

ASSAGGI



small plates, wine & cocktails



MARCELLO'S CASUAL ITALIAN NEIGHBORHOOD ATMOSPHERE



2 SMALL PLATES OR 1 LARGE PLATE MINIMUM PER PERSON IN THE DINING AREA;
NO MINIMUM AT BAR, LOUNGE OR DURING LUNCH HOURS –Buon appetito!

SMALL PLATES – STARTER

Speck (Italian Smoked Prosciutto) - \$14.95 | With fior di latte mozzarella, roasted peppers, sicilian caponata and tomatoes

Bresaola - \$12.95 | Air-cured beef with arugola, capers and shaved parmigiano

Burrata Cheese & Aged Parma Prosciutto - \$14.95

Traditional Sicilian Arancini (Rice Balls) - \$12.95
With meat, peas & mozzarella

Cheese-Stuffed Polenta - \$12.95 | With mushroom ragu

Slow-Baked Parmigiana of Eggplant - \$12.95

Lumachine (Snails) - \$12.95 | Sautéed with mushrooms, garlic in a wine butter tomato sauce

Vegetable Tuscan Farro Soup (Spelt Grain) - \$8.95

Baked Clams Oreganata - \$13.95

Sauteed Calamari - \$15.95 | With caramelized onions, cannellini beans, arugola, cherry tomatoes, extra virgin olive oil and crostini

Crab Cake - \$15.95 | With apple horseradish remoulade

Warm Octopus - \$16.95 | With onions, potatoes, capers, black olives & diced tomatoes over arugola

SMALL PLATES – SALAD

Beet & Goat Cheese Salad - \$10.95 | Over greens, apples, roasted peppers, candied walnuts and lemon garlic dressing

Traditional Caesar Salad - \$8.95

Baby Arugula, Endive & Radicchio Salad - \$8.95

SMALL PLATES – PASTA

Handmade Gnocchi in Tomato Gorgonzola Sauce - \$14.95

Handmade Raviolini Bolognese - \$14.95

Tagliolini - \$14.95 |
With Parmigiano sauce, cherry tomatoes, zucchini and speck

Strozzapreti - \$14.95 |
With prosciutto and mushroom truffle sauce

Calamarata (similar to Rigatoni) - \$14.95 | Vodka & radicchio sauce

Maccheroni Calabresi - \$14.95 |
Sausage, cherry tomatoes, broccoli rabe puree and pecorino cheese

Paccheri - \$14.95 | Large rigatoni with braised beef and veal ragu

Black Squid Ink Pasta - \$14.95 |
With basil garlic sauce, calamari, Manila clams and cherry tomatoes

Peperoncino Spicy Spaghetti - \$14.95 |
With salmon and perch seafood ragu, pistacchio pesto and toasted herb breadcrumbs

*** All pasta available as large plates** - \$21.95

SMALL PLATES – MEAT

Venison Sausage - \$15.95 | With a chutney of figs and cherry wine sauce, spinach and baked polenta

Deboned Chicken Thighs - \$15.95 |
Over a ragu of sausage and peppers cooked in a light tomato balsamic sauce

Panko Crusted Boneless Pork Cutlet - \$15.95 |
Topped with prosciutto, Burrata cheese, served with vegetable farrotto. (A grain from Italy prepared just like Risotto)

SMALL PLATES – FISH

Sauteed Shrimp - \$15.95 | In a wine sauce with onions, zucchini, cherry tomatoes & cannellini beans with a touch of mediterranean tapanade made of garlic, sundried tomatoes, capers, hot and sweet cherry peppers & olives

Horseradish Crusted Baked Salmon - \$15.95 |
Over spinach, sweet peppers, Dijon mustard and creamy potatoes

Oven Baked Nile Perch (similar to Grouper) - \$15.95 |
Topped with Marcello's special crust. (The crust is made of chopped olives, capers, walnuts, roasted peppers, golden raisins & panko. The fish is served in a light wine sauce with mashed potato, spinach and eggplant caponata).

Zuppa Di Pesce - \$15.95 | Calamari, clams, perch, salmon, mussels and shrimp in light garlic tomato broth with capellini

LARGE PLATES

Breast of Chicken - \$22.95 **Veal Scaloppine** - \$25.95
(Choose: Milanese with tricolor salad; Parmigiana; Marsala with mushrooms; Francese with lemon wine sauce; Sorrentino with eggplant, tomato and mozzarella)

Braised Short Ribs - \$29.95 | With polenta

Grilled Atlantic Salmon - \$24.95 | With spinach

Zuppa Di Pesce - \$27.95 | Calamari, clams, perch, salmon, mussels and shrimp in light garlic tomato broth with capellini

Minimal Substitutions Please

Gluten-free available upon request

BUBBLES

- Veuve du Vernay "Blanc de Blanc" Brut (France) - \$9.00
- *Pasqua ~ Prosecco (Veneto, Italy) - \$8/\$32
- Bellini Aperitif (Prosecco & Peach Nectar) - \$8
- Aperol Spritz (Aperol Liqueur, Prosecco, Club soda, Lime) - \$10

WHITE WINE

- Ca' Donini ~ Pinot Grigio (Veneto, Italy) - \$9/\$32
- Mauro Maschio ~ Chardonnay (Veneto, Italy) - \$9
- Kono ~ Sauvignon Blanc (Marlborough, New Zealand) - \$9/\$35
- *Pratello ~ Riesling (Padenghe Sul Garda, Brescia, Italy) - \$10/\$37
- Fess ~ Parker Chardonnay (Santa Barbara, CA) - \$11/\$42
- Montevina ~ White Zinfandel (California) - \$9/\$30

