

appetizers

cold appetizers

Home Made Cold Antipasto \$14.90
Prosciutto, Salami, Cheese, Anchovies, Marinated Vegetables and Olives over a Bed of Romaine Lettuce with Home Made Vinaigrette Dressing.

Roasted Peppers 🍷 \$9.90

Artichoke Peperonata \$10.90
Marinated Artichoke Hearts, and Roasted Peppers Served in a Home Made Vinaigrette Dressing.

Prosciutto and Melone \$10.90
Italian Ham and Melon.

Salami, Cheese, and Anchovies \$9.90

Carpaccio** \$15.90
Thin Sliced Raw Beef Filet Mignon.

Jumbo Shrimp Cocktail \$16.90

hot appetizers

Garlic Bread \$6.90

Mozzarella in Carrozza \$11.90
Deep Fried Mozzarella Cheese.

Calamari in Carrozza \$11.90
Deep Fried Calamari.

Fried Calamari Legs 🍷 \$11.90
Deep Fried Calamari Legs Served with a Special Tartar Sauce..

Eggplant Rollatini \$13.90
Eggplant Rolled and Stuffed with Ricotta Cheese and Simmered in Tomato Sauce with Mozzarella Cheese.

Grilled Portobello Mushroom with Eggplant \$15.90
Grilled Whole Portobello Mushroom with Diced Eggplant, Red Roasted Pepper, Onion, Sweet Basil in Balsamic Vinegar.

Escargot \$15.90
Served with Spinach in a Garlic Butter Sauce Topped with Mozzarella Cheese.

Fried Crab Cake 🍷 \$17.90

Shrimp Alla Basil \$17.90
Shrimp Cooked with White Wine, Butter and Fresh Basil.

Zuppa Di Clam Appetizer \$16.90
Fresh Clams in a Red Wine Tomato Sauce.

Fresh Clams Scampi Appetizer \$16.90
Fresh Clams in Olive Oil, Garlic, White Wine and Butter.

Fresh Clam Casino Appetizer 🍷 \$17.90
Fresh Clams with Bacon, Onion, Basil, White Wine and Butter.

Home Made Hot Antipasto 🍷 \$21.90
Mixed Seafood in Garlic, Spicy Cayenne and Paprika with White Wine Butter Sauce.

Hot Carpaccio** 🍷 \$18.90
Thin Sliced Raw Beef Filet Mignon Served over Sliced Lettuce with Mushroom Butter Sauce.

soup

Pasta Fagioli
Macaroni and Beans Soup, with Hamhocks.
cup \$5.90 bowl \$6.90

Minestrone
Vegetable Soup.
cup \$5.90 bowl \$6.90

Vichyssoise
Potato Soup (cold).
cup \$5.90 bowl \$6.90

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Additional charge of \$3.00 for extra linguine, onion, tomato, bell pepper, broccoli or sauce.

DKB1-6/19



salads

Tossed Green Salad	\$6.90	Jumbo Shrimp Salad 🍷	\$22.90
Bay Shrimp Salad or Chicken Salad	\$9.90	<i>Jumbo Shrimp Lightly Floured, Seasoned and Pan Grilled with Olive Oil and Garlic over Mixed Greens with Homemade Dressing.</i>	
Caesar Salad (Per Person)	Plain \$10.90 Chicken \$12.90 Shrimp \$13.90	"Crispy Golden" Fish Salad 🍷	\$23.90
<i>Romaine Lettuce, Eggs, Garlic, Anchovies, and Cheese.</i>		<i>Seasonal Fillet Fish Pan Fried in Olive Oil and Crispy Garlic over Mixed Greens with Homemade Dressing.</i>	
<i>Minimum Two Orders Prepared Tableside.</i>		Chicken Anchovy Salad	\$20.90
Caprese Salad	\$14.90	<i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic and Anchovy. Served with Mixed Greens.</i>	
<i>Fresh Sliced Buffalo Mozzarella, Tomato, and Fresh Basil in a Balsamic Vinaigrette Dressing.</i>			
Fresh Tomato Salad	\$10.90		
<i>Fresh Sliced Tomatoes, Celery, Onions, Capers, Olive Oil, Italian Parsley, and Fresh Basil in a Red Wine Vinaigrette Dressing.</i>			

