

OLIVES

Assorted 5

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

CURED MEATS

4

PROSCIUTTO DI PARMA
Italian dried ham,
aged 18 months

CAPICOLA
Air dried seasoned
pork shoulder ham

MORTADELLA
Pride of Bologna,
studded with Pistachios

SOPRESSATA
Air dried hard salami,
with black peppercorns

BRESAOLA
Air dried
highly seasoned beef

SALAMI
Medium spiced,
Italian salami

MARCELLA'S • 614.223.2100

615 N. High Street • Columbus, Ohio 43215

General Manager: Jennifer Rossi • Chef: Jon Deutsche

SMALL PLATES

SICILIAN CAPONATA
Roasted Eggplant Salad, Olives, Capers 5

ROASTED PEPPERS
Forest Mushrooms, Balsamic Vinegar 7

BEEF CARPACCIO*
Shaved Celery, Black Truffle 7

PARMESAN CRUSTED ONIONS
From our brick oven 7

APPETIZERS

PROSCIUTTO AND MELON	Shaved Prosciutto, Ripe Melon	8
MELTED PECORINO CHEESE	Granny Smith Apple, Truffle Honey	10
CALAMARI	Sautéed calamari, zucchini, roasted garlic aioli, lemon	11
SWEET ITALIAN SAUSAGE	Housemade, roasted peppers, goat cheese	7

SALADS

6.95

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

CAESAR
A Classic Caesar, White Anchovy, Parmesan Reggiano

APPLE SALAD
Mixed Greens, Granny Smith Apples, Red Grapes, Walnuts, 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



GLUTEN FREE MENU

PIZZA CLASSICS

All pizzas are made with gluten free dough.

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, Sausage, Asiago, Red Onion
PESTO SHRIMP	Roasted Tomato, Goat Cheese
FOUR SEASONS	Prosciutto, Zucchini, Mushroom, Olive

MARCELLA'S FEATURES

PENNE & CLAMS
Gluten Free Penne Pasta,
Littleneck Clams, EVOO,
Parmesan, Pancetta 15.95

RISOTTO DEL GIORNO
Daily Chef Selection
16.95

PLEASE ALWAYS INFORM YOUR SERVER THAT YOU ARE ORDERING GLUTEN FREE.

PASTA

13

All pastas are made with gluten free penne pasta.

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

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

PENNE CON BOLOGNESE
Braised Lamb, Marinara, Parmesan Reggiano

PENNE AL POMODORO
Blistered Tomato, Garlic, Basil, EVOO

SPECIALTIES

CHICKEN GIARDINIERA 13.50
Pan seared, topped with
housemade pickled vegetables

SEARED SALMON 16.95
Glazed Carrots, Arugula Vinaigrette

CHICKEN PARMESAN 14.95
Alfredo, Tomato Marinara

CHICKEN PICATTA 16.95
Brick Oven Chicken, Tuscan Potatoes, Capers,
Artichokes, Lemon Parsley Butter 16.95

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. 5.11

CameronMitchell.com



QUARTINO
A glass or so



MEZZOLITRO
Half a bottle



LITRO
a full bottle

SPARKLING

		Q	L
SPARKLING Food-Loving Festive	100 Veneto Prosecco, Martini and Rossi, NV, Veneto.....	9	36
	101 Veneto Prosecco, Brut, Zardetto, NV, Veneto.....	8	32
	102 Trentino Brut, Altemasi, "Millesimato," 2001, Trentino.....	12	48
	103 Asti Spumante Extra Brut, Bruno Giacosa, 2004, Piedmont.....	17	68

WHITE

		Q	M	L
CRISP WHITES Light-Bodied Refreshing	119 Aglianico, Rosé Feudi Di San Gregorio, "Ros'Aura" 2009, Campania	9	18	36
	120 Frascati Fontana Candida, 2009, Umbria.....	6	12	24
	121 Soave Colli Scaligen, Maracto, "I Prandi," Veneto, Italy, 2009 ..	8	16	32
	122 House Pinot Grigio, Ca'Marcella, 2009	8	16	32
	123 Pinot Grigio Doro Princic, Collio, 2007, Friuli.....	12	24	48
	124 Arneis Ceretto, "Blange," Langhe, 2009, Piedmont.....	10	20	40
	125 Grillo Terre, 2008, Sicily.....	7	14	28
	126 Trebbiano d'Abruzzo Farnese, 2007, Abruzzo.....	7	14	28
	127 Chardonnay/Sauvignon Blanc Castello Banfi, 2009, Tuscany...	8.5	17	34
FRUITY WHITES Medium-Bodied Aromatic	130 Pinot Grigio Banfi, "San Angelo," 2009, Tuscany.....	9	18	36
	131 Gavi Marchesi di Barolo, 2009, Piedmont.....	9	18	36
	132 Pinot Grigio Santa Margherita, 2008, Alto Adige.....	14	28	56
	133 Pinot Grigio Masi, "Masianco," delle Venezie, 2009, Venezie...	9	18	36
	134 Vernaccia di San Gimignano Melini "Le Grillaie," 2007, Tuscany	9	18	36
	135 Chardonnay Tormaresca, 2009, Puglia.....	9	18	36
	136 Gravina Botromagno, 2008, Puglia.....	7.5	15	30
	137 Pinot Grigio Bollini, 2009, Trentino.....	10	20	40
138 Chardonnay Nozzole, "Le Bruniche," 2008, Tuscany.....	8	16	32	
RICH WHITES Full-Bodied	140 Chardonnay Feudo Arancio, 2009, Sicily.....	7.5	15	30
	141 Greco di Tufo Feudi di San Gregorio, 2008, Campania.....	11	22	44
	142 Vermentino di Sardegna Argiolas "Costamolino," 2009, Sardinia.....	8	16	32
	143 Lugana Riserva, Zenato "Sergio Zenato," 2004, Veneto.....	13	26	52
	144 Chardonnay Antinori "Castello della Sala," 2009, Umbria.....	10	20	40



