

**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 curry cream sauce. Yes, believe it or not they use curry 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 fettuccine 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 \$27.95**

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.**