sauteéd vegetables

Crispy Roasted Potatoes	\$8.90	Zucchini Sauté	\$11.90
<i>Potatoes Roasted in Olive Oil.</i>		<i>Zucchini Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil, or Marinara Sauce.</i>	
Roasted Potatoes, Mushrooms and Onions	\$10.90	Fresh Asparagus Sauté	\$13.90
<i>Potatoes Roasted in Olive Oil, Garlic, Onions and Mushrooms.</i>		<i>Fresh Asparagus Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>	
Fresh Vegetable Sauté	\$10.90	Sweet Broccoli Sauté	\$11.90
<i>Fresh Zucchini, Carrot, Bell Pepper, Mushroom and Onion Sautéed in Olive Oil and Garlic</i>		<i>Sweet Broccoli Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>	
Mushroom Sauté	\$12.90	Fresh Spinach Sauté	\$12.90
<i>Mushrooms Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>		<i>Fresh Spinach Sautéed in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>	



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DKB2-6/19

pasta

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of \$2.00 for angel hair.
Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

	small	large		small	large
Anchovy Sauce	\$17.90	\$23.90	Sausage Olio	\$18.90	\$25.90
<i>Anchovies Sauteéd in Garlic and Olive Oil.</i>			<i>Sliced Sausage Pan Fried in Olive Oil, Garlic, and Anchovies.</i>		
Meat Ball or Pork Sausage	\$18.90	\$25.90	Sausage Putanesca	\$18.90	\$25.90
Carbonara	\$18.90	\$25.90	<i>Sliced Sausage Pan Fried in Olive Oil, Garlic, Capers, Anchovies, Spicy Chili Flakes, and Tomato Sauce.</i>		
<i>Bacon and Ham Pan Fried in Olive Oil, Garlic, Onions, mixed with Egg and Parmesan Cheese.</i>			Sausage Alla Pomodori	\$18.90	\$25.90
Clam Sauce 🍷	\$18.90	\$25.90	<i>Sliced Sausage Pan Fried in Olive Oil, Garlic with Bacon, Onion, Fresh Tomato, Fresh Basil, and White Wine Tomato Sauce.</i>		
<i>Chopped Clams Pan Fried in Olive Oil, Garlic with Light White Wine. Tomato Sauce Available.</i>			Pomodori Sauce	\$17.90	\$23.90
Sausage and Meat Ball Combination	\$18.90	\$25.90	<i>Pan Fried Bacon in Light Olive Oil, with Garlic, Onion, Fresh Tomato, Fresh Basil in a White Wine Tomato Sauce.</i>		
Meat Sauce	\$18.90	\$25.90			

vegetarian

Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

	small	large		small	large
Pasta with Marinara	\$15.90	\$20.90	Linguine with Portobello Mushroom	\$18.90	\$24.90
<i>Homemade Marinara Sauce Made with Fresh Tomato, Garlic and Basil. Served over a Bed of Linguine, Fettucini or Rigatoni.</i>			<i>Sauteéd Portobello Mushroom, Sun Dried Tomato, Onion, Spinach, Garlic with a White Wine Sauce. Served over a Bed of Linguine.</i>		
Pasta with Pesto	\$15.90	\$20.90	Assaggio Linguine	\$17.90	\$23.90
<i>Homemade Pesto Sauce (includes ground pine nuts) with Garlic and Cheese. Served over a Bed of Linguine, Fettucini or Rigatoni.</i>			<i>Spicy Pepperoncini, Roasted Peppers, Black Olive, Mushroom, Capers, Sauteéd with Olive Oil and White Wine Butter Sauce. Served over a Bed of Linguine.</i>		
Cheese Ravioli	\$16.90	\$21.90	Linguine Mushroom 🍷	\$17.90	\$23.90
<i>Stuffed with Ricotta Cheese in a Savory Tomato Sauce.</i>			<i>Mushrooms Sauteéd with Choice of Garlic, Olive Oil and White Wine Butter Sauce, Tomato Sauce or Alfredo Sauce. Served over a Bed of Linguine.</i>		
Fettucini Alfredo	\$17.90	\$23.90	Eggplant Alla Parmigiana 🍷	\$17.90	\$23.90
<i>Broccoli, Cream and Cheese Sauce.</i>			<i>Lightly Breaded Pan Fried Eggplant, Topped with Tomato Sauce and Melted Mozzarella Cheese. Choice of Linguine, Fettucini or Rigatoni.</i>		
Rigatoni Alla Ricotta	\$16.90	\$21.90	Fresh Eggplant Milanese	\$17.90	\$23.90
<i>Rigatoni Tossed with Ricotta Cheese in Tomato Sauce.</i>			<i>Diced Eggplant Pan Fried in Olive Oil, Garlic and Fresh Basil. Served over a Bed of Linguine, Fettucini or Rigatoni.</i>		
Linguine Vegetable	\$17.90	\$23.90	Baked Stuffed Eggplant	\$18.90	\$25.90
<i>Mixed Fresh Vegetables Sauteéd with Olive Oil and Garlic Served over a Bed of Linguine.</i>			<i>Eggplant Stuffed with Ricotta Cheese and Topped with Tomato Sauce and Melted Mozzarella Cheese. Served with Linguine, Fettucini or Rigatoni.</i>		
Linguine Steak Sauce 🍷	\$17.90	\$23.90			
<i>Roasted Onion, Mushroom, Sauteéd with White Wine and House Steak Sauce. Served over a Bed of Linguine.</i>					

