



Lunch Menu

For more information contact Terry Ferrari : 1-415-920-2200

Insalate

Fresh, local produce and the finest imported Italian mozzarellas, buratta, and regional cheeses

Mediterraneo

Grilled chicken breast, feta cheese calamata olives, fresh tomatoes, thin sliced red onions with a lightly roasted tomato vinaigrette

Caprese

Fresh imported mozzarella di bufala, sliced tomatoes and fresh basil over a delicate mix of greens tossed with our house balsamic vinaigrette

Marcella's Caesar

Hearts of Romaine topped with our classic Caesar dressing, sprinkled with fresh made croutons and shaved Parmigiano

Chef Salad

Romaine lettuce, thin sliced red onion, sliced tomatoes, ham and imported Swiss Emental cheese

Mediterranean Mountain Salad

Blanched tender green peas, cherry tomatoes, fresh mint leaves, tossed in EVOO and topped with shaved Pecorino Toscano

Pastas

Made fresh, daily on premise

Ziti al funghi e pollo

A light sauté of Cremini mushrooms, fresh sliced chicken breast and a touch of cream

Fusilli Primavera

Fresh pasta spirals tossed with EVOO and local seasonal vegetables

Spaghetti alla Romana

Tossed with wild capers, Albacore tuna, olives, cherry tomatoes

Spaghetti Adriatico

Sautéed with local clams, artichoke hearts, cherry tomatoes, herbs and garlic in a white wine sauce

Penne a la Siciliana

A light sauté of eggplant, Calamata olives, wild capers, cherry tomatoes and a dash of red pepper flakes. Topped with fresh grated Parmigiano

Penne al Salmone

Fresh local salmon, lightly smoked with a touch of our house made tomato cream Vodka sauce

Rigatoni con pollo

Fresh rigatoni sautéed with sliced chicken breast in a light chardonnay sauce with cremini mushrooms, minced red peppers, a touch of cream and a light grate of Parmigiano

Lasagnas

Six layers of ultra-thin pasta with béchamel tomato sauce, parmigiano, reggiano, mozzarella and one of the fillings below
Portion size: 14 oz.

Abruzzo

Our own hand made Italian sausage with a spicy red sauce

Bolognese

Ground Angus sirloin in a savory red tomato sauce

Sicilian Eggplant

Fresh roasted eggplant, seasoned with onion and herbs in a spicy red sauce

Mushroom

Crimini and Portobello mushrooms sautéed with fresh garlic and herbs in a mild red wine tomato sauce

Bianca

Pancetta, onions, béchamel and parmigiano reggiano

Appetizers

Prosciutto e melone

Imported air dried Prosciutto di Parma sliced thin and draped over seasonal local melon slices

Gravlax

Our house cured salmon, sliced and served with our fresh made horseradish sauce and lemon slices

A 7 day lead time is needed in order to prepare this dish!

Antipasto Misto

Assorted charcuterie, cheese and olives

Verdure alla Griglia

Grilled, assorted seasonal, local vegetables drizzled with a light Balsamic vinaigrette