



MARCELLO'S LAFAYETTE

Lunch Menu

\$30 per person | *please note this menu is only available at lunch time.*

Zuppa E Insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri (Soup of the Day)

Entrata

Mario's Lasagna

Layered with our house recipe bolognese sauce and ricotta cheese, topped with shredded mozzarella cheese

Chicken Alfredo

Grilled Chicken Breast served over House made Fettucine Alfredo

Chicken Picatta

Pan-fried chicken breast with lemon butter caper sauce, served with Pasta Aglio e Olio

Pasta Bolognese

Gene's family recipe with rich meat sauce and parmesan cheese

Dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone, and cocoa powder topped with whipped cream

Anna Tutta Panna

Caramel Pudding topped with vanilla whipped cream, amaretto, and toasted almonds

MARCELLO'S LAFAYETTE

Menu One

\$45 Per Person

Zuppa E Insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri (Soup of the Day)

Entrata

Fettuccine Alfredo

Choice of grilled chicken breast or Gulf shrimp with a traditional garlic and parmesan cream sauce, served over fettuccine

Pasta Bolognese

Gene's family recipe with rich meat sauce and parmesan over spaghetti

Chicken Picatta

Pan fried chicken breast with lemon butter caper sauce served with Pasta Aglio e Olio

Veal Marsala

Lightly floured pan sautéed veal and mushrooms topped with dry marsala wine demi-glace, served with angel hair pasta with aglio e olio

Dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone cheese

Anna Tutta Panna

Caramel pudding topped with vanilla whipped cream, amaretto, and toasted almonds

Cannoli

Sweetened ricotta and chocolate chips in a crunchy shell dipped in crushed pistachios



MARCELLO'S
LAFAYETTE

Menu Two

\$55 Per Person

Appetizers

Mozzarella Impanata & Cerignola and Castelvestrano olives

Zuppa E Insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri (Soup of the Day)

Entrata

Fettuccine Alfredo

Choice of grilled chicken breast or Gulf shrimp with a traditional garlic and parmesan cream sauce, served over fettuccine

Pasta Bolognese

Gene's family recipe with rich meat sauce and parmesan over spaghetti

Chicken Picatta

Pan fried chicken breast with lemon butter caper sauce served with Pasta Aglio e Olio

Veal Marsala

Lightly floured pan sautéed veal and mushrooms topped with dry marsala wine demi-glace, served with angel hair pasta with aglio e olio

Dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone cheese

Anna Tutta Panna

Caramel pudding topped with vanilla whipped cream, amaretto, and toasted almonds

MARCELLO'S LAFAYETTE

Menu Three

\$55 per person

Zuppa E Insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri (Soup of the Day)

Entrata

Chicken Parmigiana

Pan-fried chicken breast topped with our signature fresca marinara and melted mozzarella served with Pasta Fresca

Veal Marsala

Pan fried scaloppini with a mushroom and Marsala Demi-Glace. Served with Pasta Aglio e Olio

Truffled Mac and Cheese

*Asiago, fontina, Havarti, Pecorino Romano, pancetta, white truffle oil
Crab or Lobster*

Mario's Lasagna

Layered with our house Bolognese sauce and ricotta topped with mozzarella cheese

Dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone, and cocoa powder topped with whipped cream

Anna Tutta Panna

Caramel pudding topped with vanilla whipped cream, amaretto, and toasted almonds



MARCELLO'S
LAFAYETTE

Menu Four

\$60 per person

Zuppa E Insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri (Soup of the Day)

Entrata

Spaghetti Bolognese

Gene's family recipe with rich meat sauce and parmesan over spaghetti

Fettuccini Alfredo

Gulf Shrimp or Grilled Chicken

Livornese

Catch of the day, fresh marinara, capers, olives, angel hair

Veal Picatta

Pan-fried Veal Scallopini with lemon butter caper sauce served with Pasta Aglio e Olio

Dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone, and cocoa powder topped with whipped cream

