

Family Style Dinner

Sunday through Thursday, booked for a three hour period. Friday through Saturday, booked for a four hour period. Family Style Dinners are served with Homemade Italian Bread & our Signature Focaccia Chips with Garlic Herb Butter. The menu also includes unlimited soft drinks and coffee service. Available buffet style. Prices do not include sales tax or service charge and are subject to change. **APPETIZERS** Please refer to our appetizer sections and choose a total of two items from either our hand passed or buffet sections in the Tier 2 category.

entrée's

please choose two

Teriyaki, BBQ, Garlic Oregano or Batter Dipped Broasted Chicken
Garlic Roasted Chicken Vesuvio with Spring Peas
Oven Roasted Rosemary Chicken
Boneless Chicken Breast Piccatta with Lemon and Capers
Boneless Chicken Breast Marsala with Mushroom Wine Sauce
Boneless Chicken Breast Parmigiana with Marinara Sauce and Melted Mozzarella Cheese
Eggplant Rollatini with Roasted Garlic, Basil & Tomato Sauce
Spinach or Meat Lasagna layered high with Mozzarella & Ricotta Cheeses
Penne Pasta with Tomato Cream Sauce
Tri-Colored Cheese Tortellini with Roasted Garlic, Basil & Tomato Sauce
Bow Tie Pasta with Aglio e Olio Sauce
Cheese or Portabella Stuffed Mushroom Ravioli smothered with Marcello's Signature Marinara Sauce
Tender London Broil with Mushroom Sherry Sauce
Chef Carved Slow Roasted Prime Rib of Beef with Horseradish Cream Sauce
Chef Carved Tenderloin of Beef with Peppercorn Sauce
Oven Roasted Beef Brisket with Sautéed Vegetables and Sweet & Sour BBQ Sauce
Lemon Pepper Rubbed & Char-grilled Norwegian Salmon
Char-grilled Shrimp Skewers Brushed with BBQ, Teriyaki or Aglio e Olio Sauce
Char-grilled Grouper Oreganata
Swordfish Piccatta with Lemon & Capers
Char-grilled Center Cut Pork Chops; BBQ, Teriyaki or Vesuvio Sauce
Veal Parmigiana with Marinara Sauce and Melted Mozzarella Cheese
Veal Scaloppini with Artichoke Hearts and Mushrooms in a White Wine & Butter Sauce

salads

please choose one

Mixed Green Salad with Cucumbers, Tomatoes, Carrots & Seasoned Croutons served with Italian or Balsamic Vinaigrette Dressing

Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini served with our Homemade Italian Dressing

Caesar Salad tossed with Crispy Croutons served with Caesar Dressing

Insalata Roma with Roasted Red Peppers, Artichoke Hearts, Red Onion, Black Olives & Gorgonzola Cheese served with our Homemade Italian Dressing

Tender Leaf Spinach Salad with Bacon and Chopped Egg drizzled with Sweet & Sour Dressing

Insalata Caprese with Thinly Sliced Tomatoes, Fresh Mozzarella & Basil, drizzled with our Homemade Italian Dressing

Southwest Chopped Salad with Seasoned Chicken, Bacon, Corn, Tomatoes, Scallions & Gorgonzola Cheese tossed with Ranch Vinaigrette Dressing and topped with Crispy Tortilla Strips

Mixed Baby Greens with Hearts of Palm, Roasted Red Peppers, Toasted Pine Nuts & Crumbled Bleu Cheese lightly tossed with a Raspberry Vinaigrette Dressing



side dishes

please choose two

Double Baked Potatoes with Sour Cream & Scallions

Basil Mashed Potatoes with Brown Gravy

Oven Roasted Baby Rosemary Potatoes

Vesuvio Style Potatoes with Roasted Garlic and Fresh Spring Peas

Crispy Broasted Potato Wedges

Wild Rice Pilaf with Baby Peas & Toasted Almonds

Parmesan Risotto with a Medley of Fresh Mushrooms

Grilled Polenta with Roasted Peppers and Marcello's Signature Marinara Sauce

Grilled Seasonal Vegetable Medley

Fresh Broccoli Florets with a Melted Citrus Butter

Grilled Asparagus Spears brushed with Extra Virgin Olive Oil & Fresh Herbs

Grilled Italian Sausage with Sweet Peppers

Seasoned Italian Meatballs with Marinara Sauce

homemade sweets fresh from our bakery

Caramel, Fudge Walnut and Cream Cheese Brownie Wedges

Gourmet Turtle, Raspberry Thumbprint & Dusted Wedding Cookies

Assorted Mini Pastries including Chocolate Mousse, Strawberry Cheesecake, Carrot & Lemon Chiffon

Dark & White Chocolate Hand Dipped Strawberries

Truffles

White & Dark Chocolate Almond Bark