

DON MARCO'S ITALIAN EATERY
DINNER MENU

APPETIZERS

Bruschetta alla Romana \$11.95

Toasted Calabrese bread, seasoned with roasted garlic, extra virgin olive oil and smothered in our own cheese blend. **Add our house made Tomato Bruschetta Mix \$4.75**

Bruschetta con Pomodoro \$12.95

Fresh Roma tomatoes, basil, garlic, extra virgin olive oil, accompanied with our toasted Calabrese bread fresh drizzled with pesto oil and our balsamic reduction. **Add Cheese \$3.50**

Arancini (Rice Balls) \$12.95

A classic comfort dish from southern Italy, creamy parmesan and risotto rice balls, stuffed with bocconcini cheese, rolled in panko crumbs, fried golden crisp and served on a bed of our marinara sauce and pesto oil.

Pepperoncini Ripieni (Stuffed Hot Banana Peppers) \$15.95

An Italian American classic, hot banana peppers stuffed with sausage, ricotta cheese and creamy risotto rice, simmered in Nona's pomodoro sauce and finished with parmesan.

Antipasto Della Casa \$20.95

A platter of Italian deli favorites, serves 2-4 people. Prosciutto, Sopressata, Bocconcini, Provolone Cheeses, Olives, Roasted Red Peppers, and Artichoke's, Marinated Eggplant served with warm Calabrese bread.

Stuffed Portobello Supreme \$16.95

A grilled Portobello mushroom cap topped with Lobster & Crab Supreme caramelized onion and three cheeses drizzled with pesto oil and our balsamic reduction.

Calamari Fritti \$13.95

Lightly dredged calamari, fried golden, crispy on the outside and tender inside. Served with sun dried tomato citrus aioli and lemon.

Mussels Marinara \$13.50

One pound of fresh steamed PEI Mussels in an herbed garlic tomato broth. Served with fresh Calabrese Bread.

SALADS

Insalata Verde con Pomodoro (House Salad)

Mixed greens, cucumber and tomatoes with a house made white balsamic vinaigrette dressing
Small \$6.50 Dinner \$10.95

Insalata alla Cesare (Caesar Salad)

Field fresh romaine lettuce tossed with ceasar dressing, parmigiano, bacon and house croutons.

Small \$7.50 Dinner \$12.50

Insalata di Spinaci Caldo (Spinach & Goat Cheese) \$14.95

Warm crusted goat cheese, fresh baby spinach, mandarin oranges, toasted almonds and shaved red onion tossed in a pomegranate vinaigrette topped with and balsamic reduction.

Add Grilled Chicken \$5.50 or Shrimp \$6.50 to any salad Soup of the Day \$5.50

PASTA

Polpette (Meatballs) \$15.50

Spaghetti or penne in Nona's pomodoro sauce served with meatballs. Our meatballs are made with fresh ground beef, pork, and veal from our own family recipe. **(Just sauce with no meat balls \$11.50)**

Fettuccini \$15.95

Fresh fettuccini tossed with our own homemade sauces, finished with Parmigiano cheese.

Choose from Alfredo, Rose, or Pesto Sauces Add Chicken \$5.50 or Shrimp \$6.50

Spaghetti Carbonara \$16.95

Spaghetti Carbonara is one of the most popular Italian pasta dishes from the Lazio (Rome) region of Italy. Our traditional carbonara recipe combines egg, onion, cheese and pancetta bacon for a pasta that you will always remember.

Penne Pollo \$18.95

Penne with roast chicken, sun dried tomatoes, red onion, finished with a garlic cream sauce. Yes, believe it or not they use cream in Italy.

Penne alla Vodka \$17.50

An American Italian favorite, penne in a vodka rose sauce with garlic and pancetta bacon.

Lasagna \$17.95

Our homemade meaty and cheesy eight-layer lasagna is a favorite. The generous portion is topped with both red and white sauces.

Gnocchi \$17.50

Nona's homemade potato dumplings served in pomodoro sauce or try it with creamy pesto alfredo.