Anna Tutta Panna

Caramel Pudding topped with vanilla whipped cream, amaretto, and toasted almonds



MARCELLO'S LAFAYETTE

Menu Five

\$65 per person

Appetizers

Calamari Fritti & Mozzarella Impanata

Zuppa E Insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri (Soup of the Day)

Entrata

Chicken Parmigiana

Pan-fried chicken breast topped with our signature fresca marinara and melted mozzarella served with Pasta Fresca

Veal Marsala

Pan fried scaloppini with a mushroom and Marsala Demi-Glace. Served with Pasta Aglio e Olio

Truffled Mac and Cheese

*Asiago, fontina, Havarti, Pecorino Romano, pancetta, white truffle oil
Crab or Lobster*

Mario's Lasagna

Layered with our house Bolognese sauce and ricotta topped with mozzarella cheese

Dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone, and cocoa powder topped with whipped cream

Anna Tutta Panna

Caramel pudding topped with vanilla whipped cream, amaretto, and toasted almonds



MARCELLO'S LAFAYETTE

Menu Six

\$70 per person

Appetizers

Mozzarella Impanata & Fresh Burrata served with balsamic roasted tomato tapenade & grilled flatbread

Zuppa E Insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri (Soup of the Day)

Entrata

Spaghetti Bolognese

Gene's family recipe with rich meat sauce and parmesan over spaghetti

Fettuccini Alfredo

Gulf Shrimp or Grilled Chicken

Livornese

Catch of the day, fresh marinara, capers, olives, angel hair

Veal Picatta

Pan-fried Veal Scallopini with lemon butter caper sauce served with Pasta Aglio e Olio

Dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone, and cocoa powder topped with whipped cream

Anna Tutta Panna

Caramel Pudding topped with vanilla whipped cream, amaretto, and toasted almonds



MARCELLO'S
LAFAYETTE

Menu Seven

\$80 Per person

Zuppa E Insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri (Soup of the Day)

Entrata

Chicken Parmigiana

Pan-fried chicken breast topped with our signature fresca marinara and melted mozzarella served with Pasta Fresca

Shrimp Pepate

Gulf Shrimp with a spicy roasted garlic butter sauce, served over linguine pasta and topped with roasted pine nuts

Veal Marsala

Pan fried scaloppini with a mushroom and Marsala Demi-Glace. Served with Pasta Aglio e Olio

Chairman's Choice Filet

8 oz grilled filet with parmesan potatoes, roasted asparagus topped with a truffle cognac demi-glace

Livornese

Chef's catch of the day, tomatoes, olives, and capers with angel hair pasta

Dolce

Crema Cioccolata

Chocolate custard topped with whipped cream and crumbled biscotti

Tiramisu

Espresso-soaked lady fingers and sweetened mascarpone cheese

Cannoli

Sweetened ricotta and chocolate chips in a crunchy shell dipped in crushed pistachios



MARCELLO'S
LAFAYETTE

Menu Eight

\$100 Per person

Appetizers

Calamari Fritti, Antipasto Board, Fresh Burrata served with balsamic roasted tomato tapenade & grilled flatbread

Zuppa E Insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri (Soup of the Day)

Entrata

Chicken Parmigiana

Pan-fried chicken breast topped with our signature fresca marinara and melted mozzarella served with Pasta Fresca

Shrimp Pepate

Gulf Shrimp with a spicy roasted garlic butter sauce, served over linguine pasta and topped with roasted pine nuts

Veal Marsala

Pan fried scaloppini with a mushroom and Marsala Demi-Glace. Served with Pasta Aglio e Olio

Chairman's Choice Filet

8 oz grilled filet with parmesan potatoes, roasted asparagus topped with a truffle cognac demi-glace

Livornese

Chef's catch of the day, tomatoes, olives, and capers with angel hair pasta

Dolce

Crema Cioccolata

Chocolate custard topped with whipped cream and crumbled biscotti

Tiramisu

Espresso-soaked lady fingers and sweetened mascarpone cheese

Cannoli

Sweetened ricotta and chocolate chips in a crunchy shell dipped in crushed pistachios