

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 roasted golden and red beets, gorgonzola cheese, caramelized spicy walnuts and beet puree over baby greens with a vinaigrette dressing. 7.00 (GF)

Insalata romana: Romaine salad with a warm gorgonzola dressing, crispy applewood smoked bacon 7.00 (GF)

With grilled or crispy chicken 10.00

Insalata di Greek: Greek salad with feta cheese, olives, artichoke hearts, tomatoes, cucumbers and roasted red peppers 7.00 (GF)

With pan seared shrimp 11.00

Insalata di pollo: Crispy Chicken over baby greens with boiled egg, tomato and cucumber and honey jalapeno dressing 10.00

Marco Cobb Salad: Grilled chicken breast, bacon, gorgonzola crumbles, artichoke hearts, arugula and whole grain mustard dressing. 9.00 (GF)

Black and Bleu Salad: Blackened sirloin steak over romaine with asparagus, caramelized rosemary onions, bleu cheese, and mustard vinaigrette 11.00

Sandwiches

*Served with choice of baby green salad, arugula salad,
homemade fries, orzo, or tuscan bean salad*

Grilled Chicken Panini with applewood smoked bacon,
mozzarella cheese and romaine lettuce 8.00

Roasted Turkey Panini with brie, arugula and raspberry mayo 8.00

Roasted Vegetables Panini with herb goat cheese 8.00

Half Panini and Soup Combination: 1/2 of any panini
with a cup of your choice of soup 10.00

Pollo Parmigiano Sandwich: Chicken parmesan on Kaiser roll
with marinara and mozzarella 8.00

Smoked Salmon Wrap: Smoked Salmon, spinach,
roasted red pepper and cucumber 9.00

Baked Portabella: Portabella mushroom with 4 cheeses
and marinara on a Kaiser roll 8.00

Pasta / Entrees

Spaghetti and meatballs 9.00

Pollo Parmigiano: chicken parmesan over tomato spaghetti 9.00

Eggplant Parmigiano: stacked eggplant parmesan with
marinara and mozzarella cheese 9.00

Orecchiette pasta with bay scallops, shrimp and sundried tomatoes in
a goat cheese, basil, pesto cream sauce 14.00

Smoked sausage and walnuts over butternut squash ravioli
with a sage brown butter sauce 11.00

Roasted Vegetables and pesto over penne pasta 9.00

Mussels with tasso ham, crème fraiche, garlic and tomatoes
served with choice of side 9.00 (GF)

Linguine with white clam sauce and little neck clams 9.00

Homemade wood oven pizza

Made with King Arthur non bleached, non bromated flour

Marguerita: homemade tomato sauce with fresh mozzarella, basil and drizzle balsamic glaze 8.00

Fromaggi: fontina, goat, mozzarella and parmesan cheese with roma tomatoes 8.00

Bianca: ricotta cheese, caramelized onions, rosemary and grapes 8.00

Florentine: spinach, diced chicken, roma tomatoes and fresh garlic 9.00

Gorgonzola: mushrooms, proscuitto and pesto with gorgonzola sauce 9.00

Farm: goat cheese, cannellini beans, pancetta and fresh arugula 9.00

Spicy meatball: onions, peppers, oregano, homemade meatballs, marinara sauce and mozzarella 9.00

Lemon Chicken: Lemon chicken with sundried tomatoes, artichoke hearts, pesto, marinara and mozzarella 9.00

Make your own Pizza

Comes with tomato sauce and mozzarella

Choose up to 4 toppings 11.00

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



MARCO

Trattoria

brunch items

Served Saturday and Sunday Morning

Drink Specials: Bloody Marys and Mimosas

Brioche French Toast with blueberry syrup 6.25
with bacon or sausage add 1.75

Roasted vegetable and goat cheese frittata with choice of breakfast potatoes, creamy polenta, orzo or salad 8.50

Frittata of the day with choice of breakfast potatoes, creamy polenta, orzo or salad 8.50

Eggs in purgatory: one farm egg, gently fried on creamy polenta with marinara sauce and rustic toast 6.00
extra egg add .75 with sausage or bacon 1.75

Eggs benedict over smoked salmon served with breakfast potatoes, creamy polenta, salad or orzo 8.50

Eggs benedict over rosemary ham served with choice of breakfast potatoes, creamy polenta, salad or orzo 8.00

Eggs benedict over smoked trout mousse with dill hollandaise served with choice of breakfast potatoes, creamy polenta, salad or orzo 9.00

Eggs benedict over sirloin with béarnaise sauce served with choice of breakfast potatoes, creamy polenta, salad or orzo 12.00

Shrimp and Grits 10.00