

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

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

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	10
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

MARCELLA'S

RISTORANTE • PIZZERIA • WINE BAR

GLUTEN FREE MENU

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

MARCELLA'S FEATURES

PENNE & CLAMS
Gluten Free Penne Pasta,
Littleneck Clams, EVOO,
Parmesan, Pancetta
14.95

RISOTTO DEL GIORNO
Daily Chef Selection
15.95

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

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. 7.10

PASTA

12

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
Pan seared, topped with
housemade pickled vegetables
12.50

SEARED SALMON
Glazed Carrots, Arugula Vinaigrette
16.25

CHICKEN PARMESAN
Alfredo, Tomato Marinara
13.95

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

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



SANGRIA



CITRUS WHITE SANGRIA

6 glass 24 Litro

PRIMATIVO RED SANGRIA

6 glass 24 Litro

GLUTEN-FREE COCKTAILS



9

STRAWBERRY BALSAMIC MARTINI

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

CITRUS GRAPPA COSMO

Citrus Grappa, Cointreau,
Hand Squeezed Lime, Cranberry

COFFEE DRINKS



3

AFAGATO

Vanilla gelato drowning in hot espresso.

CAFFÉ CARAMELLO

Layers of sweet cream, espresso
and freshly whipped cream.

CAFFÉ AMERICANO

A combination of steaming hot water
and a shot of espresso.

LATTE MACCHIATTO

Layers of espresso, steamed and
frothed milk topped with a caramel marking