

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

CALAMARI FRITTI 11
with marinara fresca

SICILIAN EGGPLANT CAPONATA 13
topped with fried goat cheese

MOZZARELLA IMPANATA 10
hand-breaded mozzarella wedges,
marinara fresca

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

FRIED BRUSSEL SPROUTS 7
parmesan and red chili flakes

GRILLED LONG STEM ARTICHOKE 16
arugula, lemon basil aioli

Entrata

SPAGHETTI BOLOGNESE 14
rich meat sauce, meatball

PARMIGIANA 15/10
chicken or eggplant, marinara Fresca, mozzarella, linguine

WILD BOAR RAGU 19
Louisiana boar, boar sausage, cured meats,
tomato demi-glace, pappardelle

PICCATA 16/18
chicken or veal scaloppini, lemon, butter, caper sauce, pasta
aglio e olio

*{Gluten free pasta and zucchini ribbons are
available for pasta substitutions. Not available
for lasagna}*

**20% gratuity will be added to parties of 6
or more. Please, no separate checks.**

Born in Sicily, raised in New Orleans

Antipasti-Zuppa-Insalata

ZUPPA D'IERI 7

TOMATO BASIL 7

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

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

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

MARIO'S LASAGNA 14

MARSALA 16/18
chicken or veal scaloppini, mushroom, marsala demi-glace,
pasta aglio e olio

RAVIOLI 18
shrimp scampi ravioli, jumbo shrimp, artichokes, white wine
cream sauce

PRIMAVERA 12
zucchini ribbons, spinach, tomatoes, mushrooms, roasted
peppers, onions, eggplant, basil oil

PESCE DEL GIORNO MP
daily Chef's preparation

SHRIMP PEPATE 16
roasted garlic, crushed red pepper, pine nuts,
light olive oil sauce, linguine

GUAPPO CHEF SALAD 16

cured meats, provolone, pecorino, olive salad, artichokes,
roasted red peppers, sun-dried tomatoes and eggplant
croutons with house vinaigrette

BISTECCA SALAD 19
seared beef tenderloin tips, spinach, red onion, pine nuts,
ricotta salata, balsamic and fig vinaigrette

PANÉED CHICKEN SALAD 15
breaded chicken breast, mixed greens, heirloom grape
tomatoes, fennel, lemon vinaigrette

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

sandwiches

AFTER SCHOOL SPECIAL 12
grilled cheese, prosciutto, sliced tomato, house made
focaccia, with tomato basil soup

MEATBALL 11
house-made meatballs, marinara rustica, mozzarella,
St. Joseph's bun, fried eggplant sticks

CAESAR WRAP 13/16
chicken or shrimp, romaine lettuce, pecorino, Caesar
dressing, sundried tomato-basil wrap, fried eggplant sticks

SAUSAGE & PEPPERS 11
house-made Italian sausage, tri-colored bell peppers,
roasted onions, fresh mozzarella, rustica, St. Joseph's bun,
fried eggplant sticks

Dolce

Cannoli 6
Tiramisu 10
Crema al cioccolato 9
Tutta Panna 6
Seasonal Mascarpone Cheesecake 10

Metairie, New Orleans, Lafayette

MARCELLO'S