



SMALL PLATES

J&A MEATBALLS ricotta & Focaccia	11
"STACK" eggplant & zucchini, smoked mozzarella, tomato	14
BRUSCHETTA SAMPLER	9
prosciutto & asparagus, roasted beet & goat cheese	
FRITTI CALAMARI onions & piquant peppers	12
STUFFED PEPPERS sausage, quinoa, Romano GF	9
SCAMPI lemon, garlic, white wine, crostini GF	13
HOUSE-MADE FOCACCIA roasted tomato & basil	12
WOOD FIRED MUSSELS garlic, wine broth HH, GF	12
EGGPLANT FRIES truffle aioli	8
WOOD FIRED WINGS garlic parmesan or Calabrian bbq GF	10
"THE BOARD" prosciutto di Parma, artisan cheese, ricotta & honey, Sicilian cauliflower, olives, charred peppers	16
ROASTED TOMATO SOUP focaccio croutons	6

SALADS

add protein: chicken (grilled or tuscan) \$5, shrimp \$6, salmon \$7

CAESAR romaine hearts, Scamorza croutons, parm crisp GF	8	12
MARKET field greens, grape tomatoes, cucumbers, shaved Romano, balsamic vinaigrette HH, GF	7	11
ARUGULA arugula, roasted beet, goat cheese, lemon vinaigrette HH, GF	9	13
"CHOPPED" romaine & arugula, salami, Asiago cheese, Sicilian olives & onion, red wine vinaigrette GF		13
TUSCAN kale, brussel, spinach, pancetta, charred grapes, NY apple, candied walnuts, balsamic vinaigrette HH, GF	9	13

SANDWICHES

served with truffle fries

PORCHETTA slow roasted pork & tomatoes, zucchini slaw, ciabatta	12
GIARDINO grilled zucchini & eggplant, tomato, fresh mozzarella and arugula/basil pesto, ciabatta	11
MEATBALL meatballs, marinara & provolone, torpedo	12
SALSICCE roasted sausage, peppers & onions, garlic broccolini, torpedo	12
PESTO roasted chicken, wild mushrooms, smoked mozzarella, basil, brioche	13
J&A BURGER provolone, crisp pancetta, caramelized onion, Calabrian BBQ, brioche	14

HH Heart Healthy - The Heart Healthy Diet is a traditional Mediterranean cuisine.
GF Gluten Free - Menu selections that can be modified to meet Gluten-Free guidelines.

PIZZA

MARGHERITA roasted tomatoes, mozzarella and basil	15
ARROSTO eggplant, smoked mozzarella, oregano, balsamic glaze	16
VODKA slow roasted chicken, spinach, mozzarella, Vodka sauce	17
SICILIAN sausage, meatball, pomodoro, mozzarella	15
FUNGHI porcini, white button & portabella mushrooms, Taleggio, truffle oil	15
TUSCAN white and purple cauliflower, caramelized fennel, Asiago	14
CALABRIAN slow roasted pork, roasted peppers, Asiago, Calabrian BBQ	16
VINO red grapes, rosemary, gorgonzola	14

PASTA

ANTHONY'S LASAGNA homemade daily selection	MP	
PAPPARDELLE meatballs, marinara, Pecorino Romano	14	18
TORTELLINI Asiago-filled pasta, slow roasted chicken, arugula pesto, parmesan cream	15	19
MEZZI chicken, roasted mushrooms, spinach, vodka cream GF	15	19
RICOTTA GNOCCHI Myer lemon, sage butter		17
LINGUINE "FRA DIAVLO" mussels, shrimp & calamari, spicy marinara HH, GF		21

MAINS

FILETTO 8oz. center-cut, mushroom risotto, Chianti demi GF	34
BISTECCA FLORENTINA rosemary marinated strip steak, Sicilian cauliflower GF	36
PORK CHOP SALTIMBOCCA pork chop with prosciutto, Asiago, sage, demi sauce, parmesan potatoes GF	26
BRANZINO pan seared seabass, arugula, basil risotto HH, GF	32
SALMON grilled with artichokes, roasted peppers, asparagus, risotto HH, GF	25

OLD SCHOOL

<i>choice of chicken or veal with capellini</i>		
PICCATA medallions, capers, lemon-butter	19	24
PARMIGIANO pan-fried cutlets, mozzarella, Pomodoro, basil	19	24
MARSALA medallions, mushrooms, Marsala	20	25

