

## ANTIPASTI-APPETIZERS

**MUSSELS FRA-DIAVLO** sautéed in garlic olive oil, crushed red peppers and Pomodoro sauce. 12-

**GARLIC KNOTS** tossed with roasted garlic butter, shaved parmesan, served with marinara.8-

**MEATBALLS** simmered in Pomodoro sauce and topped with pecorino cheese. 7-

**BUFFALO WINGS** tossed in a traditional franks buffalo sauce. 9-

**STUFFED EGGPLANT** filled with ricotta cheese, topped with Pomodoro sauce. 9-

**TOASTED RAVIOLI** breaded cheese ravioli with marinara sauce. 7-

**BRUSCHETTA** garlic bread topped with fresh mozzarella, tomatoes and fresh basil. 9-

**GARLIC BREAD** toasted with garlic and herbs served with Pomodoro sauce. 5-

## INSALATE-SALAD

**GARDEN SALAD** baby greens topped with tomatoes, cucumber, carrots, peppers.8-

**CHICKEN CAESAR SALAD** crispy romaine, croutons, grilled chicken and Romano cheese.11-

**CAPRETTO SALAD** romaine, fresh mozzarella, tomatoes, basil, olive oil and balsamic vinegar.10-

**SPINACH SALAD** baby spinach, gorgonzola, walnuts, dried cranberries and grilled chicken.12-

**ANTIPASTO SALAD**, baby greens, roasted red peppers, black olives, grape tomatoes artichoke heart, assorted meats and balsamic dressing.12-

**INSALATE DE CAPRA** romaine and baby spinach, topped with roasted red peppers, croutons, black olives and goat cheese.10-

## SPECIALTIES WRAPS & SANDWICHES

**CHICKEN CAESAR WRAP** romaine, croutons, Romano cheese, Caesar dressing, grilled chicken.10-

**DARIO'S CHEESE BURGER** 6oz. Black Angus, served on focaccia, lettuce, tomatoes, fries.11-

**GRILLED CHICKEN PESTO WRAP** pesto sauce, romaine lettuces, tomatoes and grilled chicken.10-

**ITALIANO** salami, cappicola, prosciutto and provolone, romaine, onions, pickles and tomatoes Drizzled with homemade Italian dressing serving on baguette.10-

**ITALIAN MEATBALL** topped with Pomodoro sauce and mozzarella, served on baguette.9-

## ZUPPE-SOUPS

CUP 4 - BOWL 6.5-

TRADITIONAL MINISTRONE SOUP

SOUP OF THE DAY

Consuming raw or undercook meats, poultry, seafood, eggs, may increase your risk of foodborne illness. Please alert your server to any food allergies.

## DARIO'S SPECIALTIES MADE – TO- ORDER SAUCE

### FRESH- MADE-PASTA

**CHICKEN MARSALA** grilled boneless chicken breast, finished in Marsala wine with mushroom served with linguini. 16-

**CHICKEN PICCATA** pan-sautéed in olive oil, capers, artichoke hearts and white wine lemon butter sauce, served with risotto. 16-

**CHICKEN PARMESAN** sautéed in a seasoned bread crumb topped with homemade Pomodoro sauce and mozzarella served with rigatoni pasta. 16-

**CHICKEN RIGATONI BROCCOLI** sautéed in garlic olive oil with a white wine sauce.14-

**CHICKEN RIGATONI BROCCOLI ALFREDO** finished with creamy Alfredo sauce. 17-

**GARGANELLI PRIMAVERA** mixed vegetables, sautéed in a garlic olive oil, white wine sauce.13

**LINGUINI ABRUZI** sweet sausage, red peppers, red onions, garlic in a spicy Pomodoro sauce.14-

**LINGUINI WITH MEATBALLS** Pomodoro sauce sprinkled with Romano cheese. 12-

**TORTELLINE GENOVESE** sautéed in butter, mushrooms, onions, finished in a pesto cream sauce.14- ADD CHICKEN 3- SHRIMP 5-

**SPINACH AND GARLIC TORTELLINE** spinach, garlic, tomatoes and fresh basil in a cream sauce. 14-

**LASAGNA DI FORMAGGIO** ricotta, Romano and parmesan cheese with Pomodoro sauce. 11-

**CHEESE RAVIOLI** stuffed with cheese in Pomodoro sauce sprinkled with Romano cheese. 11-

**EGGPLANT PARMESAN** eggplant breaded in a seasoned bread crumb topped with Pomodoro sauce and mozzarella, served with rigatoni pasta. 12-

### VITELLO-VEAL-FRESH MADE PASTA

**VEAL MARSALA** tender veal sautéed in olive oil, finished with Marsala wine and mushroom served with linguini. 19-

**VEAL PICCATA** pan-sautéed in olive oil, capers, artichoke hearts and white wine lemon sauce, served with risotto. 19-

**VEAL PARMESAN** sautéed in a seasoned bread crumb topped with homemade Pomodoro sauce and mozzarella served with rigatoni pasta. 19-

**VEAL DI CAMPO** sautéed veal with grape tomatoes, artichoke hearts, onions, baby spinach, fresh mozzarella, finished with Chablis butter sauce, served with garganella pasta. 21-

### PESCE-SEAFOOD-FRESH MADE-PASTA

**SALMON PICCATA** pan-seared Atlantic salmon with capers, artichoke hearts and white wine lemon butter sauce, served with risotto. 21-

**GAMBERI SCAMPI** plump shrimp sautéed in tomatoes, garlic, capers and olive oil finished with a white wine lemon sauce, served with fettuccini pasta. 19-

**HADDOCK PARMESAN** seasoned with bread crumb topped with homemade Pomodoro sauce and mozzarella served with fettuccini pasta. 20-

**GAMBERI FORMAGGIO** plump shrimp sautéed in butter with tomatoes, onions, baby spinach, finished in a cream sauce with pecorino Romano and gorgonzola, served with garganella pasta.19-

**GAMBERI FRA-DIAVLO** plump shrimp sautéed in a garlic olive oil-crushed red peppers with a touch of Pomodoro sauce, sprinkled with Italian parsley with garganella pasta. 18-

