

Marco Trattoria

828 883 4841

Gluten Free Options Available (GF)

Zuppa: Soup

Tomato Fennel Soup 5.00(GF)

She Crab Soup 6.00

Zuppa del Giorno (Priced Daily)

Insalate: Salad

Insalata di barbabietole: Beet salad with gorgonzola cheese, caramelized spicy walnuts over baby greens with a vinaigrette dressing. 7.00 (GF)

Insalata romana: Romaine salad with a warm gorgonzola dressing topped with crispy Applewood smoked bacon 7.00 (GF)
With choice of grilled or crispy chicken 10.00

Insalata de Greek: Greek salad with feta cheese, olives and roasted red peppers 7.00 With shrimp 11.00 (GF)

Marco Salad: Arugula with x virgin olive oil, red sea salt, grilled lemon and goat cheese crostini 7.00

Antipasto: Appetizer

Bread Basket with Theros Olive Oil and imported parmesan 4.00

Piatto di fromaggi: cheese plate with gorgonzola, aged parmesan-reggiano and a truffle goat cheese drizzled with honey and served with fig spread, olive salad and warm house bread 10.00

Piatto de antipasto: sliced cold cuts of proscuitto, capicola, Italian salami and rosemary ham with olive salad, Dijon mustard and warm house bread 10.00

Mussels with tasso ham, crème fraiche, garlic, tomatoes and fresh parsley 9.00

Antipasto: Appetizers continued

Bleu Cheese Frites: basket of homemade fries tossed in paprika with bleu cheese fondue 5.00 *(GF)*

Garlic Frites: basket of homemade fries with fresh garlic seasoning and smoked mayonaise 5.00 *(GF)*

Pecorino Truffle Frites: basket of homemade fries seasoned with pecorino romano with white truffle oil 5.00 *(GF)*

Duo of Bruschetta: One with cannellini beans, goat cheese, arugula, and lemon confit

The other with gorgonzola, asparagus, and caramelized rosemary onions 8.00

Grilled Portabella with baby spinach and blue cheese sauce in a parmesan basket 8.00 *(GF)*

Crispy Calamari with spicy adobo sauce 9.00

Trio of Dips: sunburst trout, smoked salmon and lump crab meat served with crackers 10.00

Primi

Spaghetti and homemade meatballs 13.00

Pollo parmigiano: crispy chicken parmesan over tomato spaghetti 14.00

Eggplant parmigiano: stacked baked eggplant with homemade tomato sauce and mozzarella 13.00

Smoked sausage, shrimp and walnuts over butternut squash ravioli with a sage brown butter sauce 16.00

Primi continued

Orecchiette pasta with scallops, shrimp and sundried tomatoes
in a goat cheese, basil cream sauce 17.00

Roasted vegetables and pesto over penne pasta 14.00

Baked Portabella with 4 cheeses over linguine alfredo 15.00

Linguini with white clam sauce and little neck clams 15.00

Secondi

6 oz Sirloin Steak au poivre with garlic fries,
arugula salad and peppercorn sauce 18.00 *(GF)*

Veal Marsala with potato gratin and asparagus 20.00

Organic Sunburst Farm Trout Picatta with
mashed potatoes and asparagus 19.00

Salmon 3 Ways: fresh and smoked salmon tartare,
poached salmon in a smoked tomato coulis
and pan seared salmon with asparagus
and hollandaise 21.00 *(GF)*

Pan Seared scallops in a white wine caper sauce
with polenta cake and spinach 20.00 *(GF)*

Seafood Cioppino: Fresh market fish with shrimp,
scallops, mussels and clams in a tomato fennel broth
with artichoke hearts and grilled rustic bread 19.00

Wood Oven Pizza

Homemade with King Arthur non bromated, non bleached flour

Marguerita: homemade tomato sauce, fresh mozzarella, basil and balsamic glaze drizzle 12.00

Fromaggi: fontina, goat cheese, mozzarella and parmesan with roma tomatoes 12.00

Bianca: ricotta cheese, caramelized onions, rosemary and grapes 12.00

Florentine: spinach, diced chicken, roma tomatoes, ricotta cheese and fresh garlic 13.00

Gorgonzola: sautéed mushrooms, proscuitto and pesto with a gorgonzola sauce 13.00

Spicy meatball: sautéed onions and peppers, oregano, homemade meatballs, marinara and mozzarella 13.00

Farm: goat cheese, cannellini beans, pancetta and fresh arugula 13.00

Lemon Chicken: lemon chicken, sundried tomatoes, artichoke hearts, pesto, marinara and mozzarella 13.00

Make your own pizza

Choose up to 4 toppings 14.00

Comes with tomato sauce and mozzarella

homemade meatballs, Italian sausage, proscuitto, grilled diced chicken, sautéed onions and peppers, caramelized rosemary onions, mushrooms, ricotta cheese, goat cheese, calamata olives, artichoke hearts, anchovies, spinach, roma tomatoes, fresh garlic

20% gratuity may be added to parties of 6 or more 2.00 per person charge for desserts brought in house
Chef split plate fee 3.00