

MARCELLA'S MIA SORELLA

ANTIPASTI

- Beef Carpaccio** – Arugula, Mustard Aioli, Lemon, Parmigiano and Crostini 10.5
- Crispy Semolina Crusted Calamari** – San Marzano Tomato Sauce, Parmigiano 9.5
- Homemade Meatballs** – baked with simple San Marzano Tomato Sauce and Mozzarella 9
- Authentic Wings Siciliano** – Agro Dolce (sweet and sour) sauce with Fennel, Red Chili, Rosemary, Garlic and toasted Almonds 9.99
- Toasted Ravioli** – Hand Made, Fresh Tomato Sauce 10.5
- Toasted Cheese Garlic Bread** – 4.99
- Crispy Eggplant Parmigiano** – San Marzano Tomato Sauce, Mozzarella and Parmigiano 9
- Arancini** – Tomato Basil Risotto Balls, Stuffed with Mozzarella, Served with Lemon Basil Aioli 8.5

INSALATE

Add Chicken 4, Salmon 5, Shrimp 6

- Insalata Mista** - Mixed Lettuces, Red Onion, Artichoke, Parmigiano, Red Wine Mustard Vinaigrette sm 6 lg 10.5
- Caesar** - Romaine, Parmigiano, Focaccia Croutons, Anchovy- Lemon dressing sm 6.5 lg 10.99
- Marcella's** - Greens, Gorgonzola, Mozzarella, Marinated Tomatoes, Garbanzo Beans, Prosciutto Crudo, White Balsamic sm 6.99 lg 11.99
- Shaved Brussels** – Peppered Bacon, Toasted Almonds, Gorgonzola, Green Goddess 8.75
- Chopped Wedge** – Grilled Chicken, Hard Boiled Egg, Avocado, Pancetta, Gorgonzola, Tomato, Creamy Gorgonzola Vinaigrette 13.5
- Grilled Salmon** – Organic Mixed Greens, Roasted Potatoes, Kalamata Olives, Tomato, Red Onion, Balsamic Vinaigrette 14.5
- Mediterranean** - Chopped Romaine, Iceberg, Grilled Chicken, Black Olives, Red Onion, Cucumber, Cherry Tomatoes, Crispy Capers, Goat Cheese, House Vinaigrette 13.5
- Meatballs and Mista** - Mista Salad with a side of Meatballs and Toasted Garlic Cheese Bread 13

PIZZA

Our Pizzas are hand-spun and made with the finest EVOO and "00" Flour imported from Naples, Italy and baked in a Traditional Brick Oven for the perfectly crisp pizza. **Gluten Free Pizza Available \$2.00**

- The Don** - Sausage, Pancetta, Pepperoni, Capicola, Peppadew, Mozzarella, Parmigiano 18
- Margherita** - Tomato, Basil, Extra Virgin Olive Oil and Fior di Latte 15
- Classic Cheese Pizza** - with sauce 14
- St. Louis Style** - The Square Cut with Provel 14
- The Garden Goat** - Roasted Veggies, Sun-dried Tomato, Mozzarella, Goat Cheese 16.5
- BLT+A** - Mozzarella, Bacon, Arugula, Cherry Tomatoes, Avocado, Aioli 17.5
- The Goodfellas** - Pepperoni, Sausage, Ham, Mushrooms, Mozzarella, Parmesan 17.5
- The Butcher's Calzone** - Pepperoni, Sausage, Ham, Capicola, Mozzarella, Side of San Marzano Tomato Sauce 18
- Paulie D's Lux** - Pepperoni, Sausage, Bacon, Onion, Mushrooms, Green Peppers, Black Olive 19
- Spinach & Artichoke** - Spinach, Artichoke, Garlic, EVO, Mozzarella, Black Pepper, Goat Cheese, Cherry Tomato, Lemon 16.5
- Kenny B** - STL Square Cut, Chicken, Onion, Bell Peppers, Mild Buffalo Sauce, Provel Parmesan 16.5

- Each add on 1.75
- Pepperoni
 - Sausage – Homemade Fennel
 - Pancetta – Homemade
 - Olives – Kalamata
 - Roasted Garlic – Whole Clove
 - Hamburger – Local
 - Roasted Veggies – Fresh
 - Anchovy – Salt Cured
 - House Made Meatballs

PANINI

Served with choice of Truffle Fries or Insalata Mista

- Grilled Chicken** - Prosciutto Cotto, Gruyere Cheese, Avocado, Tomato, Romaine and Aioli on a Toasted Baguette 10.99
- Homemade Meatball Parmigiano** - Baked with Tomato Sauce, Parmigiano and Mozzarella on a Toasted Ciabatta 10.99
- Roast Beef** - Toasted Cheese Garlic Bread with Sherry Aus Jus 12.99
- Stevie K's Favorite** – Charbroiled Tenderloin Medallions, Cheese Garlic Ciabatta 14.99
- Bar Burger** - 8 oz Freshly Ground Beef, American Cheese, Sesame Semolina Bun 10.99
- Peppercorn Burger** - Crispy Fried Onions, Fontina Cheese, Applewood Smoked Bacon, Aioli, Sesame Semolina Bun 13.5
- Mia Burger** - Arugula, Tomato, Fresh Mozzarella, Balsamic Reduction 13.5

