

# TRATTORIA MARCELLA

LOCAL SINCE 1995

## trattoria plates

bruschetta \_ grilled country bread,  
marinated tomatoes, parmigiano 7.25

whole stuffed artichoke \_ cous cous,  
herbs, grated parmigiano cheese, toasted  
pine nuts 8.99

roasted wild mushrooms \_ polenta  
fries, caramelized sweet marsala,  
gorgonzola 8.50

toasted ravioli \_ house-made, fresh  
tomato sauce 9.50

fritto misto \_ calamari, spinach, lemon,  
garlic, asiago 9.99

trippe al' parmigiano \_ braised  
tripe, tomato sauce, herbs, farm fresh  
organic egg 7.50

cotechino sausage \_ aged provolone,  
agro-dolce peppers, ciabatta toast 7.50

tuna \_ porcini crusted, crudo style, spicy  
eggplant caponata, basil oil 9.50

## pizzas

our very own roman style crust 10.99

four cheese \_ mixed greens, tomatoes,  
toasted pine nuts

pancetta and spinach \_ italian bacon,  
roasted garlic, spinach, mozzarella

prosciutto crudo \_ truffled mushroom  
crema, wisconsin gorgonzola dolce

garlic rapini \_ white anchovy, fresh  
mozzarella

scampi \_ arugula pesto, oven roasted  
tomatoes, goat's cheese

## salads

field greens\_ red onion, mozzarella,  
pine nuts, balsamic vinaigrette 5.50/11.50

caesar\_ romaine, asiago, garlic croutons,  
anchovy dressing 5.50/11.50

spinach\_ smoked salmon bacon, crisp  
shoestring potatoes, fresh tomato, red  
wine vinaigrette 6.95/12.50

shaved brussels\_ fontinella,  
toasted almonds, lemon rosemary  
vinaigrette 6.95/12.50

carta di musica 11.99

“sheet music” cracker-like crust, white  
bean puree, red chili oil, marinated  
tomatoes, goat's cheese and parsley

**TRATTORIA MARCELLA IS AVAILABLE FOR PRIVATE PARTIES AND CATERED EVENTS**

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**[www.trattoriamarcella.com](http://www.trattoriamarcella.com)**

## pasta

gnocchi di patate alla romagnola \_  
braised pork and mushroom ragu,  
shaved pecorino 12.99

three finger cavatelli \_ broccoli rabe,  
sausage, tomato, parmigiano 14.50

chicken & spinach cannelloni\_  
roasted garlic cream, tomato sauce 14.99

straw and hay \_ egg and spinach  
noodles, mascarpone cheese, coppa  
ham, crimini mushrooms, sugar  
snap peas 13.99

rigatoni \_ large gulf shrimp, roasted  
cauliflower, sun-dried tomato, pine nuts,  
roasted garlic tomato cream 16.99

whole wheat \_ fresh tomato, roasted  
vegetables, extra virgin olive oil, toasted  
pine nuts 12.99

spaghettini al cartoccio \_ seafood,  
shrimp, mussels, calamari, zucchini,  
baked in parchment 16.99

chicken risotto \_ asparagus, sun-dried  
tomato, herbed roasted chicken 14.99

risotto con salsiccia e carolfiore\_  
cauliflower, lugoneghe sausage 12.99

lasagna napoletana \_ mild Italian  
sausage, lean ground beef, ricotta,  
mozzarella, balsamella, fresh tomato  
sauce 16.99

## secondi

beef tenderloin\_ barolo wine roasted  
garlic sauce, assorted mushrooms, hand-  
whipped potatoes 18.50

chicken spiedini\_ stuffed chicken  
breast, moghue, hand-whipped  
potatoes, asparagus 15.99

spiedini di gamberi\_ shrimp scampi,  
marsala wine sauce, fresh spinach,  
fennel risotto cake 16.99

roman-style pork saltimbocca\_  
prosciutto crudo, fontina, sage, white  
wine demi-glace, creamy polenta,  
roasted Brussels 14.99

calves liver\_ caramelized onion,  
pancetta, rosemary, marsala wine, grilled  
vegetables, hand-whipped potatoes 16.99

melanzane alla parmigiano\_  
thin layers of eggplant, fior di latte,  
fresh tomato sauce, basil, drizzle  
of garlic oil 13.50

veal marsala\_ assorted mushrooms,  
roasted peppers, semolina gnocchi,  
fresh spinach 17.99

balsamic grilled hanger steak\_  
grilled asparagus, parmesan roasted  
potatoes 17.99

split entrée charge 3.50

**Slow Food USA supports sustainable farms and producers at Farmer's Markets across the country. For more information visit [www.slowfoodusa.org](http://www.slowfoodusa.org)**