



TAKE – OUT

Please call by 4:00 pm to order your dinner with pick up by 6:00 pm.

ANTIPASTO

CAPRESE 16
Fresh mozzarella, tomato, roasted red peppers, garden basil and EVOO

POLENTA E FUNGHI 18
Nestled grilled polenta squares topped with a sauté of mixed mushrooms and drizzled with truffle oil

CARPACCIO DI MANZO * 18
Thin slices of raw tenderloin, arugola, fresh mushrooms, shaved Parmigiano and lemon dressing

SCALLOPS AL PESTO 26
Sautéed in olive oil, white wine with fresh pesto

CARPACCIO DI TONNO * 18
Thinly sliced, raw Ahi, arugola, lemon-mint dressing

GAMBERI E FETA 22
Succulent, grilled jumbo shrimp; warm feta cheese croquette, shredded red cabbage, lemon dressing

COZZE IN BIANCO O ROSSO 16
Imported mussels sautéed in white wine, olive oil and garlic OR in a lightly spiced tomato sauce

ZUPPA DEL GIORNO 14
Chef's daily soup (all vegetarian based)

PASTA FAGIOLI 16
Hearty bean soup (seasonal)

****BASKET OF BREAD WITH CHEF'S HOMEMADE ROASTED RED PEPPER & EGGPLANT SPREAD**

****First basket complementary upon request, additional basket (bread only) \$4.00**

****Additional spread \$3.00**

INSALATA

INSALATA DI PERA 16
Peppery arugola, fresh pear slices, with imported pecorino Romano cheese and lemon dressing

ORTOLANA 14
Arugola, baby spinach, radish, Gaeta olives, roasted red peppers, red onion slivers, dressed with EVOO and sea salt

INSALATA ORGANICHE 12
Organic baby field greens tossed with balsamic dressing

INSALATA TRE COLORI 15
Radicchio, arugola and endive with lemon dressing

SPINACI ALL'ITALIANA 18
Baby spinach, toasted walnuts, crispy pancetta bits and shaved Parmigiano with balsamic dressing

***Starred 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.**

HAND CRAFTED PASTA

SCIALATIELLI ALLE VONGOLE	29
Manila clams, olive oil, garlic, white wine, red pepper flakes	
FETTUCINE CONTADINA	27
Tomato, sliced asparagus, scallions, arugula and ricotta	
PACCATELLI	29
Short pasta in hearty ragù of tomato, house made sausage and herbs	
STROZZAPRETE AI RAPINI	27
Red & white pasta with savory Italian broccoli di rape, olive oil, wine and garlic OR lightly spiced tomato sauce	
GNOCCHI SORRENTINA	27
Light potato/pasta orbs in tomato sauce dotted with melted mozzarella OR with a creamy gorgonzola sauce	
TAGLIOLINI MARE E MONTE	29
Long pasta, tomato sauce, tailed shrimp and mushrooms	

CARNE

POLLO SAPORITO	27
Tender, white meat chicken sautéed with mushrooms, sun-dried tomato, pine nuts and touch of tomato	
SCALLOPPINE AL GORGONZOLA	38
Tender slices of pounded veal sautéed in olive oil, then topped with a tangy, creamy Gorgonzola sauce	
FILETTO DI MAIALE	28
Pork tenderloin sautéed with tender asparagus, green peppercorns and finished with a bourbon flambé	
LAMB CHOPS *	58
Grilled and cloaked with a luxurious balsamic reduction	
FILET MIGNON AL PEPE VERDE *	58
A thick, aged filet grilled to perfection bathed in a creamy cognac flambé and green peppercorns	

PESCE

ZUPPA DI PESCE	38
Shrimp, clams, mussels, calamari and fish, sautéed in tomato, garlic and white wine with toasted Italian bread	
GAMBERI AFFOGATI	36
Succulent, jumbo shrimp sautéed with white wine, fresh tomato sauce, garlic and shrimp stock; nestled on creamy mashed potatoes and shredded red cabbage	
SALMONE AL COGNAC *	38
Atlantic salmon delicately dusted with porcini flour, gently sautéed with leeks and imported porcini mushrooms, in a cognac flambé	

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