PASTA & RISOTTO

Gluten Free Available
Add \$2

- Spaghetti and Meatballs** – San Marzano Tomato Sauce, Hand Made Meatballs, Parmigiano 14
- Braised Beef Tortellini** – Prosciutto di Parma, Peas, Mushrooms, Parmesan Cream Sauce 14.99
- Fusilli** – Roasted Chicken, Prosciutto, Spinach in a Smoked Mozzarella Demi Cream 15.25
- Cannelloni al Forno** – Braised Beef, Pork, Spinach, Parmigiano, Baked in a San Marzano Tomato Cream 16.5
- Lasagna al Forno** - Fine Layers of Pasta, Cheese and Sausage Ragu 16.5
- Spaghetti** - Shrimp, Clams, Mussels and Calamari with EVOO, Tomato, Garlic, Basil and Red Chili 16.99
- Maccheroni** – Roasted Chicken & Cauliflower, Sundried Tomato, Rustic Pesto Tomato Cream 15
- Rigatoni al Amatriciana** – Thick Cut Bacon, Onion, Red Chili, Tomato Sauce, Grated Parmesan 14.5
- Chicken Risotto** – Asparagus, Mushrooms, Lemon, Parmesan 15.99
- Pappardelle** – Fennel Sausage, Mushrooms, Spinach, Caramelized Onions, Marsala Cream 16
- Malfaldine** – Sundried Tomato, Toasted Almond Pesto, Goat Cheese 16

SECONDI

- Chicken Soto** – Aromatic Bread Crumbs, Charbroiled, Mushrooms, Roasted Garlic Lemon Sauce, with San Marzano Tomato Basil Pasta 14.99
- Veal Picatta** – Roasted Garlic Lemon Sauce, Capers, Mushrooms, with Garlicky Greens and Crispy Risotto Cake 17.99
- Herb Crusted Scampi** – Sauteed Spinach, Roasted Cauliflower Cake, San Marzano Tomato, Basil, Lemon 17.5
- Beef Tenderloin Modega** – Ciabatta Breadcrumbs and Char-broiled, Prosciutto, Fresh Mozzarella, Mushrooms, Roasted Garlic Lemon Sauce with Creamy Sun-dried Tomato Polenta and Grilled Asparagus 18.99
- Chicken Arugula** - Charbroiled in Aromatic Breadcrumbs, Topped with a Salad of Baby Arugula, Cherry Tomatoes, Grilled Artichokes, White Balsamic, Lemon, Grated Parmigiano 14.99
- Beef Tenderloin** – Barolo Red Wine Sauce, Asparagus Parmesan Risotto 18.99
- Chicken Parmesan** - San Marzano Tomato Sauce, Mozzarella, Parmesan, Choice of Red or White Pasta 14.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



