

1163 St. Cair Ave. W | Toronto, ON | 416.656.6159 3175 Rutherford Rd. | Vaughan, ON | 905.532.0184 marcellospizzeria.com

GROUP MENU PACKAGES

MENU A

ANTIPASTO

(select one)

Minestrone

fresh vegetable soup

Insalata Mista

organic mixed greens with sweet red cherry tomatoes in an E.V.O.O. and balsamic vinaigrette

Caprese

roma tomatoes, fior di latte cheese, black olives, E.V.O.O. and fresh basil

ENTRÉE

(select one)

Margherita

San Marzano tomato sauce, fior di latte cheese, fresh basil, E.V.O.O.

Quattro Stagioni

San Marzano tomato sauce, mozzarella, artichokes, cremini mushrooms, prosciutto cotto, black olives

Penne alla Vodka

leeks and sweet pancetta in a vodka tomato cream sauce

Gnocchi alla Sorrentina

fresh potato dumplings with fior di latte cheese and fresh basil in a San Marzano tomato sauce

DOLCE

Tiramisu

\$30 per person*

MENU B

ANTIPASTO

(select one)

Arancini con Pomodoro

saffron risotto balls stuffed with San Marzano tomato sauce and mozzarella

Frittura di Calamari

lightly floured deep fried squid served traditionally with fresh lemon

Cozze alla Marinara

steamed mussels with leeks and garlic in a spicy white wine San Marzano tomato sauce

ENTRÉE

(select one)

Pollo alla Griglia

grilled boneless chicken breast marinated with fresh herbs served with seasonal vegetables

Vitello alla Parmigiana

breaded veal scaloppine with fior di latte cheese baked with tomato sauce served with rapini

Diavola

San Marzano tomato sauce, mozzarella, hot sopressata, hot peppers, red onions, black olives

Rigatoni Fantasia

grilled chicken, roasted red peppers and fresh baby spinach in a tomato cream sauce

DOLCE

Tiramisu

\$40 per person*

MENU C

ANTIPASTO

(select one)

Insalata di Arugula

baby arugula with speck (smoked prosciutto), walnuts, shaved Padano cheese, E.V.O.O. and lemon

Frittura di Calamari

lightly floured deep fried squid served traditionally with fresh lemon

Crostini di Ricotta e Pomodorini al Forno

toasted Calabrese baguette with fresh whipped ricotta cheese, slow roasted sweet red cherry tomatoes, fresh basil and honey drizzle

ENTRÉE

(select one)

Bistecca alla Griglia**

grilled 12 oz. Certified Angus Beef ® striploin steak served with seasonal vegetables

Fettine ai Ferri

grilled veal scaloppini with sautéed sweet red cherry tomatoes and Calabrese oregano served with rapini

Linguine di Mazara

black tiger shrimp, sweet cherry tomatoes and baby arugula in a spicy garlic E.V.O.O. sauce

Salmone al Salmoriglio**

grilled fresh Atlantic salmon drizzled with lemon, E.V.O.O., garlic and fresh minced herbs served with seasonal vegetables

DOLCE

Tiramisu

\$45 per person*

The following menu is available for parties of **8 or more** and priced per person. Each person from the party <u>must</u> order off the selected menu. Each person must select <u>one</u> item from each category. *Gratuities, taxes and all beverages (pop, alcohol, tea and coffee) are not included. All parties are subject to taxes and gratuities.

 $These \ packages \ are \ \textbf{ONLY} \ available \ with \ confirmed \ reservations \ and \ advanced \ notice \ of \ the \ group \ menu \ choice.$

Group menus are ${\bf NOT}$ available for Friday, Saturday, Sunday nights or Holidays

**Chef's choice: all grill items will be served in one colour determined by the chef.

GROUP MENU PACKAGES

MENU D

ANTIPASTO

(served family style)

Tagliere di Formaggi e Salumi

a selection of Italian cheese and cured meat, olives, walnuts, giardiniera and fig jam

Frittura di Calamari

lightly floured deep fried squid served traditionally with fresh lemon

Pizza Bruschetta

white pizza with marinated diced tomatoes and mozzarella cheese with E.V.O.O.

Cozze alla Marinara

steamed mussels with leeks and garlic in a spicy white wine San Marzano tomato sauce

PASTA

(select one)

Penne alla Vodka

leeks and sweet pancetta in a vodka tomato cream sauce

Fettuccini Pomodoro

fettuccine pasta served in a San Marzano tomato basil sauce

Ravioli di Ricotta e Spinaci

jumbo ravioli stuffed with ricotta cheese and spinach in a San Marzano tomato basil sauce

ENTRÉE

(select one)

Bistecca alla Griglia**

grilled 12 oz. Certified Angus Beef® striploin steak served with seasonal vegetables

Pollo alla Griglia

grilled boneless chicken breast marinated with fresh herbs served with seasonal vegetables

Salmone al Salmoriglio**

grilled fresh Atlantic salmon drizzled with lemon, E.V.O.O., garlic and fresh minced herbs served with seasonal vegetables

Insalata Mista

(served family style)

\$60 per person*

The following menu is available for parties of **8 or more** and priced per person. Each person from the party <u>must</u> order off the selected menu. Each person must select <u>one</u> item from each category.

*Gratuities, taxes and all beverages (pop, alcohol, tea and coffee) are not included. All parties are subject to taxes and gratuities.

These packages are ONLY available with confirmed reservations and advanced notice of the group menu choice.

Group menus are NOT available for Friday, Saturday, Sunday nights or Holidays

**Chef's choice: all grill items will be served in one colour determined by the chef.