

# New Years Eve menu

Early seating

Limited menu ala carte

## Appetizers choice of:

<b>Shrimp Bisque</b>	\$11.95
<b>Parma Prosciutto</b> with Domestic Burrata Cheese	\$14.95
<b>Seafood Salad</b> With calamari, Scuncilli, Shrimp, scallops & mussels, In a garlic lemon dressing	\$14.95
<b>Clam Oreganata</b>	\$14.95
<b>Crab cake</b> Apple Remoulade	\$14.95
<b>Cotechino</b> with lentil ragu, Soft polenta touch of mustard (Italian poached pork sausage a good luck dish for the New Year)	\$13.95
<b>Tricolor salad</b> With balsamic dressing	\$7.95
<b>Warm Goat Cheese Salad</b> With walnuts, apple, roasted peppers lemon mustard dressing	\$10.95

## Pasta Appetizers

<b>Pappardelle</b> With zucchini, speck oven roasted tomato parmigiano sauce	App \$13.95 Entrée \$22.95
<b>Gnocchi</b> in creamy meat ragu & Porcini	App \$13.95 Entrée \$24.95
<b>Black squid ink ravioli</b> filled with seafood served with leeks, poached shrimp, & saffron creamy sauce	App \$14.95 Entrée \$24.95

## Entrée

<b>Breast of Chicken</b> \$23.95 or <b>Veal Scaloppine</b> \$25.95 Your choice: Marsala, Francese, Parmigiana, or Saltimbocca with Prosciutto, spinach & Fontina Cheese	
<b>Boneless pork chop</b> filled with Fontina & prosciutto light wine sauce	\$25.95
<b>Braised Short rib</b> Cabernet wine sauce With Soft polenta	\$28.95
<b>Grilled Filet Mignon</b> with Creamy truffle mushroom sauce	\$33.95
<b>Horseradish Crusted Salmon</b> With Risotto cake & Mustard sauce	\$24.95
<b>Baked Swordfish Sicilian crust</b> The Crust is made of chopped olives, capers, walnuts, roasted peppers, raisins & panko breadcrumbs served with light wine sauce & Eggplant Caponata	\$27.95
<b>Zuppa Di Pesce</b> With Sword fish, Salmon, Scallops, calamari & shellfish In a garlic tomato broth served with Crostini or Angel-hair	\$29.95

NEW YEARS EVE AT MARCELLO'S

Late Seating from 8.45pm \$75 per person plus tax & tip

APPETIZERS

CHOICE OF

*Shrimp Bisque*

**Seafood Salad**

With calamari, Scuncilli, Shrimp & mussels, scalops In a garlic lemon dressing

**Crab Cake With Apple-Horseradish Remoulade**

*Warm Goat Cheese Salad*

*with Walnut, Apple, Roasted Peppers in Lemon Mustard Dressing*

**Cotechino with lentil ragu, Soft polenta touch of mustard**

*Italian poached pork sausage with lentil ragu (Italian specialty for the new year)*

*Parma Prosciutto*

*With Domestic Burrata cheese*

**Gnocchi**

in creamy meat ragu & Porcini mushrooms

**Black squid ink ravioli**

filled with seafood served with leeks & saffron creamy sauce

ENTRÉES

*Horseradish Crusted Salmon*

*With Risotto cake & Mustard sauce*

**Baked Swordfish Sicilian crust**

The Crust is made of chopped olives, capers, walnuts, roasted peppers, raisins & panko breadcrumbs served with light wine sauce & Eggplant Caponata

*Zuppa di Pesce*

*With Swordfish, Salmon, Grouper, Scallops, Calamari, Clams, Mussels & Shrimp in Garlic Tomato Broth served with Crostini or Angel hair pasta*

**Panco crusted Boneless pork chop**

filled with Fontina & prosciutto light wine sauce

*Braised Short Rib*

*With Cabernet Sauce With Soft polenta*

*Grilled Filet Mignon*

*With creamy Truffle mushroom sauce*

DESSERTS

*Combo Marcello's dessert Coffee – Tea – Espresso*