

OLIVES

Assorted 4

CERIGNOLA
Sweet
green olive

PICHOLINE
Crisp, crunchy, tart

GAETA
Salty black olive

BELDI
Salt-cured,
wrinkled skin

CHEESE

3 for 10 5 for 15

TALEGGIO	Cow's milk, sweet, mild, fruity, semi-soft
MOZZARELLA	Soft, creamy texture, pleasantly sourish taste
AGED PROVOLONE	Cow's milk, salty, sharp, semi-hard
AGED GOAT CHEESE	Goat's milk, semi-firm, pungent taste
PECORINO DI PIENZA	Sheep's milk, crisp, sharp, peppery
GORGONZOLA DOLCE	Cow's milk, pungent, sweet, semi-soft

CURED MEATS

4

PROSCIUTTO DI PARMA
Italian dried ham,
aged 18 months

MORTADELLA
Pride of Bologna,
studded with Pistachios

BRESAOLA
Air dried
highly seasoned beef

CAPICOLA
Air dried seasoned
pork shoulder ham

SOPRESSATA
Air dried hard salami,
with black peppercorns

SALAMI
Medium spiced,
Italian salami

MARCELLA'S • 614.223.2100

615 N. High Street • Columbus, Ohio 43215

General Manager: Jennifer Rossi • Chef: Jon Deuschle

Open 'Til Late • www.cameronmitchell.com

SMALL PLATES

5

WHITE ANCHOVIES
Oil Cured, Pine Nuts,
Tuscan Bread Salad

SICILIAN CAPONATA
Roasted Eggplant Salad,
Olives, Capers

ZUCCHINI PARMESAN
Roasted Garlic & Chiles

7

ROASTED PEPPERS
Forest Mushrooms,
Balsamic Vinegar

BEEF CARPACCIO*
Shaved Celery,
Warm Ricotta Pancakes

PARMESAN CRUSTED ONIONS
From our brick oven

APPETIZERS

PROSCIUTTO AND MELON	Shaved Prosciutto, Ripe Melon	8
MELTED PECORINO CHEESE	Crostini, Apple, Truffle Honey	10
BRAISED VEAL MEATBALL	Simple tomato sauce	7
ARANCINI	Fried Risotto, Mozzarella	7
CALAMARI	Fried calamari, zucchini, roasted garlic aioli, lemon	10
PARMA PROSCIUTTO BRUSCHETTA	Whipped ricotta cheese, roasted tomato	8
SWEET ITALIAN SAUSAGE	Housemade, roasted peppers, goat cheese	7

SALADS

6.95

MARCELLA'S CHOPPED SALAD Cucumbers, Grape Tomatoes, Onion, Gorgonzola, Creamy Peppercorn Dressing

CAESAR A Classic Caesar, White Anchovy, Parmesan Reggiano

APPLE SALAD Mixed Greens, Granny Smith Apples, Red Grapes, Walnuts, Gorgonzola, Sherry Vinaigrette

BEET SALAD Roasted Crimson and Golden Beets, Wild Arugula, Goat Cheese, Candied Walnuts

SUNCHOKE & ESCAROLE Sunchoke, Golden Balsamic Vinaigrette, Toasted Almonds, Pecorino Romano Cheese

CAPRESE Fresh Mozzarella, Tomatoes, Basil, Chili, EVOO, Balsamic



PIZZA CLASSICS

12

MARGHERITA D.O.C.	Tomato, Bufala Mozzarella, Basil
FOUR CHEESE	Pecorino, Asiago, Gorgonzola, Parmesan Reggiano
MUSHROOM	Taleggio Cheese & Truffle Oil
VEGGIE	Zucchini, Mushrooms, Tomato, Olives, Mascarpone
CRISPY POTATO	Pancetta, Parmesan Onions, Taleggio Cheese, Arugula

PIZZA FAVORITES

13

PEPPERONI	Pepperoni, Red Onion, Provolone
SAUSAGE	Banana Peppers, Onions, Tomatoes, Mozzarella
SICILIAN	Capicola, Salami, Meatballs, Asiago, Red Onion
PESTO SHRIMP	Roasted Tomato, Goat Cheese
FOUR SEASONS	Prosciutto, Zucchini, Mushroom, Olive

MARCELLA'S FEATURES

LASAGNE ALLA BOLOGNESE
Slow-Cooked Sausage Ragu,
Marinara 13.95

LINGUINE & CLAMS
Linguine, Littleneck Clams, EVOO,
Parmesan, Pancetta 14.95

SPAGHETTI & MEATBALL
Tomato Marinara, Fresh
Grated Parmesan 11.95

RISOTTO DEL GIORNO
Daily Chef Selection
15.95

PASTA

12

FETTUCINE & MEATBALL Torn Bread Crumb, Alfredo, Tomato Marinara

SPAGHETTI ALLA CARBONARA* Pancetta, Black Pepper, Onions, Egg Yolk

PENNE ALLA ARRABIATTA Spicy Tomato Sauce, Toasted Garlic, Sweet Basil

GNOCCHI CON BOLOGNESE Braised Lamb, Marinara, Parmesan Reggiano

CAPELLINI AL POMODORO Blistered Tomato, Garlic, Basil, EVOO

RAVIOLI MEZZALUNA Goat Cheese Ravioli, Cabbage, Italian Bacon, Mushrooms

SPECIALTIES

CHICKEN GIARDINIERA 12.50
Pan seared, topped with
housemade pickled vegetables

SEARED SALMON 16.25
Glazed Carrots, Arugula Vinaigrette

CHICKEN PARMESAN 13.95
Alfredo, Tomato Marinara

VEAL SALTIMBOCCA 21.95
Prosciutto, Sage, Parmesan Polenta,
Mushrooms, Marsala Sauce

BEEF TENDERLOIN FILET 23.50
Sea Salt Potatoes,
Wilted Spinach, Garlic Butter

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

www.cameronmitchell.com