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DKB3-6/19



chicken

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of \$2.00 for angel hair.
Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

	small	large		small	large
Chicken Alla Parmigiana <i>Boneless Chicken Breast Lightly Breaded with Melted Mozzarella Cheese and Tomato Sauce.</i>	\$19.90	\$27.90	Chicken Alla Cacciatore 🍷 <i>Boneless Chicken Thighs with Olive Oil, Garlic, Mushrooms, Bell Peppers, Black Olives, Red Wine and Tomato Sauce.</i>	\$20.90	\$27.90
Chicken Piccata <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Capers, Garlic and Lemon with a White Wine Butter Sauce.</i>	\$19.90	\$27.90	Chicken Alla Pomodori <i>Boneless Chicken Thighs with Bacon, Onion, Fresh Chopped Tomato, Fresh Basil, and White Wine Tomato Sauce.</i>	\$20.90	\$27.90
Chicken Alla Milanese <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Garlic and Fresh Basil.</i>	\$19.90	\$27.90	Chicken Assaggio 🍷 <i>Boneless Julienne Chicken Pan Fried in Light Olive Oil, Garlic, Spicy Pepperoncini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.</i>	\$20.90	\$27.90
Chicken Alla Marsala <i>Boneless Breaded Chicken Breast with a Mushroom Marsala Wine Butter Sauce.</i>	\$19.90	\$27.90	Boneless Julienne Chicken Vegetable <i>Boneless Julienne Chicken Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Choice of Garlic or Tomato Sauce, Alfredo Sauce or Pesto Sauce (includes ground pine nuts).</i>	\$20.90	\$27.90
Chicken Scampi Style <i>Boneless Chicken Breast Lightly Breaded, Pan Fried in Olive Oil, Garlic, lemon and White Wine Butter Sauce.</i>	\$19.90	\$27.90	Chicken Alla Saltimbocca Romana <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Topped with Spinach, Melted Mozzarella Cheese, Prosciutto Ham in a Mushroom White Wine Butter Sauce.</i>	\$22.90	\$29.90
Chicken Anchovy Olio 🍷 <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic and Anchovies.</i>	\$20.90	\$27.90	Chicken Alla Sorrentino <i>Boneless Breaded Chicken Breast Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.</i>	\$22.90	\$29.90
Chicken Putanesca <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley with a Light Spicy Tomato Sauce.</i>	\$20.90	\$27.90			



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DKB4-6/19

seafood

Choice of: linguine, vegetable, potato.
(rice optional)

Additional charge of \$2.00 for angel hair.

Additional charge of \$3.00 or more for substitutions.

