

# D'Amelios Italian Eatery

*Welcome to D'Amelio's. Since we've opened, D'Amelio's has been dedicated in offering the most creative and authentic Italian menu to the area. We hope that you will enjoy our new creative Italian dishes as well as our classic family recipes.*

*Thank you and enjoy your evening,  
your hosts, Giuseppe and Gianni D'Amelio*

## Antipasti

### **BRUSCHETTA SOPRANO | 10.**

*Shrimp, spinach, artichoke hearts & garlic  
in a creamy romano-sauce over rosemary toast.*

### **CALAMARI PICCANTE | 13.**

*Succulent baby squid, lightly battered  
sautéed in a spicy, buttery hot sauce.*

### **FRIED SEAFOOD COMBO | 15.**

*Shrimp, Scallops and Calamari, deep fried with hot  
peppers and marinara sauce*

### **MOZZARELLA EN CAROZZA | 8.**

*Fried breaded mozzarella topped with  
marinara sauce*

### **ZUPPA DI MUSSELS | 11.**

*Marinara, oreganato or Fra Diavolo*

### **MOZZARELLA DI CASA | 9.**

*Breaded mozzarella in a lemon butter wine sauce*

### **PANNACOTTA | 10.**

*Sautéed plum tomatoes, onions, escarole, and  
white beans over garlic toast with parmigiana cheese*

### **FRIED SMELTS | 9.**

*Tender baby smelts, lightly battered and  
deep fried with fra diavolo sauce*

### **CALAMARI FRITTI | 11.**

*Tender baby squid deep fried with  
a fra diavolo sauce*

### **GAMBERTI RUSTICA | 12.**

*sautéed shrimp, escarole & white beans  
in a tomato broth*

### **ANTIPASTI DI CASA | 11.**

*Seedless long horn pepper sautéed with garlic,  
mushrooms, sausage and potatoes*

### **BOCCONCINI CAPRESE | 12.**

*Fresh mozzarella and vine ripened tomatoes  
with fresh basil, spice and extra virgin olive oil.*

*Family style portions available*

# Pasta

## RIGATONI BOLOGNESE | 16.

*Rigatoni with Mama's traditional Sunday sauce of veal, pork, and beef finished with a touch of cream.*

**WINE SUGGESTION: RUFFINO "AZIANO" CHIANTI CLASSICO**

## CAPELLINI ALLA PUTTANESCA | 16.

*Angel hair pasta tossed with anchovies, garlic, calamata olives and tangy plum tomatoes.*

## FETTUCCHINI TIPO ALFREDO | 14.

*Tossed with butter, cream & parmigiano reggiano*

## CAPELLINI DI ANGELI | 14.

*Panchetta, onions, parmigiano reggiano & egg yolk with a touch of cream*

## CAVATELLI CON BROCCOLI RABE & SAUSAGE | 16.

*Broccoli rabe sautéed with fresh sausage, garlic in virgin olive oil.*

## FETTUCCHINI ALLA FLORENTINE | 16.

*Sautéed with portobello mushrooms, spinach & sundried tomatoes.*

## SACCHETINI | 19.

*Little purse shaped pasta stuffed with four cheese in our pink champagne sauce*

## RIGATONI MELLENZANE | 18.

*Crumbled sausage, fresh eggplant & mushrooms in a zesty marinara sauce.*

## PAGLIA E' FIENO | 18.

*Semolina and spinach angel hair pasta tossed with prosciutto and peas in our creamy parmigiana sauce.*

## LOBSTER FILLED RAVIOLI | 18.

*Picked lobster filled ravioli in our vodka sauce.*

## PENNE RUSTICA | 18.

*Sausage, broccolli rabe, artichoke hearts, sundried tomatoes, white beans in an Aioli sauce.*

**ADD TO ANY ENTREE**

**CHICKEN | 4.**

**SHRIMP | 7.**

# Pollo

## CHICKEN PARMIGIANA | 17.

*Baked chicken cutlet, mozzarella cheese and marinara sauce*

## POLLO LEONE | 22.

*Boneless chicken with pickled crabmeat, mozzarella and roasted peppers, topped with wild mushroom gravy*

## CHICKEN MARSALA | 17.

*Sautéed boneless tenderloins of chicken with wild mushrooms and Marsala wine*

## CHICKEN CACCIATORE | 18.

*Boneless tenderloins, mushrooms, potatoes, hot and sweet peppers in our spicy marinara.*

