

Marinella

SIMPLY ITALIAN

APPETIZER

Minestrone Soup Homemade soup with an array of fresh vegetables, beans and barley.	8	Chicken Soup Homemade chicken soup with vegetables and fresh noodles.	8
Bruschetta Pomodoro Diced roma tomatoes with olive oil and fresh herbs served with crostini bread.	10	Bruschetta Rustica Roasted peppers and anchovy filets then topped with parimiggiano shavings and served on crostini bread.	14
Calamari Fritti Lightly battered calamari rings deep fried and served with tomato sauce.	14	Shrimp Marinella Lightly sautéed shrimp flambéed in brandy and served in a light white wine cream sauce with bruschetta tomatoes.	20
Antipasto Calabrese An array of homemade prosciuttino and soppressata, as well as parmiggiano reggiano and asiago cheeses served along with homemade crusty bread and olives.	18	Seafood Marinella Lobster, scallops, Alaskan king crab legs and shrimp flambéed in brandy and served in a white wine sauce with bruschetta tomatoes.	29

SALAD

Garden Salad An array of fresh greens with tomatoes, shards of radicchio, carrots, beets and chick peas all tossed in our own balsamic vinaigrette.	9
Caesar Salad Fresh cut romaine lettuce tossed in a homemade caesar dressing, topped with homemade croutons and parmiggiano reggiano.	9
Caprese Salad Vine ripened tomatoes topped with baby buffalo mozzarella and topped with fresh basil and our very own fine imported olive oil.	14

PASTA

	Small	Large		Small	Large
Spaghettoni with Meatballs Traditional, homemade, Delicious!	13	18	Spaghettoni Alio e Olio Salty anchovies, black olives and tomatoes with big chunks of garlic fried in our imported olive oil and tossed with fresh basil.	13	18
Pappardelle Giovanni Homemade sausage, miniature homemade meatballs and a hearty tomato sauce topped with reggiano cheese, and served on a bed of fresh pasta.	17	22	Rigatoni alla Vodka Rigatoni noodles served in a vodka rose sauce. Add mushrooms \$2. Add prosciutto \$3. Add both \$4.	13	18
Gnocchi Handmade in our own kitchen. Topped with fresh basil tomato sauce and grated reggiano cheese.	17	22	Chicken Alfredo Chicken, mushrooms and bruschetta tomatoes in an Marinella sauce.	13	18
Tortellini Alla Modenese Cheese stuffed tortellini in a cream sauce topped with a balsamic reduction.	15	20	Shrimp Fettucine Marinella Homemade fettucine with shrimp and bruschetta tomatoes in a Marinella sauce.	15	20
Linguine with Chicken Chicken, mushrooms, red peppers and black olives in a tomato sauce.	13	18	Seafood Linguine Linguine noodles served with bruschetta, herbs, shrimp, scallops, Alaskan king crab legs and a lobster tail in a Marinella sauce.	22	29
Fusilli with Sausage Homemade sausage, mushrooms and red peppers in a tomato sauce.	13	18	Fettucine di Mare Homemade fettucine with scallops, shrimp, Alaskan king crab legs and a lobster tail in a tomato sauce.	22	29

**All our pasta is made fresh in house using whole eggs and semolina flour.
We also have homemade organic spelt pasta.**

RISOTTO

Seafood Risotto Scallops, shrimp, Alaskan king crab legs, and a lobster tail in our own Marinella sauce over saffron risotto.	32
Wild Mushroom Risotto Chef's selection of fresh and dried mushrooms served with saffron risotto and topped with white truffle oil.	27
Sausage Risotto Spicy Italian sausage and tomato sauce with risotto.	27
Lobster Risotto Two lobster tails in our own Marinella sauce on a bed of saffron risotto.	32

All our Risottos are made using only parmiggiano reggiano cheese.

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ENTRÉE

All entrées are served with chef's vegetables and your choice of roasted potatoes, pasta pomodoro or pasta marinella.

Veal Parmiggiana	25
Tender grain fed veal, breaded and lightly fried, topped with tomato sauce and mozzarella cheese.	
Veal Scallopini	27
Tender grain fed veal smothered in mushroom and white wine sauce.	
New York Striploin Steak	32
Our beef is a local product from Donato Harvest Artisan Farm. The New York Striploin is cut from "prime" grade beef and is dry aged for 28 days. This process adds a depth of flavor that can only be achieved through this method.	
Veal Osso Buco	29
Tender grain fed veal shank slow braised in a hearty tomato sauce.	
Grilled Rack of Lamb Chops	37
Grilled fresh Ontario rack of lamb chops marinated with herbs, olive oil and wine, cooked to your liking and served with a drizzle of our own imported olive oil and fresh lemon juice.	
Chicken Parmiggiana	24
A moist fillet of chicken breast, breaded and lightly fried, topped with tomato sauce and mozzarella cheese.	

PIZZA

Margherita - Fresh basil, oregano and our very own fine imported extra virgin olive oil.	15
Romana - Mozzarella di Bufala and prosciutto and our very own fine imported extra virgin olive oil.	18
Calabrese - Soppresata, roasted peppers, black olives and chili peppers.	16
Cappricciosa - Homemade prosciuttino, artichoke hearts, capers and sundried tomatoes.	16
Quattro Formaggi - Crotonese cheese, goat cheese, mozzarella and parmiggiano reggiano.	18
Primavera - Bruschetta tomato, roasted red peppers, green olives, and mushrooms.	17
Siciliana - Anchovies, hot pepper, and black olives.	18

We serve 12" thin crust pizza cooked in a stone hearth oven.

DESSERT

All of our desserts are made fresh in our kitchen. Ask your server about what goodies are available.

TO OUR CUSTOMERS

At Marinella we are committed to providing our customers with authentic Italian cuisine and quality service at a reasonable price in a friendly casual atmosphere. All of our dishes are made to order. If time or any other special requests are of concern, do not hesitate to make them known. It is our great pleasure to ensure that you, as a valued customer, are satisfied. We thank you for your patronage.

Thank you from all of us at Marinella
www.marinellasrestaurant.com

Phone: 416-348-9200 Fax: 416-348-9145

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