

Da Marino Dinner Menu

Antipasti

Bruschetta al Pomodoro

Tosted bread with fresh tomatoes

Bruschetta al Salmone

Toasted Bread with smoked salmon

Polenta con Salsiccia

Polenta with sausage in a spicy tomato sauce

Antipasto Italiano

Assortment of Italian cold cuts, cheeses, and peppers

Caprese

Tomatoes, homemade mozzarella, basil, and olive oil

Pepata di Cozze

Sautéed mussels with garlic, black pepper, and white wine

Calamari Fritti

Fried calamari served with a spicy tomato dipping sauce

Cocktail di Gamberetti

Shrimp cocktail with a house cognac cocktail sauce

Insalata

Insalata della Casa

(Assorted lettuces) mescaline and tomatoes in a homemade dressing

Insalata del Cesare

Romaine lettuce and croutons in an anchovy dressing

Insalata di Pomodoro

Traditional Italian tomato salad with garlic, olive oil, and fresh basil

Insalata di Pere

Arugula with fresh pear and parmesan cheese in a lemon, extra virgin olive oil dressing

Insalata del Cesare con Pollo

Caesar salad topped with grilled chicken

Insalata di Arugola/ Formaggi di Capra

Arugula, endive, roasted pine nuts, goat cheese with a lemon lime dressing

Insalata di Arugola con Gamberi

Arugula with grilled shrimp and extra virgin olive oil lemon dressing

Minestrone

Pasta e Fagioli

White beans, pasta, pancetta

Stacciatella

Chicken broth with spinach, eggs, and parmesan cheese

Zuppa di Tortellini

Cheese Tortellini in a homemade chicken broth

Pasta

Capellini Pomodoro

Angel hair pasta in a tomato basil sauce

Penne all'Ortolana

Penne pasta with broccoli in extra virgin olive oil and garlic

Rigatoni agli Spinachi

Rigatoni with spinach in extra virgin olive oil and garlic

Ravioli al Pomodoro e Basilico

Miniature cheese ravioli in a tomato basil sauce

Gnocchi al Pomodoro e Basilico

Potato dumplings in a tomato basil sauce

Lasagna

Homemade meat lasagna

Penne alla Vodka

Penne pasta in a pink vodka sauce

Rigatoni Buttera

Rigatoni with sausage in a spicy tomato sauce

Pappardelle Bolognese

Pappardella pasta with homemade tomato meat sauce

Ravioli con Crema e Funghi

Cheese ravioli in a vodka cream sauce with mushrooms and asparagus

Linguine Carbonara

Seared pancetta with caramelized onions in a yolk sauce

Spaghetti Puttanesca

Tomato sauce with capers, black olives, and anchovies

Rigatoni Meat Balls

Rigatoni with Homemade beef meat balls in tomato sauce

Agnellotti della Casa

Homemade ravioli stuffed with porcine and wild mushrooms, sautéed in extra virgin olive oil, garlic, and spinach

Spaghetti alle Vongole

Spaghetti with clams in extra virgin olive oil, garlic, and white wine

Penne con Salmone

Penne with smoked salmon in a pink sauce

Penne Saporite

Penne, shrimp, asparagus, fresh tomatoes, scallions, and garlic

Linguine alla Pescatore

Linguine, shrimp, clams, mussels, and calamari in a spicy tomato sauce

Pesce

Dentice Livornese

Red snapper filet sautéed with fresh tomatoes, olives, and capers

Spigola al Limone

Sea trout filet sautéed with tarragon and capers in a lemon butter sauce

Salmone alla Griglia

Grilled salmon steak with pommery mustard sauce

Salmone al Cartoccio

Salmon steak baked in foil with chopped tomato, garlic, and mint

Gamberoni alla Marino

Jumbo shrimp sautéed in cognac and topped with mozzarella

Carni

Costate al Peperoncino

Grilled pork chop topped with a vinegar pepper reduction

Scaloppine alla Piccata

Veal scallops sautéed in a lemon and white wine sauce

Bistecca alla Griglia

New York strip steak grilled to perfection

Pollo

Pollo con Funghi e Marsala

Chicken breast sautéed with mushrooms and marsala wine

Pollo Francese

Chicken breast sautéed in lemon, butter, and white wine

Pollo alla Parmigiana

Breaded chicken breast baked with tomato sauce and mozzarella

Desserts

Homemade Tiramisu

Coffee flavored , Layered with a whipped mixture of our homemade cream , and flavored with liqueur and cocoa.

Layered Chocolate Cake

Decadent and Rich Layered Chocolate Cake served with Fresh Fruit

Famous New York Cheesecake

Creamy, smooth , rich and dense cheesecake with graham cracker crust

Homemade Panna Cotta

Classic Silky-smooth Italian classic Custard Vanilla or Espresso Flavour

Coffee & After Dinner

*Espresso

*Cappuccino

*Macciato

*Latte

*Hot Tea

*Grand Marnier

*Amaretto

*Aperol

*Averna

*Courvoisier

*Remy Martin