## CHICKEN ALANNA | 19.

*Boneless chicken breast, sautéed spinach, roasted peppers topped with a mozzarella and a zinfandel sauce*

## CHICKEN ALESANDRA | 19.

*Tenderloins of chicken sautéed with escarole, peas, pancetta and sun dried tomatoes*

## CHICKEN GIUSEPPE | 20.

*Boneless breast of chicken rolled with spinach, parma prosciutto, mozzarella and pignoli nuts in portobello gravy.*

# Vitello

## VEAL PARMIGIANA | 19.

*Baked veal cutlet, mozzarella cheese and marinara sauce*

## VEAL SALTIMBOCA | 20.

*Battered veal, mozzarella, prosciutto and portobello mushroom gravy*

## VEAL MILANESE | 18.

*Breaded veal cutlet with sliced cherry pepper.*

## VEAL JOSEPH ANTHONY | 21.

*Tender veal cutlet, mushrooms, prosciutto, mozzarella & roasted peppers in a Marsala wine sauce.*

## VEAL SCALLOPINI | 18.

*Tender veal medallions with wild mushrooms and lemon butter white wine sauce.*

## VEAL SORRENTINO | 20.

*Tender breaded veal cutlet topped with parma prosciutto, eggplant & mozzarella in a marinara sauce.*

## VEAL MICHEAL ANTHONY | 21.

*Breaded veal cutlet, spinach, ricotta and roasted pepper sautéed in a shiitake mushroom sauce.*

## VEAL GIANFRANCO | 21.

*Tender veal cutlet battered and topped with asparagus & mozzarella, served with a mushroom gravy.*

ALL ENTREES INCLUDE YOU CHOICE OF TOSSED OR SPINACH SALAD AND PASTA OR GARLIC MASHED POTATOES.  
WE WOULD BE PLEASED TO ACCOMODATE ANY SPECIAL REQUEST ON ANY OF OUR ENTREES.

# Pesce

## FETTUCINE CON VONGOLE | 20.

*Italian baby clams, garlic, capers and plum tomatoes served red, oregano or fra diavolo*

## CALAMARI ARRABIATTA | 20.

*Sautéed baby calamari with onions, olives, capers, sliced cherry peppers in a fra diavolo sauce over a choice of pasta*

## SHRIMP & SCALLOP SCAMPI | 20.

*Lemon butter, zinfandel wine dusted with bread crumbs over a choice of pasta*

## ZUPPE DI PESCE | 26.

*Shrimp, scallops, calamari, mussels and clams sautéed in your choice: fra diavolo, marinara or oregano*

## TILAPIA FLORENTINE | 18.

*Broiled over sautéed spinach with lemon, butter and white wine*

## SCROD SAN MARCHESE | 20.

*Broiled with onions, olives, capers and fresh tomatoes*

# Carne

## BISTECCA ALLA GRIGLIA

*Grilled to taste with onions, portobello mushrooms, long hot peppers, and Merlot wine sauce*

**16 OZ GENEROUS PORTION OF BONELESS RIBEYE | 20.**

**20 OZ ROBUSTO CUT | 26.**

**WINE SUGGESTION: FRANSCAN CABERNET SAUVIGNON**

## STUFFED PORK CHOPS | 26.

*Center cut chop stuffed with parma prosciutto, spinach & mozzarella, smothered in shiitake mushroom gravy*

## ROASTED RACK OF LAMB | M/P

*New Zealand tender lamb grilled to taste with cognac rosemary, garlic and mint jelly.*

## COSTOLETTE DI MAIALE "PEPERONCINO" | 24.

*Twin center cut pork chops, grilled to perfection with sautéed onion, mushrooms, hot & sweet peppers.*

ALL ENTREES INCLUDE YOUR CHOICE OF TOSSED OR SPINACH SALAD AND PASTA OR GARLIC MASHED POTATOES.  
WE WOULD BE PLEASED TO ACCOMMODATE ANY SPECIAL REQUEST ON ANY OF OUR ENTREES.

*Child's portions available*

*Please be patient, all of our entrees are prepared to order*

*Personalized menu available upon request for groups of ten or more*

*20% gratuity on parties of six or more*

WE GLADLY ACCEPT

