

Antipasti

MOZZARELLA EN CAROZZA | 16.

fried breaded mozzarella topped with marinara

BROCCOLI RABE & SAUSAGE OR CHICKEN | 19.

sautéed Italian sausage or chicken in garlic and olive oil

MOZZARELLA DI CASA | 16.

breaded mozzarella in a lemon butter wine sauce

ZUPPA DI MUSSELS | 18.

capers, onions, garlic, calamata olives served oreganatto marinara or fra diavalo

WINE SUGGESTION: SANTA MARGARITA PINOT GRIGIO

CALAMARI FRITTI | 18.

tender baby squid deep fried with a fra diavalo sauce

GAMBERTI RUSTICA | 19.

sautéed shrimp, escarole & white beans in a tomato broth

FRIED SEAFOOD COMBO | 23.

shrimp, scallops and calamari, deep fried with hot peppers and marinara sauce

SAUTÉED CALAMARI | 19.

with hot and sweet peppers, capers, Kalmata olives in a mild fra diavalo sauce topped with crumbled gorgonzola chesse

Zuppa

ZUPPA DEL GIORNI

CUP | 5. OR BOWL | 7.

Insalata

TOSSED SALAD | small 5. | large 10.

mixed green with our house dressing

ALMOND CHICKEN | 18.

mandarin orange over mixed baby greens with Raspberry Viniagrette dressing

FRESH MOZZARELLA & TOMATO | 17.

fresh mozzarella, vine ripened tomatoes, fresh basil, spices topped with extra virgin olive oil

CLASSIC CAESAR SALAD | 18.

crispy romaine lettuce with a zesty anchovie and parmigiana dressing topped with croutons

ADD CHICKEN | 8. ADD SHRIMP | 10.

INSALATA DI CASA | 25.

mixed greens topped with boneless rib-eye steak, jumbo shrimp and marinated grilled chicken breast with our Tuscan Caesar dressing

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness

Pannini

served on our famous 1/2 loaf of Arthur Ave. bread (1 size only)

PROSCIUTTO BELLO | 17.

Prosciutto, fresh mozzarella, sautéed portobello mushroom & roasted peppers

GRILLED CHICKEN | 18.

Marinated grilled chicken breast, cheese, lettuce, tomato, mayo and bacon

PHILLY STEAK MELT | 19.

Rib-eye steak, mozzarella, fried peppers & onions

WINE SUGGESTION: ANTINORI VILLA RED

BUFFALO CHICKEN | 18.

tomatoes, lettuce and bleu cheese dressing

GRILLED CHICKEN GIOVANNI | 19.

Grilled chicken with spinach, fresh mozzarella and roasted peppers

CHICKEN D'AMELIO | 19.

Grilled chicken breast with sauteed broccoli rabe and long hot peppers

MEATBALLS & CHEESE | 18.

Homemade meatballs with mozzarella

REAL ITALIAN COMBO | 19.

Fresh mozzarella, tomato, garlic, roasted pepper, prosciutto & olive oil

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Pasta

PENNE ALA VODKA | 17.

ADD CHICKEN | 8. ADD SHRIMP | 10.

RAVIOLI AL FORNO | 17.

baked ravioli & mozzarella

CAVETELLI CON BROCCOLI & ITALIAN SAUSAGE | 17.

cavetelli, fresh broccoli, italian sausage with garlic & oil. WITH BROCCOLI RABE 19

SPAGHETTI ALLA FLORENTINE | 17.

spaghetti, fresh spinach, garlic & oil

ADD SAUSAGE | 6. ADD CHICKEN | 8. ADD SHRIMP | 10.

LINGUINI CON VONGOLE | 20.

linguini with clams in a red, white or fra diavolo sauce

FETTUCCINI ALFREDO | 18.

fettucini with cream sauce & parmigiana cheese

SACCHETINI | 20.

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

LOBSTER RAVIOLI WITH PINK CHAMPAGNE | 20.

in our own pink Champagne sauce

ADD CHICKEN | 8. ADD SHRIMP | 10.

Pollo

CHICKEN PARMIGIANA | 20.

breaded chicken cutlet, mozzarella cheese

CHICKEN FLORENTINE | 20.

sautéed chicken breast, spinach, lemon and white wine

CHICKEN MARSALA | 20.

sautéed boneless tenderloins of chicken with wild mushroom and Marsala wine

CHICKEN FRANCESE | 20.

lightly battered chicken breast

CHICKEN ALANNA | 20.

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

CHICKEN ALESANDRA | 20.

tenderloins of chicken sautéed with escarole, peas, panchetto and sun dried tomatoes

CHICKEN LEITANO | 20.

grilled chicken breast sautéed in broccoli rabe, long hot peppers, lemon butter wine sauce

CHICKEN BRUSHETTA | 20.

breaded chicken cutlet with chopped tomatoes, onions, garlic & oil

Vitello

VEAL PARMIGIANA | 24.

baked veal cutlet, mozzarella cheese

VEAL SALTIMBOCA | 24.

battered veal, portobello mushrooms, mozzarella, prosciutto

VEAL MARSALA | 24.

sautéed tender veal medallions with wild mushrooms and Marsala wine

VEAL FRANCESE | 24.

Lightly battered veal cutlet with lemon butter sauce

VEAL SCALLOPINI | 24.

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

VEAL MILANESE | 24.

Breaded veal cutlet with lemon and sliced

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D'Amelios Italian Eatery

Lunch Specials

Salads

MEAT BALL SALAD

Homemade Meatball over our House Salad

19.

BEET SALAD

Arugula and Roasted Beets tossed in our lemon olive oil dressing with red onion, dried cranberries, and sliced almonds.

18.

ADD CHICKEN 8. ADD SHRIMP 10.

AHI TUNA

Pan seared with sesame over Arugula with a cucumber Wasabi dressing

20.

Entrees

PORKETTA MARSALA

Boneless center cut pork medallions with onions and mushrooms over sliced potatoes, topped with Gorgonzola cheese

23.

POLLO NATALINA

Breaded Chicken cutlet with fig jam, a layer of Prosciutto and topped with Arugula salad and Goat cheese

23.

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