



*Valentine's
Day*

M E N U

Add soup or salad for only \$6

Antipasti (Appetizers)

Calamari

Tender calamari, lightly breaded and fried. Served with Marinara sauce. 15.00

Stuffed Mushrooms

Fresh clams with romano, parmesan and mozzarella cheeses and herb bread crumbs baked in mushroom caps. 11.00

Margherita Pizza

Fresh mozzarella, roma tomatoes and fresh basil. 20.00

Main Entrees

Linguine Scampi Garlic

Jumbo shrimp cooked in a light garlic butter sauce. Served on a bed of linguine. 25.00

Shrimp Alfredo

Tender shrimp tossed in our creamy alfredo sauce. Served atop fettuccine. 25.00

Di Mari

Scallops, shrimp, mussels and clams simmered in a spicy marinara sauce or alfredo. Served over linguine pasta. 25.00

Herb Grilled Fresh Salmon

An 8 oz. salmon fillet brushed with Italian herbs and extra virgin olive oil. Served with spaghetti marinara. 28.00

Rib Eye Steak

A tender, juicy 14oz Rip Eye steak seasoned with Marcello's special seasoning, then cooked to your preference. Served with a baked potato or French fries. 45.00

Filet Mignon

8oz Angus filet cooked to your preference. Served with loaded mashed potatoes. 65.00
Add a 5oz lobster tail 25.00

Chicken Parmigiana

A tender chicken breast lightly breaded, pan fried and covered with our traditional marinara sauce, then blanketed with mozzarella and parmesan cheeses. Served with spaghetti topped with a tomato cream sauce. 24.00

Chicken Marsala

Sautéed chicken breast in a mushroom, garlic and Marsala wine sauce. Served over linguine. 27.00

Chicken Fettuccine

Tender chicken breast tossed in our creamy alfredo. Served on a bed of fettuccine. 23.00

Eggplant Parmigiana

Lightly breaded eggplant fried to perfection and topped with marinara sauce, mozzarella and parmesan cheeses. Served with spaghetti topped with tomato cream sauce. 20.00

Lobster Ravioli

Ravioli stuffed with lobster and cheese then tossed in a tomato cream sauce. 25.00

Baked Spinach Ravioli

Filled with spinach and cheese, then topped with your choice of creamy pesto, Alfredo or marinara sauce. 22.00

Lasagna Classico

Layers of pasta stuffed with ground beef, Italian sausage, ricotta, mozzarella and parmesan cheeses, then baked in our traditional marinara sauce. 22.00

Spaghetti and Meatballs

Spaghetti cooked al dente and smothered with a rich meat sauce or traditional marinara 23.00

Please, no substitutions

Wine

RED

Zinfandel, 7 Deadly Sins, California	27.00
Merlot, Proverb	10.00 / 29.00
Merlot, Sycamore	10.00 / 29.00
Cabernet, Sycamore	10.00 / 29.00
Zinfandel, Old Soul, Lodi	10.00 / 30.00
Chianti, 2010, Davinci	11.00 / 32.00
Syrah, J. Lohr, Paso Robles	11.00 / 32.00
Barbera, Terra de Oro	12.00 / 35.00
Super Tuscan, Monte Antico, Italy	12.00 / 35.00
Cabernet, Louis Martini, Sonoma	12.00 / 36.00
Cabernet, Louis Martini, Sonoma (375 ml)	20.00
Pinot Noir, De Loach	12.00 / 38.00
Lambrusco, Montavano	30.00
Zinfandel, Freakshow, Lodi	35.00
Allegrine, Pallazo Della Torre	35.00
Pinot Noir, Bridlewood	36.00
Barbera, E Altra Anima	38.00
Cabernet, Earthquake, Lodi	38.00
Cabernet, Freakshow, Lodi	39.00
Pinot Noir, Meiomi, Napa	40.00
Cabernet, DAOU	45.00
Louis M. Martini, Napa Valley	20.00 / 70.00
Cabernet, DAOU Reserve, 2019	80.00

WHITE

Moscato, Cavit	11.00 / 30.00
White Zinfandel	10.00 / 30.00
Chardonnay, Sycamore	10.00 / 30.00
Pinot Grigio, EC Domani, Italy	11.00 / 35.00
Chardonnay, Farnese, Italy	11.00 / 35.00
Chardonnay, William Hill	12.00 / 35.00
Riesling, J Lohr, Monterey County	11.00 / 35.00
Sauvignon Blanc, J Lohr	11.00 / 35.00
Moscato D'Asti (375 ml)	14.00 / (750 ml) 28.00

SPARKLING

Lamarca Prosecco	36.00
Tanglewood Brut, CA	Split 8.00
Pol Clement Brut Blanc de Blancs, France	Split 9.00
<i>Delicate aromas of fruit and white flowers with nuances of toasted bread and dry fruit</i>	
Jacquart Brut Mosaique	39.00
La Marca Prosecco Rose split	11.00
Bruno Paillard Champagne (France) 375	32.00

DESSERT WINE

Port, Graham's Six Grapes	5.00
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Beer

Domestic 7.00

Budweiser, Bud Light, Coors Light, O'Doul's (NA)

Import & Micro Brews 8.00

805, Blue Moon, Corona, Modelo Especial, Pacifico, Peroni, Sierra Nevada, Stella Artois

BEVERAGES

Coffee/Caffe Regular or decaf 3.00

Fountain Drinks (complimentary refills) 4.00

Coke, Diet Coke, Dr Pepper, Root Beer, Sprite, Ginger Ale, Orange Fanta, Pink Lemonade, Raspberry Iced Tea or Regular Iced Tea

Perrier 2.99 • San Pellegrino 2.99 • Acqua Panna 5.00 • Italian Soda Cherry, peach, strawberry, vanilla 3.95

Signature Martinis

Mango Martini Parrot Bay Passion Fruit, mango liqueur, Peach Schnapps and a splash of cranberry 13

Pomegranate Martini Three Olives Pomegranate vodka, Pama liqueur, Absolut Citron and a splash of cranberry juice 15

Lemon Drop Martini Absolut Citron and Giori Limoncello 15

Sour Apple Martini Stoli vodka, Sour Apple Pucker and Midori 13

Raspberry Martini Stoli Razberi Vodka, Chambord, Absolut Citron, cranberry juice and a splash of lime juice 15

Bikini Martini Absolut Citron and Malibu coconut rum with a splash of pineapple juice 13

Cosmopolitan Absolut vodka, Cointreau, cranberry and lime juice 12

Peach Cosmo Peach Vodka, orange juice, fresh lime juice, pomegranate and white cranberry juice 12

King of Peaches Peach Vodka, orange juice, sparkling Moscato and sweet lime juice, finished with a sugar rim 12

Melon H2O Watermelon and citrus vodkas, Chambord, lemon juice and muddled strawberries, finished with a Sprite float and a sugar rim 15

French Martini Vodka, Chambord and pineapple juice 13

Sangria Martini Orange vodka, elderflower liqueur, pomegranate liqueur, fresh strawberries, lemon, lime and Cabernet Sauvignon 13

Margaritas

Regular Margarita Jose Cuervo Gold Tequila, triple sec, and sweet and sour 10

Italian Margarita 1800 Reposado tequila, Disaronno amaretto, tequila, triple sec and sweet and sour 13

Marcello's Top Shelf Margarita Patrón Reposado Tequila, Cointreau liqueur, Grand Marnier and sweet and sour 15

