

Marcellino Ristorante

Summer Supper 2017

\$35 per guest

ANTIPASTO

choice of

CAPRESE

imported, fresh mozzarella with tomato, garden basil and extra virgin olive oil

INSALATA ORGANICHE

organic mixed greens with aged balsamic dressing

COZZE

mussels sautéed with white wine, olive oil and garlic OR spicy marinara

SECONDO

choice of

GNOCCHI SORRENTINA

one of Chef's award-winning, handcrafted pastas:

light and sumptuous potato/pasta orbs

in fresh tomato sauce, dotted with melted mozzarella

POLLO SAPORITO

tender pieces of white chicken sautéed with fresh mushrooms,

sun-dried tomatoes and pine nuts in light tomato sauce

SALMONE AL COGNAC

Atlantic salmon sautéed with pink peppercorns, cognac and a touch of cream

chicken and salmon served with potatoes and Chef's seasonal vegetables

ON A SWEET NOTE

house made biscotti