

Marcellino Ristorante

In order to protect our employees and guests the dining room is presently closed.
Take out with curbside delivery is available.

Marcellino Ristorante is now offering their complete dinner menu, Chef's special, limited time menu and his wood-burning oven pizza for take-out with curbside pick-up available
Tuesday through Sunday from 3:00 p.m. to 7:30 p.m.

Kindly call us for your order anytime after 12 p.m. at (480) 990-9500.

*Marcellino Ristorante is located at
7114 E. Stetson Drive in Old Town Scottsdale. www.marcellinoristorante.com*

“From our home to your home, we wish you and your loved ones peace and good health.”
Chef Marcellino and Sima Verzino

Dinner Take-Out/Curbside Menu

Effective March 19, 2020

12 inch Wood-Fired Pizzas

PIZZA MARINARA \$12

Chef's homemade tomato sauce, fresh garlic, Chef's garden oregano

PIZZA NAPOLI \$13

Chef's homemade tomato sauce, fresh garlic, anchovies

PIZZA MARGHERITA \$15

Chef's homemade tomato sauce, fresh bocconcini mozzarella, Chef's fresh garden basil

PIZZA AI FUNGHI \$15

Chef's homemade tomato sauce, fresh bocconcini mozzarella, white button mushrooms

PIZZA PROSCIUTTO DI PARMA \$18

Chef's homemade tomato sauce, fresh bocconcini mozzarella, Prosciutto di Parma

PIZZA BIANCA \$10

White pizza with EVVO, Chef's garden rosemary, salt

Chef Marcellino Special Dinners

A. PASTA DINNER \$35

Chef's Soup of the day OR Insalata Organiche OR Caprese
Paccatelli OR Gnocchi

Chef's homemade Biscotti

Tiramisu or Panna Cotta for dessert - an additional \$10

B. MEAT/FOWL DINNER \$38

Chef's Soup of the day OR Insalata Organiche OR Caprese
Filetto di Maiale OR Fagottino di Pollo OR Pollo Saporito
Chef's homemade Biscotti
Tiramisu or Panna Cotta for dessert - an additional \$10

C. FISH DINNER \$40

Chef's Soup of the day OR Insalata Organiche OR Caprese
Salmone lightly dusted w Porcini flour sautéed leeks & porcini mushrooms in a
cognac flambé. OR Salmone in a light cream/cognac sauce
Chef's homemade Biscotti
Tiramisu or Panna Cotta for dessert - an additional \$10

MARCELLINO RISTORANTE REGULAR MENU

All items offered on pending availability

ANTIPASTO**Caprese \$15**

Fresh mozzarella imported from Italy, tomato, roasted
red peppers and Chef's garden basil

Canestina di Polenta ai Funghi \$17

Nestled, grilled polenta squares topped with a sauté of
mixed mushrooms and drizzled with truffle oil

Carpaccio di Manzo* \$18

Thinly sliced, raw tenderloin blankets arugola topped with sliced
fresh mushrooms, shaved Parmigiano and fresh lemon dressing

Scallops al Pesto \$22

Sautéed in olive oil and white wine, finished with fresh pesto

Carpaccio di Tonno* \$18

A pillow of thinly sliced, raw Ahi tuna on a bed of arugola
finished with lemon-mint dressing and chive snippets

Gamberi e Feta \$20

Succulent, grilled jumbo shrimp embrace a warm feta cheese
croquet, mantled on shredded red cabbage glistening with
lemon dressing

Cozze in Bianco o Rosso \$15

Imported mussels sautéed in white wine, olive oil, garlic
and pepper flakes OR in a lightly spiced tomato sauce

Zuppa del Giorno \$10

Chefs daily soup (all vegetarian based)

Pasta e Fagioli \$13

A hearty bean and pasta soup (seasonal)

**These items are served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

INSALATA

Insalata di Pera \$16

Peppery arugola blanketing fresh pear slices with imported Pecorino Romano cheese and lemon dressing

Ortolana \$14

Arugola, baby spinach, radish, Gaeta olives, roasted red peppers, onion slivers dressed with extra virgin olive oil and sea salt

Insalata Organiche \$11

Organic baby field greens tossed with balsamic dressing

Insalata Tre Colori \$14

Radicchio, endive and arugola with lemon dressing

Insalata di Spinaci Alla' Italiano \$17

Baby spinach, toasted walnuts, crispy pancetta bits and shaved Parmigiano with balsamic dressing

All dressings made in house daily using fresh lemon and herbs, balsamic vinegar and extra virgin olive oil imported from Italy.

HAND CRAFTED PASTA

Scialdielli alle Vongole \$24

Corpulente, al dente pasta sautéed with Manila clams, olive oil, garlic, white wine and red pepper flakes

Fettuccine Contadina \$22

Sautéed with fresh tomato, sliced asparagus, scallions, arugola and ricotta

Pacatelli al Ragù di Salsiccia \$25

Short, toothsome pasta with hearty ragù of tomato, sausage and fresh herbs

Strozzaprete ai Broccoli di Rape \$24

Robust red and white pasta sautéed with savory Italian broccoli di rape in olive oil, white wine, garlic OR in slightly spiced tomato sauce

Gnocchi Sorrentina \$26

Light, sumptuous potato/pasta orbs in hearty tomato sauce dotted with melted mozzarella OR in a creamy gorgonzola sauce

Tagliolini Mare e Monte \$25

Long, delicate pasta sautéed in rich tomato sauce with tailed shrimp and mushrooms

CARNE

Pollo Saporito \$23

Tender pieces of white meat chicken sautéed with mushrooms, sun-dried tomato and pine nuts, with a touch of fresh tomato

Fagottino di Pollo \$27

Split chicken breast layered with prosciutto and fontina cheese, folded and sautéed in olive oil, white wine, garlic, fresh sage and brown sauce

Scaloppine al Gorgonzola \$35

Tender slices of pounded veal sautéed in olive oil, then topped with a tangy, creamy Gorgonzola sauce

Fegato all'Uva \$35

Calves liver sautéed with grapes in a cognac flambé

Filetto di Maiale \$28

Pork tenderloin sautéed with tender asparagus, green peppercorns and finished with a bourbon flambé

Filet Mignon con Tartufo* \$48

A thick, aged filet grilled to perfection, surrounded by a Barolo reduction and lightly drizzled with white truffle oil

Lamb Chops al Balsamico* \$45

Grilled and cloaked with a luxurious balsamic reduction

~All of the above served with seasonal vegetables and potatoes~

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PESCE

Zuppa di Pesce \$35

Shrimp, clams, mussels, calamari, scallops and fish sautéed in tomato, garlic and white wine, served with toasted Italian bread

Gamberi Affogati \$32

Succulent, jumbo shrimp sautéed with white wine, fresh tomato sauce and garlic; perfumed with shrimp stock, nesting on a bed of creamy mashed potatoes and shredded red cabbage

Salmone in Crosta di Porcini Con Cognac e Porri* \$31

Atlantic salmon dusted with porcini flour, sautéed with leeks and imported porcini mushrooms in a cognac flambé; served with potatoes and seasonal vegetables

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