

**MARCELLO'S RESTAURANT**

32<sup>nd</sup> Anniversary celebrations

**3 course**

Sunday July 1 to Sunday July 8

Lunch 22.32 Dinner \$32 Sunday Dinner \$32.00 3 to

830pm

Price Fixe price can not be

combine with any other offer Tax, Tip & Beverage not included

***Antipasti***

**Bresaola**

Air Cured Beef With Arugola, Capers & Shaved Parmigiano

**Burrata cheese & Aged Parma Prosciutto**

**Beet & Goat Cheese Salad**

Over Greens Salad apples Candy Walnuts

**Mixed garden salad Balsamic dressing**

**Cheese Stuffed Polenta** with Mushrooms ragu

***Pasta***

**Tagliolini** With Parmigiano sauce, Zucchini & Speck

**Calamarata (Similar to Rigatoni)** Vodka e Radicchio

**Maccheroni Calabresi**

with Sausage & Broccoli Rabe Pesto Pecorino cheese

**Spicy Spaghetti**

With Seafood ragu, & toasted herb breadcrumbs

***Entrée Choice***

**Sauteed Shrimp**

with a semi spicy sauce made of sundry tomato, olives, cherry peppers served with cannellini beans & baked polenta

**Horse Radish Crust Baked Salmon**

Spinach, Sweet peppers Dijon mustard creamy potato

**Baked Nile Perch** Topped with Marcello's Special Crust

(The crust is made of chopped olives, capers, walnuts, roasted peppers, golden raisins & panko the fish is served with a light wine sauce Spinach & Eggplant caponata.)

**Boneless Chicken leg**

Over a ragu of Sausage, peppers & potato cooked in a Tomato Balsamic glaze

**Breaded Boneless Pork medallion**

Topped with Prosciutto Burrata Cheese served with Farrotto (Spelt Grain similar to risotto)