

lunch menu

MARCELLO'S
LAFAYETTE

\$35 per person • please note this menu is only available at lunch time.

zuppa e insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri

M

entrata

Pasta Bolognese

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

E

Chicken Alfredo

Grilled chicken breast, traditional garlic & parmesan cream sauce, served over fettuccine

N

Chicken Picatta

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

U

Mario's Lasagna

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

dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone cheese

Anna Tutta Panna

Caramel pudding, vanilla whipped cream, amaretto & toasted almonds

MENU ONE

MARCELLO'S
LAFAYETTE

\$50 *per person*

zuppa e insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri

entrata

Pasta Bolognese

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

Fettuccini Alfredo

Choice of grilled chicken breast or gulf shrimp, traditional garlic & parmesan cream sauce, served over fettuccine

Chicken Picatta

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

Veal Marsala

Lightly floured pan sautéed veal & 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, vanilla whipped cream, amaretto & toasted almonds

Cannoli

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

MENU TWO

\$60 *per person*

MARCELLO'S
LAFAYETTE

for the table

Mozzarella Impanata

breaded, fried mozzarella, marinara rustica

Cerignola & Castelvestrano Olives

marinated olives, focaccia bread

zuppa e insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri

entrata

Pasta Bolognese

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

Fettuccini Alfredo

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

Chicken Picatta

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

Veal Marsala

Lightly floured pan sautéed veal & 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, vanilla whipped cream, amaretto & toasted almonds

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MENU THREE

\$60 *per person*

MARCELLO'S
LAFAYETTE

zuppa e insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri

entrata

Mario's Lasagna

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

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

Chicken Parmigiana

Pan-fried chicken breast, signature fresca marinara & melted mozzarella, served with pasta fresca

Truffled Mac & Cheese

Asiago, fontina, havarti, pecorino romano, pancetta, white truffle oil

dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone cheese

Anna Tutta Panna

Caramel pudding, vanilla whipped cream, amaretto & toasted almonds

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MENU FOUR

\$65 *per person*

MARCELLO'S
LAFAYETTE

zuppa e insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri

M

entrata

Pasta Bolognese

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

E

Livornese

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

N

Fettuccini Alfredo

Choice of grilled chicken breast or gulf shrimp. traditional garlic & parmesan cream sauce, served over fettuccine

U

Veal Piccata

Pan-fried veal scallopini with butter, lemon & caper sauce served with angel hair aglio e olio

dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone cheese

Anna Tutta Panna

Caramel pudding, vanilla whipped cream, amaretto & toasted almonds

MENU FIVE

\$70 per person

MARCELLO'S
LAFAYETTE

for the table

Mozzarella Impanata

Calamari Fritti

zuppa e insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri

entrata

Chicken Parmigiana

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

Veal Marsala

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

Truffled Mac & Cheese

Asiago, fontina, havarti, pecorino romano, pancetta, white truffle oil

Mario's Lasagna

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

dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone cheese

Anna Tutta Panna

Caramel pudding, vanilla whipped cream, amaretto & toasted almonds

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MENU SIX

\$75 per person

MARCELLO'S
LAFAYETTE

for the table

Mozzarella Impanata

breaded, fried mozzarella, marinara rustica

Burrata

with balsamic roasted tomato tapenade & grilled flatbread, e.v.o.o.

zuppa e insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri

entrata

Pasta Bolognese

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

Livornese

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

Fettuccini Alfredo

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

Veal Piccata

Pan-fried veal scallopini with butter, lemon and caper sauce served with angel hair aglio e olio

dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone cheese

Anna Tutta Panna

Caramel pudding, vanilla whipped cream, amaretto & toasted almonds

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MENU SEVEN

\$85 per person

MARCELLO'S
LAFAYETTE

zuppa e insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri

entrata

Chicken Parmigiana

Pan-fried chicken breast, signature fresca marinara & melted mozzarella, served with pasta fresca

Shrimp Pepate

Gulf shrimp, spicy roasted garlic butter sauce, served over linguine pasta & topped with roasted pine nuts

Veal Marsala

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

Chairman's Choice Filet

8 oz grilled filet, parmesan potatoes, roasted asparagus, truffle cognac demi-glacé

Livornese

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

dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone cheese

Cannoli

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

Crema Cioccolata

Chocolate custard topped with whipped cream and crumbled biscotti

MENU EIGHT

\$100 *per person*

MARCELLO'S
LAFAYETTE

for the table

**Antipasto Board, Calamari Fritti &
Fresh Burrata with Grilled Flatbread**

zuppa e insalata

House Italian Salad, Caesar Salad, or Zuppa D'ieri

entrata

Chicken Parmigiana

*Pan-fried chicken breast, signature fresca marinara & melted mozzarella,
served with pasta fresca*

Shrimp Pepate

Gulf shrimp, spicy roasted garlic butter sauce, linguine pasta & roasted pine nuts

Veal Marsala

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

Chairman's Choice Filet

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

Livornese

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

Dolce

Tiramisu

Espresso-soaked lady fingers, sweetened mascarpone cheese

Cannoli

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

Crema Cioccolata

Chocolate custard topped with whipped cream and crumbled biscotti

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