RED

		Q	M	L
FRIENDLY REDS Light-Bodied Fruity	200 Montepulciano d'Abruzzo Zonin, "Terre Palladiane," 2008, Abruzzi	5	10	20
	201 Pinot Noir Feudo Arancio, Sicilia, 2008, Sicily.....	7.5	15	30
	202 Chianti Castello di Gabbiano, 2008, Tuscany.....	7	14	28
	203 Chianti Melini, "San Lorenzo," 2008, Tuscany.....	8	16	32
	204 Pinot Noir Bottega Vinaia 2009, Trentino.....	11	22	44
	205 Dolcetto d'Alba Enzo Boglietti, Piedmont, Italy, 2008.....	10	20	40
SUPPLE REDS Medium-Bodied Velvety	210 Valpolicella Classico Tedeschi, "Lucchine," 2009, Veneto.....	9	18	36
	211 Nero d'Avola Mandrarossa, Sicilia, 2008, Sicily.....	6.5	13	26
	212 Umbria Falesco, "Vitiano," 2008, Umbria.....	8.5	17	34
	213 Veronese Masi, "Ripasso," Campofiorin, 2006, Veneto.....	10	20	40
	214 Chianti Classico Riserva, Castello di Bossi, "Berardo," 2006, Tuscany	14	28	56
	215 Chianti Classico Riserva, Rocca delle Macie, 2006, Tuscany.....	13	26	52
	216 Nebbiolo Guiseppe Cortese, 2008, Piedmont.....	10	20	40
SPICY REDS Full-Bodied	220 Valpolicella Folanari, 2009, Veneto.....	7	14	28
	221 Chianti Classico Riserva, Ruffino, "Ducale Tan," 2006, Tuscany ..	13	26	52
	222 Barbaresco Michele Chiarlo, 2006, Piedmont.....	13	26	52
	223 Primitivo Feudi di San Gregorio, "Ognissole," 2008, Puglia.....	12	24	48
	224 Toscana Santa Martina, 2008, Tuscany.....	8.5	17	34
	BIG REDS Full-Bodied Textured	230 Barbera d'Asti Vietti, "La Crena," 2006, Piedmont.....	16	32
231 Toscana Tenuta di Trinoro, "Le Cupole," 2006, Tuscany.....		15	30	60
232 Amarone della Valpolicella Classico Tedeschi, 2006, Veneto....		19	38	76
233 Toscana Luce della Vite, "Lucente," 2007, Tuscany.....		13	26	52
234 Amarone della Valpolicella Santi, 2003, Veneto.....		18	36	72
235 Toscana Terrabianca, "Campaccio," 2006, Tuscany.....		64
236 Toscana Luce della Vite, "Luce," 2006, Tuscany.....		104
237 Barolo Ceretto, "Prapo," 2005, Piedmont.....		108
238 Brunello di Montaleino Castello Banfi, 2004, Tuscany.....		114
239 Bolgheri Antinori, "Tenuta Guado al Tasso," 2006, Tuscany.....		120
240 Taurasi Feudi San Gregorio, 2003, Campania.....		68
241 Brunello di Montalcino Il Poggione, 2003, Tuscany.....		120
242 Bolgheri Gaja, "Camaranda," 2004 Tuscany.....	180	

SANGRIA

CITRUS WHITE SANGRIA

6 glass 24 Litro

PRIMATIVO RED SANGRIA

6 glass 24 Litro

COCKTAILS

9

MILAN MANHATTAN

Woodford Reserve Bourbon, Amaretto Di Saronno,
Vanilla Infused Syrup, Di Saronno Soaked Cherries

CITRUS GRAPPA COSMO

Citrus Grappa, Cointreau,
Hand Squeezed Lime, Cranberry

WHISKEY ROSSO

Jameson Whiskey, Passionfruit Puree,
Agave Nectar and Chianti Classico

GRAPEFRUIT BASIL FIZZ*

Finlandia Grapefruit Vodka, Italian Basil
and Hand Squeezed Lemon

SICILIAN STING

Jose Cuervo Silver Tequila, Amaretto,
Housemade Lemon Sour and Chipolte Honey Syrup

RUM POMPELMO

Mount Gay Eclipse Rum, Aperol,
Lillet Blanc, Fresh Grapefruit juice

CITRO FRESCA

Cazadores Silver Tequila, House Infused Agave Nectar,
Hand Squeezed Lime, Citrus Soda

STRAWBERRY BALSAMIC MARTINI

Chopin Vodka, Hand Squeezed Lime, Fresh Strawberries,
Balsamic, Lemon Verbena Foam

**Consuming distilled alcohol may affect certain individuals with a gluten allergy.