

Suffern

RESTAURANT
WEEK
3 COURSES - \$28.99

Appetizer

Fried Cauliflower

Raisins, pistachio, fresh lemon juice

Home-made meatballs

Topped with burrata cheese

Escargot

*Sautéed with mushrooms, garlic in a
wine butter tomato sauce*

Tri-Color Salad

*Baby Arugula, Endive & Radicchio
Salad*

Goat Cheese Salad

*Over greens, apples, roasted
peppers, candied walnuts and lemon
garlic dressing*

Entree

(pastas are available as appetizer)

Artisanal Orecchiette

*Little Ear shape pasta with Sausage,
cherry tomatoes, broccoli rabe
puree and pecorino cheese*

Spicy Spaghettini

*with Seafood Ragu of Salmon &
perch in a light tomato sauce*

*Artisanal Penne Vodka with
Radicchio*

*Breast of Chicken Marsala with
Mushrooms*

*Panko Crusted Boneless Pork Cutlet
Topped with prosciutto, Burrata
cheese, served with vegetable
farrotto (A grain like Risotto)*

*Horseradish Crusted Baked Salmon
Over spinach, sweet peppers, Dijon
mustard and creamy potatoes*

Dessert

Marcello's Dessert Combination

