

March 1 to March 31

PRIX FIXE SUNDAY –FRIDAY ONLY

3 course

Lunch \$21.95 Monday to Friday Dinner \$30.95 Sunday to Friday

Sunday Dinner \$30.95 3 to 830pm

Price Fixe price can not be combine with any other offer Tax, Tip & Beverage not included

Marcello like to invite you to became VIP member of Marcello's restaurant to do this visit
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Suffern

ANTIPASTI / APPETIZERS

WARM GOAT CHEESE SALAD

Goat cheese on top of greens with walnut, apples, sweet roasted peppers in a garlic lemon mustard dressing

RIBOLLITA TUSCAN SOUP

A soup made with cabbage, tomato, cannellini beans, and Italian Bread

BURRATA CHEESE & SPECK (Italian Smoked Prosciutto))

Polenta & Mushrooms Ragu

Stuffed with Gorgonzola, Fontina, Parmigiano & Mascarpone cheese served with a mushrooms ragu

RIGATONI PASTA CON PROSCIUTTO E FUNGHI IN SALSA TARTUFATA

Rigatoni with Prosciutto, Tomato, in a portobello & Porcini Mushroom Truffle Sauce

SECONDI-ENTRÉE

SALTIMBOCCA DI POLLO SORRENTINA

Breast of chicken topped with prosciutto, eggplant & fresh mozzarella baked in a light wine tomato sauce

BRASATO DI BUE AL CHIANTI CON POLENTA

Beef braised in Chianti wine & vegetable sauce served with polenta

FILETTO DI PERSICO IN CROSTA SICILIANA

Filet of Perch (similar to Grouper) topped with a crust made of chopped olives, capers, walnuts, roasted peppers, golden raisins & panko served with a light wine sauce & eggplant caponata.

SALMONE IN CROSTA DI RAFANO CON SALSA DI SENAPE

Fresh salmon topped with horseradish crust in a creamy mustard sauce

RIGATONI PASTA CON PROSCIUTTO E FUNGHI IN SALSA TARTUFATA

Rigatoni with Prosciutto, Tomato, in a portobello & Porcini Mushroom Truffle Sauce

DESSERT

MARCELLO'S COMBINATION DESSERT

MENU ITEMS CAN RUNOUT WITHOUT NOTICE

CHEF WILL SUBSTITUTE WITH OTHER SPECIALS