All tomato sauce has garlic.

	small	large		small	large
Shrimp Assaggio 🍷	\$22.90	\$31.90	Calamari Steak Sauce 🍷	\$19.90	\$27.90
<i>Jumbo Shrimp Pan Fried in Light Olive Oil, Garlic, Spicy Pepperoncini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.</i>			<i>Calamari Steak Lightly Floured and Pan Fried in Olive Oil and Garlic with a Home made Steak Sauce, Onions and Mushrooms.</i>		
Shrimp Marinara	\$22.90	\$31.90	Calamari Marinara	\$19.90	\$27.90
<i>Jumbo Shrimp Lightly Floured and Pan Fried in Olive Oil, Garlic and Mushrooms with a Red Wine Tomato Sauce.</i>			<i>Pan Fried Calamari Strips in Olive Oil and Garlic with a Red Wine Tomato Sauce.</i>		
Shrimp Scampi	\$22.90	\$31.90	Calamari Alla Parmigiana	\$19.90	\$27.90
<i>Jumbo Shrimp Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.</i>			<i>Calamari Steak Lightly Breaded and Pan Fried in Olive Oil and Garlic with Melted Mozzarella Cheese, in Tomato Sauce.</i>		
Shrimp Alla Francese	\$22.90	\$31.90	Calamari Alla Scampi Style	\$19.90	\$27.90
<i>Pan Fried Breaded Jumbo Shrimp in Egg Batter, Garlic, Lemon, and a White Wine Butter Sauce.</i>			<i>Calamari Steak Lightly Floured and Pan Fried in Olive Oil and Garlic with a White Wine Butter Sauce.</i>		
Fish Sauté	\$23.90	\$32.90	Mussels Alla Marinara	\$18.90	\$25.90
<i>Pan Fried Fresh Fish in Olive Oil with Crispy Garlic.</i>			<i>Pan Fried Mussels in Olive Oil and Garlic with a Red Wine Tomato Sauce.</i>		
Fish Alla Piccata 🍷	\$23.90	\$32.90	Mussels Alla Basil	\$18.90	\$25.90
<i>Pan Fried Fresh Fish in Olive Oil and Garlic, with Lemon, Capers, White Wine and a Light Butter Sauce.</i>			<i>Pan Fried Mussels in Olive Oil, Garlic with Fresh Basil in a White Wine Butter Sauce.</i>		
Fish Alla Scampi	\$23.90	\$32.90	Fresh Clams Scampi	\$20.90	\$28.90
<i>Pan Fried Fresh Fish in Olive Oil and Garlic, with a White Wine Butter Sauce.</i>			<i>Fresh Clams Lightly Pan Fried in Olive Oil and Garlic, with Light Wine Butter Sauce. Served over Linguine. Tomato Sauce Available.</i>		
Fish Arrabiata 🌶️	\$23.90	\$32.90	Fresh Clam Casino 🍷	\$21.90	\$29.90
<i>Pan Fried Fresh Fish in Olive Oil and Garlic with Ham, Bacon, and Spicy Tomato Sauce.</i>			<i>Fresh Clams Pan Fried in Olive Oil and Garlic, with Bacon, Onion, Fresh Basil and a White Wine Butter Sauce</i>		
Fish Alla Pomodori	\$23.90	\$32.90			
<i>Pan Fried Fresh Fish in Olive Oil and Garlic with Bacon, Onion, Fresh Diced Tomato, Fresh Basil, and a White Wine Tomato Sauce.</i>					

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DKB5-6/19



house specials

All tomato sauce has garlic.

