



TRATTORIA MARCELLA

— VINO BIANCO —

GLASS / 1/3 BOTTLE / BOTTLE

N.V PROSECCO 8.5/12/34

Mionetto Il Prosecco, Veneto

'14 CHARDONNAY 10.5/14/40

Girard, Russian River Valley

'13 CHARDONNAY 12.5/20/58

Beringer Private Reserve, Napa Valley

'15 PINOT GRIGIO 7.5/11/ 31

Benvolio, Friuli

'14 SAUV. BLANC 7.5/11 /31

Nicolas, Cotes de Gascogne

'14 RIESLING 6.5/9/26

Covey Run, Washington State

'14 Moscato D' Asti 7.5/11/ 31

Ruffino, Tuscany

— VINO ROSSO —

'14 CABERNET SAUVIGNON

8.5/12/34

Shannon Ridge, Lake County

'14 CABERNET SAUVIGNON

12.5/18/50

Slingshot, Napa Valley

'14 SANGIOVESE/CAB/MERLOT

8.5/12/34

Gertrude, Tuscany

'14 PINOT NOIR 8.5/12/34

10 Span, Santa Barbara

'15 BARBERA D' ALBA 8.5/12/34

Molino, La Morra

'14 CHIANTI 7.5/11/ 31

Ruffino, Tuscany

'14 MALBEC 8.5/12/34

Ruta 22, Mendoza

— HOUSE COCKTAILS —

TOWN & COUNTRY 8

*Stoli Blueberry Vodka,
House Made Basil Lemonade*

SICILIAN MARTINI 7.5

*Orange Vodka, House
Orangecello, Cointreau, OJ*

MIDNIGHT SMASH 8.5

*Orange Vodka, Averna, Lemon
Juice, Blackberry Syrup,
Ginger Beer*

STRAWBERRY FIZZ 8

*Strawberry Infused Gin,
Lemon Juice, Club Soda*

ST. LOUIS SOUTHSIDE 8

*Gin, Ginger Liqueur, Lemon Juice,
Absinthe, Tonic*

NEGRONI 7.5

Gin, Campari, Italian, Vermouth

MASTER OF THE UNIVERSE 8.5

*Beefeater, Cocchi, Luxardo,
Orange Bitters*

SAZERAC 8

*Sazerac Rye Whiskey,
Peychaud Bitters, Absinthe*

CLASSIC MANHATTAN 8

*Rye Whiskey, Italian Vermouth,
Angostura Bitters*

THE DEVEREAUX 8.5

*Bourbon, St. Germain, Lemon,
Simple Syrup, Mint, Prosecco*

BLUSHING BUFFALO 8.5

*Strawberry Infused Buffalo Trace,
Vanilla, Lime, Ginger Beer*

CORKAGE FEE 15

PER 750 ML

— DOMESTIC BIRRE —

BUDWEISER 4

BUD LIGHT 4

BUD SELECT 4

MICHELOB ULTRA 4.25

O' DOUL'S AMBER 4

5 DAY IPA 5.25

O' FALLON

SCRIMSHAW PILSNER 5.5

NORTH COAST

BELGIAN WHITE 4.5

SHOCK TOP

CITYWIDE PALE ALE 7.25/ 16 OZ

4 HANDS

OATMEAL BROWN ALE 6

4 HANDS

— ITALIAN BIRRE —

PILSNER 5.75

THERESIANER

LAGER 5.75

THERESIANER

PERONI 5

MORRETTI 5

— BEVANDE —

House Made Basil Lemonade

Fruit Punch Flip

San Pellegrino

Limonata or Aranciata

Espresso

Regular or Decaf

Cappuccino

Regular or Decaf

—■■ TRATTORIA PLATES ■■—

BRUSCHETTA 8.5

*grilled country bread,
marinated tomatoes,
shaved parmigiano*

BEEF CARPACCIO 12

*thinly sliced tenderloin,
grilled crostini, parmigiano,
capers, aioli*

STEAMED MUSSELS 15

*white wine, basil pesto,
cream, grilled croutons*

TOASTED RAVIOLI 12

*house made, meat filled,
fresh tomato sauce*

FRITTO MISTO 11

*calamari, spinach, lemon,
garlic, asiago*

