





Appetizers

Hot

Fried Calamari	\$17.95
Artichoke Francese	\$15.95
Mozzarella Sticks	\$11.95

Cold

Shrimp Cocktail	\$16.95
Mozzarella Caprese	\$15.95
Carpaccio Beef or Salmon	\$17.95

Soups

Pasta Fagioli
Cup \$4.95 Bowl \$8.95

Soup of the Day
Cup \$4.95 Bowl \$8.95

Salads

House Salad **\$9.95**

Crispy romaine lettuce, garnished with tomatoes, red onions, cucumber & black olives.

Add chicken or shrimp \$6.00

Caesar Salad **\$9.95**

Crispy romaine lettuce, tossed in Caesar dressing, Parmesan cheese & croutons.

Marcelina's Island Salad **\$18.95**

Exotic mixed greens, blackened shrimp, fresh mozzarella cheese, hearts of palm, artichokes & roasted peppers.

Calamari Salad **\$17.95**

Calamari over mixed greens with olive oil vinaigrette dressing.

*There is a \$5.00 charge for split plate. Substitutions & modifications may incur additional cost.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Pasta

Fettuccini Alfredo \$21.95

Fettuccini tossed in cream sauce & topped with grilled chicken.

Linguini Alle Vongole \$25.95

Linguini sautéed with fresh clams, white wine, garlic & butter sauce.

Spaghetti & Meatballs \$20.95

Homemade meatball recipe in a marinara sauce.

Spaghetti Carbonara \$25.95

Spaghetti sautéed in a cream sauce with diced Prosciutto and shrimp.

Tortellini Alla Panna \$22.95

Cheese tortellini sautéed in cream sauce with diced chicken breast.

Penne Alla Vodka \$21.95

Penne sauteed with vodka in a cream sauce with a touch of tomato.

Ravioli Sicilano \$21.95

Ravioli stuffed with ricotta cheese & marinara sauce.

Spaghetti Naturale \$16.95

Whole wheat pasta in tomato sauce & basil.

Linguini Mare & Monti \$24.95

Linguine sautéed with shrimp, mushrooms & white wine in light marinara sauce.

Fettuccini Chicken & Broccoli \$24.95

Fettuccini sautéed with grilled chicken breast & broccoli in Alfredo sauce.

Spaghetti & Sausage \$20.95

Homemade sausage in a light marinara sauce.

Linguini Pescatore \$30.95

Linguini sautéed with shrimp, clams, mussels, calamari & scallops in a light marinara sauce.

Spaghetti Matriciana \$21.95

Spaghetti sautéed with Prosciutto, chopped onions & garlic in tomato sauce.

Penne Alla Vodka with Prosciutto \$25.95

Penne sautéed with Prosciutto and mushrooms with vodka in a cream sauce and a touch of tomato.

Rigatoni Primavera \$21.95

Rigatoni with fresh vegetables, garlic & white wine.

Marcelina's Combo \$24.95

Lasagna, manicotti & meatball.

Spaghetti Puttanesca \$21.95

Spaghetti sautéed with black olives, capers, chopped onions, garlic & anchovies.

Pork Shank Osso Bucco \$36.95

Choice of risotto or penne pasta.

Lamb Chops \$36.95

Lamb chops in a peppercorn sauce over risotto.

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Chicken Specialty Dishes

Chicken Marsala **\$23.95**

Chicken breast sautéed with mushrooms in marsala sauce.

Chicken Parmigiana **\$22.95**

Breaded chicken cutlet fried & topped with mozzarella cheese in a light marinara sauce.

Chicken Scarpariello **\$24.95**

Chicken breast sautéed with sliced sausage, mushrooms, onions, peppers in a white wine light red sauce.

Chicken Francese **\$21.95**

Chicken breast sautéed in white wine, lemon & butter sauce.

Chicken Fiorentina **\$23.95**

Chicken breast sautéed in a cream sauce with spinach & diced tomatoes.

Chicken Pizzaiola **\$23.95**

Chicken breast sautéed with onions, capers, black olives in a light red sauce.

Veal Specialty Dishes

Veal Marsala **\$25.95**

Veal medallions sautéed with mushrooms in marsala sauce.

Veal Picatta **\$25.95**

Veal medallions sautéed with white wine in lemon butter sauce.

Vitello Alla Vodka **\$26.95**

Penne pasta with veal, mushrooms & onions in a pink sauce.

Veal Montello **\$27.95**

Veal medallions sautéed with shrimp in white wine, butter & a touch of Worcestershire sauce.

Veal Moltisanti **\$26.95**

Veal cutlet, mushrooms, onions, pepper & fresh mozzarella.

Veal Francese **\$25.95**

Veal cutlet sautéed in white wine, lemon & butter sauce.

Veal Parmigiana **\$25.95**

Breaded and baked veal over pasta. Topped with our homemade marinara sauce & mozzarella cheese.

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Fish Specialty Dishes



Salmon Piccata **\$26.95**

Salmon sautéed with lemon capers in white wine.

Linguini Gamberoni **\$24.95**

Jumbo shrimp in a tomato sauce with basil.

Grouper Livornese **\$25.95**

Grouper sautéed with garlic, onions, capers, black olives in a light marinara sauce.

Lobster Ravioli **\$27.95**

Ravioli in a very creamy lobster sauce.

Grouper Francese **\$24.95**

Grouper sautéed in lemon butter & white wine.

Seafood Risotto **\$30.95**

Mussels, clams & shrimp in a creamy risotto.

Grouper Special **\$31.95**

Grouper, shrimp, artichokes, and roasted red peppers in a lemon butter sauce.

Baked Fresh from the Oven

Lasagna **\$21.95**

Baked Ziti **\$18.95**

Eggplant Parmigiana **\$20.95**

Eggplant Rollatini **\$21.95**

Baked Manicotti **\$19.95**

Kids Menu

Chicken Tenders with Fries **\$11.95**

Mac & Cheese **\$9.95**

Spaghetti with Meat Sauce or Meatball **\$13.95**

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