	small	large		small	large
Linguine Putanesca <i>Pan Fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley a Light Spicy Tomato Sauce. Served over a Bed of Linguine.</i>	\$17.90	\$23.90	Shrimp Picante (Spicy) 🌶️🌶️ <i>Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Chili Flakes and Fresh Basil. Served over a Bed of Linguine.</i>	\$23.90	\$32.90
Linguine Broccoli Olio <i>Broccoli Pan Fried in Olive Oil, Garlic and Anchovies. Served over a Bed of Linguine.</i>	\$17.90	\$23.90	Chicken & Shrimp Vegetable <i>Boneless Julienne Chicken and Bay Shrimp Sauteéd with Garlic Oil and White Wine Sauce. Served over a Bed of Linguine.</i>	\$20.90	\$27.90
Cheese Ravioli with Meat Sauce <i>Stuffed with Ricotta Cheese in a Savory Meat Sauce.</i>	\$17.90	\$23.90	Chicken & Shrimp Sweet Basil <i>Boneless Julienne Chicken with Bay Shrimp Sauteéd in Garlic, Roasted Pepper, Sweet Basil with a White Wine Sauce. Served over a Bed of Linguine.</i>	\$20.90	\$27.90
Rigatoni Alla Ricotta <i>Choice of Rigatoni Tossed with Ricotta Cheese and Tomato Sauce: with Meatball with Italian Sausage or Combo of Both</i>	\$19.90	\$26.90	Chicken & Shrimp Creamy Pesto <i>Boneless Julienne Chicken Breast with Bay Shrimp Sauteéd in Garlic, Sun Dried Tomatoes, Basil in a Pesto Cream Sauce (includes ground pine nuts). Served over a Bed of Linguine.</i>	\$20.90	\$27.90
Rigatoni Arrabiata 🌶️🌶️ <i>Pan Fried Bacon and Ham with Spicy Tomato Sauce.</i>	\$19.90	\$26.90	Sicilian Chicken <i>Boneless Chicken Thighs, Pan Fried in Olive Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a light White Wine Sauce. Served with Roasted Potatoes.</i>	\$20.90	\$27.90
Lasagna <i>Hearty Tomato Meat Sauce with Ricotta Cheese and Melted Mozzarella.</i>		\$26.90	Chicken Fettucini Alfredo <i>Julienne Chicken Breast and Broccoli.</i>	\$21.90	\$28.90
Sausages and Peppers with Potato <i>Sliced Sausages, Pan Fried in Olive Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a Light White Wine Sauce. Served with Roasted Potatoes.</i>	\$20.90	\$27.90	Calamari Strips Vegetable <i>Calamari Strips Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine.</i> • Choice of Garlic or Tomato Sauce, Alfredo Sauce or Pesto Sauce (includes ground pine nuts).	\$20.90	\$27.90
Shrimp Vegetable <i>Shrimp Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine.</i> • Choice of Garlic or Tomato Sauce, Alfredo Sauce or Pesto Sauce (includes ground pine nuts).	\$20.90	\$27.90	Seafood Combination 👍 <i>Shrimp, Calamari, Clams, and Mussels Prepared Spicy or Mild. Choice of Garlic or Tomato Sauce. Served over a Bed of Linguine.</i>	\$23.90	\$32.90
Shrimp Fettucini Alfredo <i>Jumbo Shrimp and Broccoli.</i>	\$23.90	\$32.90			
Wild Mushroom Risotto <i>Wild Mushrooms Sauteéd with Olive Oil Chicken Broth, White Wine Sauce, Arborio Rice, Black Truffle Pate and Parmesan Cheese.</i>		\$22.90			
		Chicken \$27.90			
		Jumbo Shrimp \$30.90			



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DKB6-6/19

grill

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of \$2.00 for angel hair.
Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

	small	large		small	large
Filet Mignon** 👍	\$32.90	\$40.90	Pepper Steak** 👍	\$28.90	\$36.90
<i>Black Pan Grilled Filet with Mushrooms and Onions in a Light Butter Sauce and White Wine.</i>			<i>Black Pan Grilled Steak with Bell Peppers, Peppercorn, and Onions in a Light Butter Sauce and Red Wine.</i>		
New York Steak**	\$28.90	\$36.90	Osso Bucco Alla Romana	\$31.90	\$39.90
<i>Black Pan Grilled New York Steak with Lightly Buttered Mushrooms and Onions with a Wine Sauce.</i>			<i>Braised Veal Shank with Onions, Garlic in a Lightly Seasoned Tomato Sauce.</i>		

veal

Choice of: linguine, vegetable, potato.
(rice optional)
Additional charge of \$2.00 for angel hair.
Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

	small	large		small	large
Veal Alla Parmigiana	\$24.90	\$32.90	Veal Alla Piccata	\$24.90	\$32.90
<i>Lightly Breaded Pan Fried Veal Cutlet, Topped with Tomato Sauce and Melted Mozzarella Cheese.</i>			<i>Pan Fried Lightly Floured Veal Cutlet in Olive Oil and Garlic, with Lemon, Capers in a White Wine Butter Sauce.</i>		
Veal Alla Milanese	\$24.90	\$32.90	Veal Alla Sorrentino 👍	\$25.90	\$34.90
<i>Lightly Breaded Veal Cutlet Pan Fried in Olive Oil, Garlic and Fresh Basil. Served with Linguine.</i>			<i>Veal Cutlet Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.</i>		
Veal Alla Marsala	\$24.90	\$32.90	Veal Saltimbocca Romana	\$25.90	\$34.90
<i>Breaded Veal Cutlet with Mushrooms and a Marsala Wine Butter Sauce.</i>			<i>Lightly Breaded Veal Pan Fried in Olive Oil, Topped with Spinach, Melted Mozzarella Cheese, Prosciutto Ham in a Mushroom White Wine Butter Sauce.</i>		
Veal Alla Francese	\$24.90	\$32.90			
<i>Pan Fried Breaded Veal Cutlet in Egg Batter, Garlic, Lemon, and a White Wine Butter Sauce.</i>					

