

Born in Sicily, raised in New Orleans

MARCELLO'S Restaurant & Wine Bar

*Metairie, New Orleans,
Lafayette*

Antipasti

ANTIPASTI BOARD Sm.18/Lg.24
daily meat and cheese selections

CALAMARI FRITTI 11

SICILIAN EGGPLANT CAPONATA 13
fried goat cheese, crostini

GRILLED LONG STEM ARTICHOKEs 16
lemon basil aioli

FRESH MUSSELS 14
spicy saffron, tomato & butter broth, grilled bread.

MOZZARELLA IMPANATA 10
hand-breaded mozzarella wedges with marinara fresca

CRABMEAT CONTESSA 19
lump crabmeat, tomato, caper aioli, on fried eggplant

RAVIOLI 16
shrimp scampi ravioli, jumbo shrimp, artichokes, white wine cream sauce

i Contorni

7

FRIED BRUSSEL SPROUTS

ZUCCHINI RIBBONS

FETTUCCHINE ALFREDO

GARLIC MUSHROOMS

Zuppa e Insalata

ZUPPA D'IERI 7
yesterday's soup

TOMATO BASIL 7

ITALIAN WEDGE 15
baby romaine, grape tomatoes, pancetta, creamy gorgonzola dressing

CAESAR 8
romaine, pecorino, eggplant croutons, house-made dressing

MISTA 8
mixed greens, pecorino, olive salad, eggplant croutons, house vinaigrette

SHRIMP CAPRESE 16
fresh mozzarella, roma tomatoes, grilled shrimp, white remoulade, basil oil

Specialita

MARIO'S LASAGNA 19

SPAGHETTI BOLOGNESE 21
slow-cooked meat sauce, meatballs

PORK CHEEKS 27
braised pork cheeks, cannellini beans, pancetta, wilted spinach, natural jus

MARSALA
VEAL 26 CHICKEN 19
veal or chicken scaloppini, mushrooms, dry marsala, veal demi-glace, pasta aglio e olio

PARMIGIANA
VEAL 26 CHICKEN 19 EGGPLANT 16
breaded scaloppini, parmesan, mozzarella, marinara fresca, linguine

Primi e Secondi

LINGUINE TRITONE 32
crabmeat, lobster, shrimp, mushrooms, spinach, sherry cream sauce

WILD BOAR RAGU 25
Louisiana boar, boar sausage, cured meats, tomato, root veggies, demi-glace, pappardelle

PALERMO
VEAL 26 CHICKEN 19 EGGPLANT 16
veal, chicken, or eggplant scaloppini, tomatoes, mushrooms, capers and lemon butter sauce, angel hair

SALSICCIA & UOVO 21
grilled house-made Italian sausage, sunny side up egg, fettuccine in garlic, olive oil and parsley
A.O.C. 22
lump crabmeat, anchovy, olive oil, pine nuts, capers, spaghetti, red pepper flakes

PESCE DEL GIORNO MP
Chef's daily preparation

MOLLI
VEAL 26 CHICKEN 19 EGGPLANT 16
veal, chicken or eggplant scaloppini, basil-roasted artichoke hearts, caper lemon butter sauce, pasta aglio e olio

BISTECCA CON GAMBERETTI 32
FILET 8OZ
steak and shrimp, sundried tomatoes, white wine bordelaise, linguine pasta

PASTA PISELLI 19
peas, pancetta, pecorino, pine nuts, pappardelle

SEAFOOD RISOTTO 26
shrimp, crabmeat, calamari, bottarga, fennel fronds