



ANTIPASTI (Appetizers)

Zuppa del Giorno Soup of the Day.....	\$6
Scampi Francese Jumbo shrimp prepared in a lemon, butter and caper sauce.	\$13
Cozze e Vongole Black mussels & manila clams sautéed with garlic, white wine and arrabbiata sauce	\$14
Calamari Fritti Fried calamari served with spicy marinara sauce.....	\$12
Burrata Burrata cheese, fresh sliced tomatoes, basil, pesto, olives and balsamic reduction.....	\$12
Arancini Lightly fried rice balls stuffed with mozzarella cheese, green peas and ground beef with marinara on the side. ...	\$14

INSALATE (Salads)

Add shrimp \$6. Add chicken \$5

Della Casa Baby organic mixed greens, candied walnuts, tomatoes, goat cheese and lemon vinaigrette.....	\$12
Bietole Golden beets, warm goat cheese salad with baby mixed greens, herbs & lemon dressing.....	\$12
Caesar Caesar salad with croutons & traditional Caesar dressing. (add chicken for \$5).....	\$10
Chopped Chopped lettuce, avocado, olives, tomatoes, garbanzo beans and fresh mozzarella tossed with light balsamic dressing.....	\$14
Spinach e Arugula Baby spinach & arugula salad, with shaved parmesan cheese, avocado, toasted pine-nuts, balsamic vinaigrette....	\$12
Sorrento Mixed greens, chicken, chopped mixed vegetables, avocado and tomato tossed in a lemon dressing.....	\$15
Nonna Mixed greens, grilled chicken breast, sliced pears, caramelized walnuts, roma tomatoes and blue cheese.	\$15
Arugula e Carciofi Arugula, shaved parmesan, artichoke hearts in a lemon dressing.	\$14

PANINI (Sandwiches)

Served with fries or salad

Vegetali Alla Grigliata Roasted vegetables, fresh mozzarella and pesto mayo.	\$13
Mediterraneo Grilled chicken, apple wood smoked bacon, lettuce, tomato	\$13
Fettina Grilled skirt steak, onions & mushrooms & chimichurri.....	\$15
Pollo Chicken sandwich with avocado, mixed greens, tomato, mozzarella cheese and pesto mayo.....	\$13
Prosciutto Sliced homemade bufala mozzarella, prosciutto, sliced tomatoes, basil, pesto and olive oil.	\$13
Polpettine Homemade meatballs, marinara sauce and melted mozzarella cheese.....	\$15



PASTAS

Served with mix green salad

Orecchiette Paesana	
Homemade pasta with mushrooms, peas and pancetta in a light cream sauce.	\$17
Fusilli Del Tramonto	
Spiral pasta with grilled chicken, sundried tomatoes, broccoli in a light cream sauce.	\$18
Pappardelle Bolognese	
Homemade wide noodle pasta prepared with our traditional meat sauce.....	\$16
Ravioli Casarecci	
Homemade ravioli filled with spinach and ricotta cheese in a pink sauce.....	\$17
Penne del Posto	
Penne pasta, chicken breast, bacon, fresh peas and light garlic cream sauce.	\$17
Spaghetti Pomodoro	
Chopped tomatoes, and fresh basil & garlic.....	\$14
Gnocchi Fradiavola	
Shrimp, white wine in a spicy tomato sauce.....	\$20
Linguine Vongole	
Thin noodles pasta with Manilla clams, white wine, olive oil and garlic.	\$21
Penne Arrabbiata	
Small tube pasta with garlic, red chili flakes, oregano and mushrooms in a tomato sauce.	\$17
Spaghetti Carbonara	
Spaghetti pasta with crispy pancetta, parmesan cheese in a light cream sauce.	\$17
Lasagne Bolognese	
Layered pasta with meat sauce and béchamel sauce.	\$18
Tutto Mare	
Linguine with clams, mussels, calamari ,shrimp and garlic white wine sauce.....	\$21

ENTREES

Served with mixed green salads

Entrees served with fresh daily vegetables and roasted potatoes (Except Cioppino and Pollo Parmigiana)

Pollo Al Limone	
Chicken breast in a lemon and caper sauce.....	\$19
Pollo Parmigiana	
Breaded chicken breast topped with mozzarella cheese and baked with a light tomato sauce. Served with spaghetti marinara.	\$20
Pollo Al Marsala	
Chicken breast with mushrooms and marsala wine sauce.....	\$19
Vitello con Funghi	
Thin veal medallions sautéed with mushrooms, shallots and Marsala wine sauce.	\$25
Fettina Griglia	
Grilled angus skirt steak served with green pepper corn sauce.....	\$20
Salmone	
Roasted Scottish salmon with piccata sauce.	\$20
Fillet of Sole	
Pan seared sole topped with a brown butter sage sauce with roasted almonds.....	\$24
Pese del Giorno	
Fresh fish of the day.....	MP
Cioppino	
Mediterranean style seafood stew with mussels, clams, calamari, shrimps, fresh fish, scallops and crostini.....	\$24

N.Y. STYLE PIZZAS

Ask your server for gluten free pizza crust \$2

Med. 12"
(6 slices)

Margherita -Fresh mozzarella, sliced tomatoes, basil, garlic, and olive oil.	\$17
Della Casa -Pepperoni, sausage, mushrooms, onions, bell pepper, tomato sauce & mozzarella cheese.....	\$19
Pepperoni & Sausage -Tomato sauce,mozzarella cheese, pepperoni & sausage.....	\$18
Vegetarian -Mushrooms, eggplant, zucchini fresh tomatoes, onions, bell pepper, tomato sauce & mozzarella cheese.....	\$19
Hawaiian -Pineapple, Canadian bacon, tomato sauce & mozzarella cheese.....	\$18
Pollo e Pesto -Chicken breast sundried tomato, pesto sauce & mozzarella cheese.....	\$19
Napoli -Fresh tomatoes, basil, garlic, & mozzarella cheese.....	\$18
Bianca e Neve -Spinach, garlic, ricotta, & mozzarella cheese.....	\$18