RED WINE

- Melini ~ Chianti (Tuscany, Italy) - \$9/\$32
- Mauro Maschio ~ Merlot (Veneto, Italy) - \$9
- *Mezza Corona ~ Cabernet Sauvignon (Trentino, Italy) - \$9
- Baglio Al Sole ~ Primitivo (Puglia, Italy) - \$9/\$35
- *Gemma Rossa ~ Pinot Noir (Pavia, Lombardia) - \$10/\$38
- *Poggio Dei Tramonti ~ "Super Tuscan" (Bolgheri, Tuscany) - \$13/\$47
- Tedeschi Amarone 2013 (Valpolicella, Veneto) - \$25/\$102
- * Denotes estate visit by our Sommelier



Please ask your server for our extensive wine list

COCKTAILS \$13

- The Sheldon | Peach vodka, peach nectar, chambord
- The Lafayette | Gin, simple syrup, lemon juice, champagne
- The Victoria | Bourbon, sweet vermouth, elderflower liqueur, orange bitters
- By George | Whiskey, orange juice, simple syrup, orange bitters
- The Cello Mule | Vodka, ginger beer, fresh lime
- The Honey & The Bea | Tequila, grapefruit, lime juice, honey simple syrup, soda
- The Big L | Citrus vodka, lemon sorbet, prosecco and mint
- Blueberry Smash | Blueberry vodka, soda, splash of cranberry, fresh blueberries
- Cucumber Melontini | Cucumber Vodka, melon juice, fresh mint
- Espressotini | Espresso Vodka and a shot of Italian espresso

**Marcello's Brand Ambassador of wines of Molise**

Marcello is proud to feature the wines of Terresacre from his home Region of Molise. Visit www.terresacre.net to view the Estate and let Marcello know when you are traveling to Italy for a tour of Terresacre.

**WHITE (6 OZ)**

- *Terresacre White ~ "Orovite" Trebbiano Montenero di Bisaccia, Italy - \$10/\$30
Orovite is from a carefully handpicked selection of Trebbiano grapes grown on the Terresacre Estate. This wine has a straw-yellow color and never sees any oak leaving the wine a clean expression of lemon, lime, tomato vine, green apple and pignoli.
- *Terresacre ~ "Falanghina" Montenero di Bisaccia, Italy - \$12/\$35
Falanghina has been grown in Italy for millennia and Terresacre has achieved a balance where they have captured the soul of Central Italy and vinified the wine using all the most modern methods. The result is a beautiful expressive wine with hints of tropical fruit, citrus, and Mediterranean flowers.

RED (6 OZ)

- *Terresacre ~ "Neravite" Molise Rosso Montenero di Bisaccia - \$10/\$35
100% Montepulciano all sourced from Terresacre's Estate in the rolling hills of Central Italy, surrounded by 7,000 olive trees, with views of The Adriatic Sea. Big aromas of black cherry and blackberry jam, the six months of French oak aging have given the wine a brilliant nose of baking spice and a soft persistent finish.
- *Terresacre ~ Tintilia Molise, DOC Montenero di Bisaccia Steel Cask - \$13/\$50
This vintage of Tintilla, although very low in its yield gave the winemaker a lot to work with. The long sun-drenched summer led to high ripeness levels producing a very expressive vintage, so much so that the decision was made to forgo the traditional aging in oak barrels and go exclusively with stainless steel. The result is a modern style that shows off the huge aromas of blueberry marmalade, black licorice, balsamic, bay leaf and oregano and opens up the options on pairing this wine with foods that are usually out of the realm of traditional red wines.
- *Terresacre ~ "Rispetto" Molise Rosso Montenero di Bisaccia - \$17/\$60
This wine comes from only select hilltop Montepulciano grapes picked by hand from Terresacre vineyards where yields are kept low to get the production of grape concentrated and rich in flavor and tannins. Rested in French-oak barriques for 18 months, with aromas of ripe fruit, jam, blueberry, wild berries, vanilla, and coffee. The wine carries an elegant quality with a long finish and the weight and tannins to compliment sophisticated cuisines.

ROSE (6 OZ)

- *Terresacre Rosavite Rosato Terre Degli Osci IGT - \$10/\$35
Rosavite is made from red grapes grown on the hills Terresacre farm and vinified in white. Makes an intense cherry pink color, perfume fruity and delicate.

* Denotes estate visit by our Sommelier

CRAFT BEER

- Birra Antoniana ~ Marechiaro ~ Padova, Veneto Italy - \$9
- Birra Antoniana ~ Pasubio ~ Padova, Veneto Italy - \$8
- Allagash White, Belgium Style Wheat Beer ~ Portland, ME - \$8
- Lagunita India Pale Ale ~ Petaluma, CA - \$8
- Wolferr 139 Dry Rose Cider ~ Sagaponack, NY - \$9

BEER

- Birra Italia - \$6
- Peroni - \$6
- Heineken - \$6
- Amstel - \$6
- Samuel Adams Boston Lager - \$6
- Beck's, Non Alch - \$6
- Coors Light - \$5
- Budweiser - \$5
- Bud Light - \$5