

MARCELLO'S RESTAURANT

32nd Anniversary celebrations

3 course

Sunday July 1 to Sunday July 8

Lunch 22.32 Dinner \$32 Sunday Dinner \$32.00 3 to

830pm

Price Fixe price can not be

combine with any other offer Tax, Tip & Beverage not included

Antipasti

Bresaola

Air Cured Beef With Arugola, Capers & Shaved Parmigiano

Burrata cheese & Aged Parma Prosciutto

Beet & Goat Cheese Salad

Over Greens Salad apples Candy Walnuts

Mixed garden salad Balsamic dressing

Cheese Stuffed Polenta with Mushrooms ragu

Pasta

Tagliolini With Parmigiano sauce, Zucchini & Speck

Calamarata (Similar to Rigatoni) Vodka e Radicchio

Maccheroni Calabresi

with Sausage & Broccoli Rabe Pesto Pecorino cheese

Spicy Spaghetti

With Seafood ragu, & toasted herb breadcrumbs

Entrée Choice

Sauteed Shrimp

with a semi spicy sauce made of sundry tomato ,olives, cherry peppers served with cannellini beans & baked polenta

Horse Radish Crust Baked Salmon

Spinach, Sweet peppers Dijon mustard creamy potato

Baked Nile Perch Topped with Marcello's Special Crust

(The crust is made of chopped olives, capers, walnuts, roasted peppers, golden raisins & panko the fish is served with a light wine sauce Spinach & Eggplant caponata.)

Boneless Chicken leg

Over a ragu of Sausage, peppers & potato cooked in a Tomato Balsamic glaze

Breaded Boneless Pork medallion

Topped with Prosciutto Burrata Cheese served with Farrotto (Spelt Grain similar to risotto)