CARAMELIZED

CAULIFLOWER 8.5

*cocio e pepe, EVO,
grated cured egg yolk*

STUFFED ARTICHOKE 12

*cous cous, herbs,
parmigiano, pine nuts,
marinated tomatoes*

ROASTED WILD

MUSHROOMS 10

*polenta fries, gorgonzola,
caramelized sweet marsala*

—■■ PIZZA ■■—

ROMAN STYLE CRUST 13.5

PANCETTA & SPINACH

*Italian bacon, roasted garlic,
spinach, mozzarella,
Parmigiano*

MARGHERITA

*San Marzano tomato,
fresh mozzarella, basil, Parmesan*

DIABOLO

*Calabrese (spicy salami,)
tomato, fresh mozzarella,
oregano*

SALSICCIA

Italian sausage, mushroom, roasted red & yellow peppers, house sauce, fontina, Parmesan

—■■ SALADS ■■—

FIELD GREENS 6.5/13.5

*red onion, mozzarella, pine nuts,
balsamic vinaigrette*

SHAVED BRUSSELS 7.5

*fontinella, toasted almonds,
lemon rosemary vinaigrette*

CAESAR 6.5/13.5

*romaine, asiago, garlic croutons,
anchovy dressing*

SPINACH 7.5

*smoked salmon bacon, red onion, tomato, crispy shoestring potatoes,
creamy basil vinaigrette*

—■■ PASTA & RISOTTO ■■—

PAPPARDELLE BOLOGNESE 15

tomato and meat ragu, parmigiano

CHICKEN & SPINACH CANNELLONI 16

roasted garlic cream, tomato sauce

CHICKEN RISOTTO 16.5

*asparagus, herbed chicken breast,
sun-dried tomato, Parmesan*

RIGATONI 18

*large gulf shrimp, roasted cauliflower,
sun-dried tomato, toasted pine-nuts,
roasted garlic tomato cream*

STRAW AND HAY 16

*egg & spinach noodles, peas,
mascarpone cheese, coppa ham, crimini mushrooms*

CRISPY CHICKEN LIVER RISOTTO 17.5

*saffron, mushrooms, onions,
marsala wines, red grapes*

LASAGNA 17.5

*Italian sausage, lean ground beef, ricotta,
mozzarella, balsamella, fresh tomato*

HOMEMADE SPAGHETTI & MEATBALLS 15

San Marzano Tomato Sauce

—■■ SECONDI ■■—

CHICKEN SOTO 17

*dusted with aromatic breadcrumbs,
mushrooms, roasted garlic lemon sauce,
garlicky greens, crispy risotto cake*

BEEF TENDERLOIN 23

*barolo wine roasted garlic sauce, mushrooms,
hand-whipped potatoes*

OSSO BUCCO DI MAILE 19

*braised pork shank, grilled asparagus,
polenta, vin cotto*

CHICKEN SPIEDINI 17

*stuffed chicken breast, amoghio, asparagus,
hand-whipped potatoes*

SPIEDINI DI GAMBERI 21

*shrimp, aromatic breadcrumbs, char-broiled,
marsala wine, spinach, crispy Parmesan risotto cake*

GRILLED LAMB CHOPS 24

*eggplant risotto, caramelized mushrooms,
onions, peppers*

VEAL MARSALA 19

*assorted mushrooms, roasted peppers,
semolina gnocco cake, fresh spinach*

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illnesses

gluten free pasta available 2

split entrée fee 3.5

we do our best to accommodate food allergies. our kitchen does handle nuts, wheat & dairy