



Il Morello
NEW JERSEY

Since
1988

Antipasto

Lunch / Dinner

Calamari Fritti (for 2)

Lightly fried calamari served with spicy marinara sauce

Spiedini alla Romana

Fresh fried mozzarella with light butter, capers, anchovies and white wine sauce

Salmon Affumicato

Norwegian smoked salmon, capers, red onions, virgin olive oil and lemon dressing

Zuppa

~Soup~

Piselli con Seppi

Calamari and green peas

Pasta & Fagioli

Pasta and bean soup

Farinacci

~Pasta~

* Pasta can be served as appetizer or side dish

Linguine Al Monello

Wild mushroom and pancetta in a vodka cream sauce

Spaghetti alla Amatriciana

Pancetta, onions, red wine and Romana cheese served in a full body tomato sauce

Linguine alle Vongole

Linguine with clams sautéed in a red or white sauce

Penne Rigate "Organic"

Jumbo gulf Shrimp, broccoli di rabe, fresh tomato, cherry Peppers, roasted garlic in "whole wheat" penne

Pesce

~Fish~

Pesce del Giorno

~Fish of the day~

Gamberi al Gusto

Over pasta
Jumbo gulf shrimp either in fresh tomatoes, Scampi, francese, or oreganato.

Zuppetta

Mussels, clams, scallops, shrimp and tomatoes in a garlic white wine sauce

Mare & Monti

Broccoli di rabe, shrimp, and cannelli beans sautéed in garlic and extra virgin olive oil

Garciofini Montenegro

Sliced artichoke hearts with herb, butter, bacon and white wine sauce

Minestrone di Verdura

Italian vegetable soup

Del Giorno

Soup of the day

Fettuccine Alfredo

Classic alfredo sauce with sweet peas

Puttanesca al Gusto

Fresh tomato sauce, anchovies, garlic, olives, capers and onion.

Rigatoni Bolognese

Braised veal, lamb and beef in a rich tomato sauce

Snocchi Napoletani

Homemade potato dumplings in tomato and mozzarella cheese sauce

M/P

Salmon Al Monello

Fresh fillet of wild Salmon baked in garlic, lemon sauce and white wine.

Lunch / Dinner

Risotto

Lunch / Dinner ~Rice~

Risotto del Giorno

M/P

~Rice of the day~

Risotto ai Frutti di Mare

Pollo Lombardo

Boneless breast of chicken over spinach and melted fontina cheese

Pollo Caruso

Grilled boneless breast of chicken topped with eggplant, roasted peppers and goat cheese in a brandy sauce

La Parmigiana

Traditional breaded veal topped with tomato and mozzarella

Vitello Nerone

Veal scaloppini with wild mushrooms and carinii marsala

Risotto Primavera

Pollo

~Chicken~

Pollo Milano

Thinly pounded and breaded chicken with chopped salad and burrata truffle.

Pollo Scarpariello

Pieces of chicken breast with hot cherry pepper, sausage, rosemary, garlic in white wine and lemon sauce

Vitello

~Veal~

Vitello alla Sorrentino

Veal scaloppini with eggplant, prosciutto di Parma, fresh mozzarella in a light red sauce

Vitello alla Romana

Veal scaloppini sautéed with fresh baby artichokes in a white wine, capers and lemon wine sauce

Grigliate

~Grilled~

We only carry aged Black Angus steak

M/P

Insalate

~Salad~

Insalata Di Pollo

Marinated boneless free range chicken strips over organic arugula and chopped fresh tomatoes

Insalata Di Rucola

Italian bitter greens tossed with balsamic vinegar and extra virgin olive oil

Insalata Tre Colore

Fresh medley of rocula, endive, tomatoes, radicio tossed with Italian vinaigrette

Insalata Cesare (for 2)

Traditional Caesar salad

Vegetali

~Vegetables~

Spinaci Aglio e Olio

Spinach, extra virgin olive oil and garlic

Patate Arrostate al Forno

Oven roasted potatoes and onions

Broccoli di Rabe.

Broccoli, extra virgin olive oil and garlic

M/P

Funghi

Crispy mushroom sautéed with garlic and oil

* Lunch Menu only available Monday to Thursday!