Bicchieri – Quartino – Mezzolitro - Bottiglie

Small - 5oz Medium - 8.5oz Large - 17oz Bottle- 25.4oz

Sparkling

Prosecco, Enza N.V Treviso 8, 12, 23, 34

Lambrusco, Cleto Chiarli N.V. Emilia - Romagna 6, 9, 17, 26

Franciacorta, Ca' Del Bosco Lombardia 60

Moscato D'Asti, Ruffino '15 Piemonte 7,11, 21, 31

J Rose by Jordan, Russian River Valley 75

Light & Lively Whites

Pinot Grigio, Barone Finni '16 6, 9, 17, 26

Riesling, Covey Run '14 Washington 6, 9, 17, 26

Grenache Blanc, Shane '14, Santa Ynez Valley 44

Pinot Bianco, Sebino '15 35

Intense & Aromatic Whites and Pink

Sauvignon Blanc, Nicolas '15 France 7, 11, 21, 31

Sauvignon Blanc, Cakebread '15 Napa Valley 55

Rose, Shane '16, Sonoma County 10, 14, 27, 40

Kerner, Novacella '15 Trentino- Alto Adige 10, 14, 27, 40

Fuller & Silky Whites

Chardonnay, Beringer Luminous '15, Napa Vly. 48

Chardonnay, Heron '16 CA 7, 11, 21, 31

Chardonnay, Girard '14 Russian River Valley 10, 14, 27, 40

Chardonnay, Rombauer '14 Napa 60

Chardonnay, Pahlmeyer '13 Napa Valley 125

Chardonnay blend, Jermann Tunina '08 Venezia-Giulia 110

Chardonnay, Antica '13 Atlas Peak 65

Chardonnay, Foxen '13 Bien Nacido 65

Soft & Approachable Reds

Chianti Toscolo D.O.C.G. '16 7, 11, 21, 31

Barbara D' Asti, Vignalina '12 55

Pinot Noir, Dierberg Three Saints '12 Central Coast 35

Pinot Noir, 10 Span Vyds. '14 Santa Barbara 8, 12, 23, 34

Chianti, Badi di Morrone Caligiano '13 35

Pinot Noir, Patz & Hall '14 Sonoma Coast 75

Pinot Noir, Row 503 '14 Willamette Vly. 50

Pinot Noir, Stephen Vincent '14, Sonoma County 10, 14, 27, 40

Pinot Noir, Wind Gap '13 Sonoma 60

Nebbiolo, Barbera blend, Montelino '13 Oltrepo Pavese 42

Rich & Bold Reds

Malbec, Ruta 22 '16 Patagonia 7, 11, 21, 31

Petite Petit, Michael David '15 Lodi 8, 12, 23, 34

Chianti Classico, Castello di Volpaia '12 42

Brunello Di Montalcino, Castelgiocondo '10 129

Barbaresco, Casetta '10 65

Merlot, Emmolo '12 Napa Valley 100 ltr btl

Zinfandel, Day '15 Sonoma 55

Syrah, Sangiovese, Merlot, Taneto '13, Tuscany 48

Tuscan blend, Pianirossi Solus '10, Maremma 75

Barolo, Cenciurio Pittatore '12 89

Cabernet Sauvignon & Blends

Cabernet Sauvignon, Slingshot '15 N. Coast 12, 18, 35, 50

Cabernet Sauvignon, Shannon Ridge '15 Lake County 8, 12, 23, 34

Sangiovese/Cab/Merlot, Morrone Rosso Toscano '14 8, 12, 23, 34

Cabernet blend, Frias '13 Napa Valley 65

Cabernet blend, Girard Artistry '14 Napa 80

Cabernet Sauvignon, R. Mondavi '14 Napa 48

Cabernet Sauvignon, Girard '13 Napa 59

Cabernet Sauvignon, Chimney Rock '14 Stag's Leap Dist. 130

Cabernet Sauvignon, Chateau Souverain '15 N. Coast 38

Cabernet Sauvignon, Ferrari-Carano '13, Alexander Valley 59

Cabernet Sauvignon, Foxen 7200 '13 Grassini Vyd. 85

House Cocktails

Stuffed Goose - Grey Goose Martini, Gorgonzola, Pepperoni and Anchovy stuffed Olives 9.5

Strawberry Fizz - Strawberry infused Gin, Lemon Juice, Club Soda 7

Sicilian Martini - Orange Vodka, House Orangecello, Cointreau, OJ 7.5

Town & Country - Stolli Blueberry Vodka, House Made Basil Lemonade 8

Classic Manhattan - Jim Beam Rye Whiskey, Italian Vermouth, Angostura Bitters 7

Marcella Mary - Cucumber infused Vodka, Horseradish Bloody Mary Mix, Celery, Olive, Peppercorn, Lime 7.5

Plum Crazy - Pearl Plum, House Strawberry Shrub, Lime, Prosecco, Lemon Twist 9

Imperial Sidecar - Pear Brandy, Pear Simple Syrup, Lime, Triple Sec, Star Anise 9

Pomegranate Mojito - 3 Olives Pomegranate, Fresh Cut Mint, Lime, Splash Pom Juice 8

Skinny Margarita - Single Estate Vintage Tequila Ocho, Agave nectar, Fresh Squeezed Lime 10

Birre/Beer Ask About Draft Selections

Budweiser, American Lager Since 1876 4

Bud Light, America's Favorite Light Beer 4

Bud Select 4

Michelob Ultra, 4.5

Shock Top, Belgian Style Wheat Ale 4.5

O'Doul's Amber NA 3.75

O' Fallon 5 Day IPA, Local American IPA 5.25

Espresso Milk Stout, Elysian Brewing Seattle 6

Space Dust IPA, Elysian Brewing Seattle 6

Peroni On Tap, 14 oz, Italy's #1 Beer 5.5

PranQster, North Coast Brewing, Belgian Style Golden Ale 7.6% abv 7

Citrus Wheat Old Bakery Brewery, Organic 16oz can 7.75

Porter, Old Bakery Brewery, Organic 16oz can 7.75

Farm House Ale, Tank 7 Boulevard Brewing 8.5% abv 7.5

Blonde Ale, Anima Leonardo 500ml, Piemonte 15

Limocello – Orangecello – Chococello

House-made Liqueur in the Italian tradition, we hand-craft 3 distinctive flavors to enjoy 5

Following the long-time tradition of our sister restaurant, Trattoria Marcella, each day we make by hand and from scratch our own sauces, dressings and pastas.

We look for and use seasonal, all natural products from local farmers and markets when available.

Like us on Facebook.   Follow us on Twitter.

Please alert your server of any dietary restrictions.