Gnocchi con Capesante (Scallops) \$26.95

Nona's homemade potato dumplings with pan seared bay scallops, bacon, fresh diced tomato and onion in a white wine cream sauce.

Spaghetti con Vongole e Cozze (Clams and Mussels) \$18.95

Clams, Mussels, spinach, onions, garlic and fettucine tossed in white wine, butter and parmigiano.

Ravioli di Aragosta (Lobster) \$26.95

Lobster stuffed ravioli topped with our house made tarragon cream sauce.

Fettuccine Pescatore (Seafood) \$25.95

PEI Mussels, Black Tiger Shrimp, Bay Scallops and grilled Calamari finished with herbed tomato, a touch of butter and then tossed in Nona's pomodoro sauce and fettuccini pasta.

FROM THE GRILL AND OVEN

Steak Marsala \$31.95

A grilled 10oz. AAA NY Strip steak finished with Portobello, Shitake, Cremini mushrooms, and Marsala sauce with a side of seasonal vegetables and roast potato. **Surf & Turf add Shrimp for \$6.50**

Pollo Marsala (Chicken & Wild Mushrooms) \$21.95

Grilled local chicken finished with Portobello, Shitake, Cremini mushrooms, and Marsala sauce with a side of seasonal vegetables and roast potato.

Grilled Mediterranean Chicken \$19.95

6oz Chicken Breast marinated in Greek herbs lemon and garlic. Grilled and topped with our tomato bruschetta served with roast potato, vegetable, and Tzatziki.

Salmone Crostato \$25.95

8 oz Fresh Atlantic salmon crusted with our own panko parmigiano cheese topping baked golden served with seasonal vegetables and roast potato.

PARMIGIANA

Pollo alla Parmigiana (Chicken Parm) \$20.95

Fresh local chicken hand breaded to order, pan fried golden crisp and finished with Nona's Pomodoro sauce, melted mozzarella and parmigiano cheese. Served with your choice of spaghetti or penne.

Vitello alla Parmigiana (Veal Parm) \$21.95

Local veal scaloppini hand breaded to order, pan fried golden crisp and finished with Nona's Pomodoro sauce, melted mozzarella and parmigiano cheese. Served with your choice of spaghetti or penne.

Melanzana alla Parmigiana (Eggplant Parm) \$17.95

Layered breaded eggplant, pan fried golden crisp and finished with Nona's Pomodoro sauce, melted mozzarella and parmigiano cheese. Served with your choice of spaghetti or penne.

PIZZA

12-inch thin crust, hand spread and stone baked, good for one person or share as an appetizer

Pepperoni \$16.50

Italian pepperoni, three cheese blend and a tomato basil sauce.

Margherita \$16.50

Mozzarella Bocconcini cheese, fresh basil, pesto and a tomato sauce.

Calabrese \$17.95

Spicy sausage, hot sopressata salami, hot peppers, mozzarella and parmesan cheese with a tomato basil sauce. If you like the heat this is the pizza for you.

Abruzzo \$17.95

Portobello and field mushrooms, mozzarella, goats' cheese, roasted red pepper and a tomato pesto sauce.

Prosciutto \$18.95

Prosciutto, artichokes, caramelized onion, roasted garlic, mozzarella and parmigiano cheese, finished with extra virgin olive oil.

Taxes & Gratuity is not included - 18% gratuity may be applied for tables larger than six

**WE PROVIDE ONE COMPLIMENTARY ORDER OF FRESH CALABRESE BREAD AND DIPPING OIL PER TABLE -
ADDITIONAL ORDERS OF BREAD ARE AVAILABLE FOR \$2.00
A SPLIT DISH CHARGE OF \$3.00 IS APPLICABLE TO ALL PASTA'S AND ENTREES**

**THERE MAY BE ADDITIONAL CHARGES ON MODIFICATIONS AND REQUESTS FOR ADDITIONAL SAUCES,
PROTEINS, VEGETABLES, AND CHEESES. PLEASE INQUIRE WITH YOUR SERVER.**