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DKB7-6/19



chef's special

Choice of: linguine, vegetable, potato.
(rice optional)

Additional charge of \$2.00 for angel hair.
Additional charge of \$3.00 or more for substitutions.
All tomato sauce has garlic.

Filet Mignon and Shrimp Picante**  **\$40.90**
 ♦ *Filet Mignon with Mushrooms and Onions in a White Wine Sauce.*
 ♦ *Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.*

Osso Bucco and Shrimp Picante   **\$40.90**
 ♦ *Braised Veal Shank with Onions, Garlic with a Lightly Seasoned Tomato Sauce.*
 ♦ *Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.*

New York Steak and Shrimp Scampi** **\$36.90**
 ♦ *New York Steak with Mushrooms and Onions in a White Wine Sauce.*
 ♦ *Jumbo Shrimp Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.*

Fresh Fish and Chicken Olio **\$35.90**
 ♦ *Fresh Island Fish Pan Fried in Olive Oil and Garlic.*
 ♦ *Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, and Anchovies.*

Fish and Jumbo Shrimp Casino  **\$37.90**
 ♦ *Fresh Island Fish Pan Fried in Olive Oil and Garlic.*
 ♦ *Jumbo Shrimp Pan Fried in Olive Oil, Bacon, Onion, Fresh Basil and Garlic with a White Wine Butter Sauce.*

Shrimp and Chicken Picante (Spicy Garlic Shrimp and Chicken)  **\$32.90**
 ♦ *Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.*
 ♦ *Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.*

Chicken Parmigiana and Ravioli **\$32.90**
 ♦ *Boneless Chicken Breast Breaded and Baked with Tomato Sauce and Melted Mozzarella Cheese.*
 ♦ *Served with Ravioli and Tomato Sauce.*
Entree Served with Ravioli Pasta

Chicken, Jumbo Shrimp and Portobello  **\$33.90**
 ♦ *Boneless Julienne Chicken Thigh Sauteéd with Shrimp, Portobello Mushroom, Sundried Tomato, Onion, Spinach and Homemade Chicken Stock. Served over a Bed of Linguine*

Chicken Portobello and Eggplant **\$30.90**
 ♦ *Boneless Julienne Chicken Sauteéd with Diced Eggplant, Portobello Mushroom, Red Roasted Pepper, Onion, Sweet Basil and Balsamic Vinegar and Olive Oil. Served over a Bed of Linguine*



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side orders

Steamed White Rice	\$2.90	Meat Ball or Pork Sausage	\$12.90
Crispy Roasted Garlic	\$2.90	Sausage and Pepper	\$12.90
Alfredo Sauce	\$3.90	Pasta	
Pesto Sauce (includes ground pine nuts)	\$3.90	Garlic or Tomato	\$10.90
Steak Sauce	\$4.90	Alfredo Broccoli	\$12.90
		Mushroom	\$12.90

extra or add-on items

Additional Mushrooms	\$3.00
Additional Portobello Mushrooms	\$4.00
Clam Sauce (5 oz cup)	\$4.00
Arrabiata Sauce (5 oz cup)	\$4.00

beverage

Juice	\$5.25	Soda (1 Refill)	\$4.25
Orange, Pineapple or Cranberry.		Kona Coffee or Hot Tea	\$3.50
Plantation Iced Tea	\$4.95	Iced Tea (Refillable)	\$4.75
Mineral Water	\$4.75		

Sunday - Thursday: Last kitchen order at 8:45 pm. Friday and Saturday: Last kitchen order at 9:15 pm.

**** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.**
No separate checks allowed for parties of 8 or more persons. ♦ Additional charge of \$3.00 each for split of entrée. ♦ Prices subject to change.
Additional charge of \$3.00 for extra linguine, onion, tomato, bell pepper, broccoli or sauce.

DKB9-6/19

