



Il Morello
NEW JERSEY

Since
1988

Antipasto

~Appetizer~

Lunch / Dinner

Calamari Fritti (for 2) Lightly fried calamari served with spicy marinara sauce	14.95 / 18.95	Zuppetta Mussels, clams, scallops, shrimp and tomatoes in a garlic white wine sauce	12.95 / 14.95
Spiedini alla Romana Fresh fried mozzarella with light butter, capers, anchovies and white wine sauce	8.95 / 12.95	Mare & Monti Broccoli di rabe, shrimp, and cannelli beans sautéed in garlic and extra virgin olive oil	12.95 / 14.95
Salmon Affumicato Norwegian smoked salmon, capers, red onions, virgin olive oil and lemon dressing	8.95 / 12.95	Carciofini Montenegro Sliced artichoke hearts with herb, butter, bacon and white wine sauce	12.95 / 14.95

Zuppa

~Soup~

Piselli con Seppi Calamari and green peas	9.95 / 12.95	Minestrone di Verdura Italian vegetable soup	6.95 / 8.95
Pasta & Fagioli Pasta and bean soup	6.95 / 8.95	Del Giorno Soup of the day	M/P

Farinacci

~Pasta~

* Pasta can be served as appetizer or side dish

Linguine Al Monello Wild mushroom and pancetta in a vodka cream sauce	14.95 / 19.95	Fettuccine Alfredo Classic alfredo sauce with sweet peas	12.95 / 19.95
Ravioli all' Aragosta Homemade lobster ravioli prepared in saffron. pepper coulis champagne sauce	14.95 / 22.95	Spaghetti alla Amatriciana Pancetta, onions, red wine and Romana cheese served in a full body tomato sauce	12.95 / 19.95
Linguine alle Vongole Linguine with clams sautéed in a red or white sauce	14.95 / 22.95	Rigatoni Bolognese Braised veal, lamb and beef in a rich tomato sauce	12.95 / 19.95
Penne Rigate "Organic" Shrimp, broccoli di rabe, fresh tomato, cherry Peppers, roasted garlic in "whole wheat" penne	18.95 / 28.95	Gnocchi Napoletani Homemade potato dumplings in tomato and mozzarella cheese sauce	12.95 / 19.95

Pesce

~Fish~

Pesce del Giorno

M/P

~Fish of the day~

Gamberi al Gusto Over pasta Jumbo gulf shrimp either in fresh tomatoes, Scampi, francese, or oreganato.	18.95 / 28.95 20.95 / 32.95	Salmon Al Monello Fresh fillet of wild Salmon baked in garlic, lemon sauce and white wine.	20.95 / 28.95
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Risotto

~Rice~

Lunch / Dinner

Risotto del Giorno

M/P

~Rice of the day~

Risotto ai Frutti di Mare

Risotto Primavera

Risotto Funghi

Pollo

~Chicken~

Pollo Lombardo Boneless breast of chicken over spinach and melted fontina cheese	14.95 / 22.95	Pollo Milano Thinly pounded and breaded chicken with chopped salad and burrata truffle.	14.95 / 26.95
Pollo Caruso Grilled boneless breast of chicken topped with eggplant, roasted peppers and goat cheese in a brandy sauce	14.95 / 22.95	Pollo Scarpariello Pieces of chicken breast with hot cherry pepper, sausage, rosemary, garlic in white wine and lemon sauce	14.95 / 22.95

Vitello

~Veal~

La Parmigiana Traditional breaded veal topped with tomato and mozzarella	17.95 / 26.95	Vitello alla Sorrentino Veal scallopini with eggplant, prosciutto di Parma, fresh mozzarella in a light red sauce	17.95 / 26.95
Vitello Nerone Veal scaloppini with wild mushrooms and carinii marsala	17.95 / 26.95	Vitello alla Romana Veal scallopini sautéed with fresh baby artichokes in a white wine, capers and lemon wine sauce	17.95 / 26.95

Grigliate

~Grilled~

We only carry aged Black Angus steak

M/P

Insalate

~Salad~

Di Burrata Organic mesculin blend with imported Burrata, served with roasted peppers and fresh tomatoes	10.95 / 14.95	Insalata Tre Colore Fresh medley of rocula, endive, tomatoes, radicio tossed with Italian vinaigrette	8.95 / 12.95
Di Rucola Italian bitter greens tossed with balsamic vinegar and extra virgin olive oil	8.95 / 12.95	Insalata Cesare (for 2) Traditional Caesar salad	12.95 / 18.95

Vegetali

~Vegetables~

Spinaci Aglio e Olio Spinach, extra virgin olive oil and garlic	5.95 / 8.95	Broccoli di Rabe Broccoli, extra virgin olive oil and garlic	M/P
Patate Arrostate al Forno Oven roasted potatoes and onions	5.95 / 7.95	Funghi Crispy mushroom sautéed with garlic and oil	7.95 / 8.95

* Lunch Menu only available Monday to Thursday!