

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-

BUFFALO BLUE WRAP romaine, tomatoes, blue cheese, buffalo sauce, grilled chicken.10-

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

VERDURA WRAP sautéed mixed vegetables seasoned topped with provolone cheese.9-

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

MILANO turkey, provolone, roasted red peppers, tomatoes, basil, honey-Dijon mustard.10-

PROSCIUTTO DI PARMA tomatoes, fresh mozzarella, basil, oregano, drizzled with olive oil, on baguette.10-

CHICKEN PARMESAN breaded chicken, Pomodoro and mozzarella served on baquette.10-

ITALIANO salami, cappicola, prosciutto and provolone, romaine, onions, pickles and tomatoes Drizzled with homemade Italian dressing serving on baguette.11-

STEAK & COMBO grilled premium steak, mushrooms, onions, peppers, American cheese. 10-

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

ZUPPE-SOUPS

CUP 4- BOWL 6.5-

TRADITIONAL MINISTRONE SOUP- AND 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-

