Boneless pork chop

filled with Fontina & prosciutto light wine sauce

Braised Short Rib

With Cabernet Sauce With Soft polenta

Grilled Filet Mignon

With creamy Truffle mushroom sauce

DESSERTS

Combo Marcello's dessert Coffee – Tea – Espresso