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SPARKLING WINE & CHAMPAGNE

PROSECCO 14 / 27
Il by Mionetto

CHAMPAGNE 90
Moët & Chandon,
Imperial

CHAMPAGNE 98
Veuve Clicquot,
Yellow Label

CHAMPAGNE 295
Perrier Jouet '07
"Belle Epoque"
– Epernay

HAND CRAFTED COCKTAILS

APEROL SPRITZ 10

Aperol, Prosecco, Cointreau & club

BOULEVARDIER 11

Lot 40 Rye Whiskey, Campari, Carpano Antica Formula Vermouth, Luxardo cherry

DAILY SANGRIA 8

Bartenders' daily Red & White creation

FRENCH CONNECTION 9

Beefeater, St. Germain, tonic, lemon

HUDSON BLAZER 10

Hudson Rye Whiskey, St. Germain, Earl Gray

JALAPENO KISS 11

Avion, Triple Sec, jalapeno simple syrup, honey, clubsoda, fresh basil

SAGE OLD FASHIONED 10

Woodford Reserve, sage infused honey

SPICY MULE 10

Absolut Vodka, Grand Marnier, jalapeno simple syrup, ginger

BOTTLED BEER

*Ask your server about our rotating Draft Beer selection

ANGRY ORCHARD 5%, Walden, NY

BUDWEISER 5%, St. Louis, MO

BUD LIGHT 4.2%, St. Louis, MO

COORS LIGHT 4.2%, Golden, CO

CORONA 4.6%, Mexico

FAT TIRE 5.2%, Fort Collins, CO

GOOSE ISLAND SOFIE 6.5%, Chicago, IL

HEINEKEN 5%, Netherlands

LABATT BLUE 5%, Toronto, Ontario

MICHELOB ULTRA 4.2%, St. Louis, MO

SIERRA PALE ALE 5.6%, Chico, CA

STELLA ARTOIS 5%, Belgium

MARTINIS

THE BELLINI 10

Absolut Apeach, Mathilde Peach Liquor, Il Prosecco

DIRTY 11

Absolut Elyx or Bombay Sapphire, bleu cheese stuffed olives

RASPBERRY LEMONTINI 9

Deep Eddy Lemon, Limoncello, Chambord

WHITE PEAR COSMO 10

Absolut Pear, Cointreau, white cranberry juice

SEASONAL SPECIALTIES

CRANBERRY & ROSEMARY SANGRIA 9

Deep Eddy Cranberry, Pinot Grigio, white cranberry juice, Rosemary simple syrup

PEANUT BUTTER CUP 10

Martini: peanut butter infused Absolut, Dark creme de cocoa, Absolut Vanilla

PEPPERMINT MARGARITA 9

Milagro, Creme de Menthe, cranberry simple syrup

ROSEMARY CUCUMBER GIN & TONIC 9

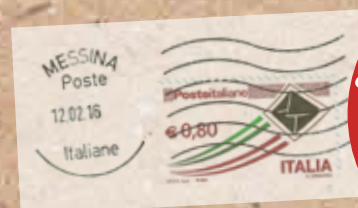
Plymouth, tonic, rosemary simple syrup, cucumber

SALTED CARAMEL BLACK RUSSIAN 10

Absolut Vanilla, Salted Caramel Kahlua, crushed pretzel rim

S'MORES MARTINI 10

Absolut Vanilla, Baileys, Frangelico



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JACOB & ANTHONY'S

WINE

WHITES

White Zinfandel Robert Mondavi – California	7	27
Moscato Angove's NINE VINES – Australia	8	32
Pinot Grigio Villa Pozzi – Venezia, IT	8	32
Pinot Grigio Chloe – Valdadige, IT	10	40
Pinot Grigio Jermann – Collio, IT		49
Riesling Two Vines – Washington State	8	32
Dry Riesling Lamoreaux Landing – Finger Lakes	10	40
Sauvignon Blanc Firestone – Santa Ynez Valley	8	32
Sauvignon Blanc Kono – New Zealand	11	44
Viognier Bonterra – Mendocino, Organic		36
Chardonnay McWilliams Hanwood Estate – Australia	8	32
Chardonnay Carmel Road – Monterey		40
Chardonnay Lake Sonoma – Russian River Valley	14	48
Chardonnay Duckhorn – Napa		70

REDS

Pinot Noir Santa Rita 120 – Aconcagua Valley, Chile	8	32
Pinot Noir Acrobat – Oregon	12	48
Sangiovese Citra – Abruzzi, IT	7	28
Chianti DOCG Tiziano – Toscana, IT	8	32
Chianti Classico Principe Corsini Le Corti – Toscana, IT	15	60
Chianti Classico Riserva Terrabianca Croce – Toscana, IT		65
Super Tuscan Monte Antico – Toscana, IT	8	32
Super Tuscan Ruffino Modus – Toscana, IT		60
Zinfandel Rosenblum Cuvee Lot 37 – California	10	40
Shiraz McWilliams Hanwood Estate – Australia	8	32
Brunello Greppone Mazzi di Montalcino – Toscana, IT		130
Valpolicella Bertani Villa Novare Classico – Veneto, IT	10	40
Barolo Batisolo – Piedmont, IT		90
Merlot Kenwood – Sonoma	9	36
Merlot Charles Krug – Napa		55
Malbec Bodega Norton – Mendoza, Argentina	8	32
Malbec Salentein Reserve – Mendoza, Argentina		45
Red Blend Wildling Winemaker's – Australia	10	40
Meritage Franciscan "Magnificent" – Napa		100
Cabernet Sauvignon Red Diamond – Washington	8	32
Cabernet Sauvignon Bonterra, Organic, CA		38
Cabernet Sauvignon Conn Creek – Napa	15	60
Cabernet Sauvignon Faust – Napa		100
Cabernet Sauvignon Stag's Leap 'Faye Estate' – Napa		205