## DA MARINO LUNCH MENU

# **Antipasti**

#### \*Bruschetta Tradizionale\*

Toasted bread with fresh tomatoes, basil and olive oil.

#### \*Bruschetta Montana\*

Toasted bread with sautéed mushrooms with garlic and olive oil.

#### \*Pepata Di Cozze\*

Sauteed mussels with garlic, black pepper in white wine sauce.

#### \*Caprese \*

Tomatoes, homemade mozzarella, basil and olive oil.

#### \*Fried Calamari\*

Fresh fried calamari served with spicy tomato dipping sauce.

# <u>Insalata</u>

#### \*Insalata della Casa\*

Assorted lettuces, mescaline and tomatoes in a homemade dressing.

#### \*Insalata del Cesare con Pollo\*

Caesar salad topped with grilled chicken.

### \*Insalata di Arugula\*

Arugula salad and extra virgin olive oil lemon dressing.

#### \*Insalata di Pomodoro\*

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

# **Minestrone**

## \*Minestrone Soup\*

Mix of vegetables with Italian herbs.

#### \*Stacciatella\*

Chicken broth with spinach, eggs, and parmesan cheese.

### \*Zuppa Di Tortellini\*

Cheese Tortellini in homemade chicken broth.

Side Order: Sautéed Spinach, Mushrooms, Scalloped Potato or Steamed Vegetables for \$8.00

## **Pasta**

#### \*Cheese Manicotti \*

Manicotti pasta with tomato sauce and topped with fresh mozzarella.

## \*Stuffed Cheese Rigatoni \*

Stuffed Cheese Rigatoni pasta with mushrooms and cream sauce.

#### \*Lasagna\*

Homemade meat lasagna

#### \*Tortellini Alla Panna \*

Meat, Green Peace, Crem Sauca.

### \*Penne Pasta with Sausage \*

Sausage, Broccoli, Garlic Sauce.

\*Add Chicken or Shrimps for \$ 4.50

# **Entrees**

### \*Chicken Parmigiana\*

Breaded chicken breast baked with tomato sauce with mozzarella.

## \*Pollo Funghi e Marsala\*

Chicken breast sautéed mushroom and marsala wine.

# \*Costate al Pepperoncino\*

Grilled Pork chops topped with a vinegar pepper reduction sauce.

#### \*Carne alla Pizzaiola\*

Sliced steak sautéed with garlic, cappers and oregano in a tomatoes sauce.

#### \*Salmone al Limone \*

Grilled Salmon served with cappers in a lemon butter sauce.

### \*Orata alla Griglia \*

Grilled Sea Bream served with lemon olive oil dressing with mix salad.

<sup>\*</sup>Entrees come with a side of scallop potatoes order.

# **Beverages**

## Sodas:

Coke, Sprite, Ginger ale, Diet Coke, Club Soda.

### <u>Juices :</u>

Orange Juice, Cranberry Juice, Pineapple Juice.

# Wines

#### **Red Wine:**

Pinot Noir, Montepulciano, Chianti, Cabernet Sauvignon, Merlot, Nero D'Avola.

## **White Wine:**

Pinot Grigio, Chardonnay, Sauvignon Blanc.

## **Sparkling Wine:**

Prosecco

# Coffee

Espresso, Cappuccino, Latte, American Coffee, Hot Tea.

## **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 Freesh 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







Thank You for Dining With Us .We Appreciate Your Opinion .