

DINNER MENU

ANTIPASTI

Antipasto Misto for Two

Selection of Italian cured meats and artisanal cheeses, garnished with olives, artichokes and roasted peppers \$16

Calamari Fritto

Crispy fried squid with hot peppers, garlic oil, lemon and spicy tomato sauce \$10

Baked Stuffed Clams

Fresh chopped clams with garlic, parmesan, herbs and bread crumbs \$8

Zuppa di Mussels

Steamed in a broth of white wine, fresh tomato and fresh garlic \$12

Zuppa di Clams

South Shore Little Necks(12) steamed in a white wine and fresh garlic broth \$12

Spinach Stuffed Mushrooms

Stuffed with spinach, pancetta, parmesan and onions \$8

Eggplant Rollatini Mozzarella, parmesan, ricotta and Marinara sauce \$10

Spinach and Artichoke al Forno

Baked with asiago, parmesan and mozzarella cheese, pancetta, with crostini for dipping \$9

Carpaccio di Tonno*

Yellow fin Tuna served citrus tartar (raw) and pan seared with balsamic reduction \$ 14

Zuppa del Giorno

Ask your server for the soup of the day \$6

Shrimp Crostini

Garlic, butter, and sundried tomato \$12

INSALATA

Della Casa

Mixed greens, onion, tomato, olives, with balsamic vinaigrette \$7

Caesar

Crisp Romaine, garlic croutons, shaved parmigiano, traditional made dressing \$9

Rustica Field greens, walnuts, cranberries, goat cheese with raspberry vinaigrette \$10

Caprese

House made mozzarella, oven roasted tomatoes basil, roasted peppers, E.V.O.O. and Balsamic reduction \$12

Gorgonzola

Romaine lettuce, gorgonzola wedge, fresh grapes, spiced pecans, creamy dressing \$10

Pizzetta Grilled pizza crust topped with our chopped Caesar salad and grilled chicken or shrimp \$14 And/Or shrimp \$16

PIZZA

Margharita

Roasted Roma tomatoes, fresh made mozzarella and fresh basil \$10

Sausage

Grilled sweet sausage, onions, mushrooms and mozzarella \$12

Almalfi

Baby shrimp, ricotta, fresh tomato, mozzarella and parmesan \$10

Florantina

Spinach, artichoke, pancetta, mozzarella and parmesan cream \$10

Melenzana

Eggplant, plum tomato, ricotta, toasted parmesan bread crumbs \$10

PASTA

Linguine with Clams

Whole local clams, white wine and garlic shellfish broth with fresh parsley \$20

Pappardelle Bolognese

Fresh wide ribbon pasta, classic veal, pork, beef ragu from the city of Bologna \$21

Capellini with Shrimp

Spinach, sundried tomatoes and roasted garlic, in a white wine tomato broth \$23

Rigatoni with Chicken

Chicken, mushrooms, peas, prosciutto, in plum tomato cream sauce \$19

Mezzaluna stuffed with Shrimp and Lobster

Half moon striped ravioli in plum tomato seafood sauce with a touch of cream \$24

Rigatoni with Sausage

Fennel and parsley sausage, sweet peppers, onions, mushrooms, garlic, tomato, \$19

Nana's Pasta Bowl

Linguine with traditional tomato sauce \$15

With Nana's giant meatball \$19

Baked Lasagne Napoletana

Fresh pasta sheets layered with sausage, meatballs, ricotta, mozzarella, parmigiano-reggiano \$21

Uncle Leo's Chicken

Lightly breaded pan fried breast in a parmesan cream sauce over penne, garnished with pancetta and peas \$19

Gluten Free and Whole Wheat pasta available \$2

PESCE

Tonno Siciliano

Herb encrusted Yellow fin tuna, lemon butter sauce with caper, olive, tomato, parmesan risotto \$26

Gamberi di Limone

Egg battered shrimp, white wine caper, lemon sauce, creamy lemon zest risotto with asparagus \$23

Baked Wild Salmon

Served on a bed of stewed lentils with carrots, celery and onions \$25

Frutti di Mare

Clams, mussels, shrimp, scallops, calamari, filet, over linguine, plum tomato sauce or spicy fra diavola \$29

CARNE

Pork Scallopini alla Zingara*

Pan seared loin, vinegar peppers, onions, red potatoes, roasted garlic rosemary jus \$22

Grilled Lamb Chops

Little Roman style Lamb chops, garlic confit, mint natural jus demi glaze, smashed potato, winter vegetable \$28

Gorgonzola Crusted Filet Mignon*

Grilled to your liking with garlic mashed potatoes and vegetable portabella mushroom and crispy onion strings, demi glaze \$35
add gorgonzola crust \$2

Scallopini of Veal or Chicken

DEL CASA Capers, artichokes, spinach, mushrooms, and Gnocchi in a lemon chardonnay sauce, \$24/20

PARMIGIANA style with plum tomato, fresh tomato, fresh mozzarella, served over pasta \$24/19

MARSALA style with wine, mushrooms, fresh tomato over roasted smashed potato \$24/20

Chicken Sorrentino alla Melissa

Eggplant, tomato, spinach, mushrooms, prosciutto, marsala and mozzarella \$21

*Consuming raw or under cooked meats, fish or shellfish may increase your risk of food-borne illness especially if you have certain medical conditions