

Marinella

SIMPLY ITALIAN

APPETIZER

Minestrone Soup	9	Antipasto Calabrese	18
Homemade soup with an array of fresh vegetables, beans and barley,		An array of homemade prosciuttino and soppressata, as well as assortment of cheeses served along with homemade bread and olives.	
Chicken Soup	9	Shrimp Marinella	21
Homemade chicken soup with vegetables and fresh noodles.		Lightly sautéed shrimp flambéed in brandy and served in a light white wine cream sauce with bruschetta tomatoes.	
Bruschetta Pomodoro	10	Seafood Marinella	29
Diced roma tomatoes with olive oil and fresh herbs served on crostini bread.		Lobster, P.E.I mussels, Alaskan king crab legs and shrimp flambéed in brandy and served in a white wine sauce with bruschetta tomatoes.	
Calamari Fritti	14		
Lightly battered calamari rings deep fried and served with a tomato sauce.			

SALAD

Garden Salad	9
An array of fresh greens with tomatoes, shards of radicchio, carrots, beets and chick peas all tossed in our own balsamic vinaigrette.	
Caesar Salad	11
Fresh cut romaine lettuce tossed in homemade caesar dressing, topped with homemade croutons and parmiggiano reggiano.	
Caprese Salad	16
Vine ripened tomatoes topped with baby buffalo mozzarella and topped with fresh basil and our very own fine imported olive oil.	

PASTA

	Starter	Main		Starter	Main
Pappardelle Giovanni	17	22	Rigatoni alla Vodka	13	18
Homemade sausage, miniature homemade meatballs and a hearty tomato sauce topped with reggiano cheese, and served on a bed of fresh pasta.			Rigatoni noodles served in a vodka rose sauce. Add mushrooms \$2. Add prosciutto \$3. Add both \$4.		
Gnocchi	17	22	Seafood Linguine	22	29
Handmade in our own kitchen. Topped with fresh basil tomato sauce and grated reggiano cheese.			Linguine noodles served with bruschetta tomatoes, shrimp, P.E.I mussels, Alaskan king crab legs and a lobster tail in a Marinella sauce.		
Tortellini Alla Modenese	17	22	Fettucine alla Carbonara	19	25
Cheese stuffed tortellini in a cream sauce topped with a balsamic reduction.			Homemade crispy double smoked apple wood bacon and mushrooms tossed with hot fettucine noodles, whipped egg, cream and freshly ground black pepper topped with parmiggiano reggiano cheese.		

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

RISOTTO

Seafood Risotto	32
P.E.I. mussels, shrimp, Alaskan king crab legs, and a lobster tail in our own Marinella sauce over saffron risotto.	
Wild Mushroom Risotto	27
Chef's selection of fresh and dried mushrooms served with saffron risotto and topped with white truffle oil.	

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 pasta pomodoro or pasta Marinella.

Veal Parmiggiana	25
Tender grain fed veal, breaded and lightly fried, topped with tomato sauce and mozzarella cheese.	
Filetto Di Manzo	36
An 8oz prime beef tenderloin, aged for 28 days and wrapped with our homemade apple wood double smoked bacon.	
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.	

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.

Thank you from all of us at Marinella
www.marinellasrestaurant.com
Phone: 416-348-9200 Fax: 416-348-9145
Gift Certificates Available