

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



COLOSSAL STUFFED MEATBALL | 18.

Homemade beef, pork & veal meatball stuffed with fresh mozzarella in our homemade marinara sauce

CALAMARI PICCANTE | 19.

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

FRIED SEAFOOD COMBO | 26.

Shrimp, Scallops and Calamari, lightly battered & fried with hot peppers and marinara sauce

MOZZARELLA EN CAROZZA | 16.

Fried breaded mozzarella topped with marinara sauce

ZUPPA DI MUSSELS | 18.

Marinara, oreganato or fra diavolo, with garlic, kalamata olives and capers

MOZZARELLA DI CASA | 16.

Fried, breaded mozzarella in a lemon butter wine sauce

PANNACOTTA | 17.

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

FRIED SMELTS | 17.

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

CALAMARI FRITTI | 18.

Tender baby squid and sliced cherry peppers battered and fried with a fra diavolo sauce

GAMBERTI RUSTICA | 19.

Sauteed shrimp, escarole & white beans in a tomato broth

ANTIPASTI DI CASA | 19.

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

BOCCONCINI CAPRESE | 17.

Fresh mozzarella and vine ripened tomatoes with fresh basil, roasted peppers and extra virgin olive oil.

Family style portions available

Pasta



RIGATONI BOLOGNESE | 28.

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

WINE SUGGESTION: RUFFINO "AZIANO" CHIANTI CLASSICO

CAPELLINI ALLA PUTTANESCA | 27.

Angel hair pasta tossed with anchovie, garlic, Kalamata olives, capers and tangy plum tomatoes

FETTUCCHINI TIPO ALFREDO | 27.

Tossed with butter, cream, onions, garlic & parmigiano reggiano

PASTA ALLA CARBONARA | 27.

*Pancetta, onions, garlic, parmigiano reggiano & egg yolk with a touch of cream,
served over your favorite pasta*

CAVATELLI CON BROCCOLI RABE & SAUSAGE | 30.

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

FETTUCCHINI ALLA FLORENTINE | 27.

Sautéed with portobello mushrooms, spinach, garlic & sundried tomatoes

SACCHETINI | 30.

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

RIGATONI MELLENZANE | 28.

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

PAGLIA E' FIENO | 28.

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

LOBSTER FILLED RAVIOLI | 31.

Picked lobster filled ravioli in our vodka sauce

PENNE RUSTICA | 29.

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

ADD TO ANY ENTREE

CHICKEN ♦ 6. SHRIMP ♦ 9. OUR HOMEMADE SAUSAGE ♦ 6.

WHOLE WHEAT & GLUTEN FREE PASTA AVAILABLE ON REQUEST : ADD 3.

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

Pollo



CHICKEN PARMIGIANA | 29.

Breaded chicken cutlet, mozzarella cheese and marinara sauce

CHICKEN FRANCESE | 29.

Lightly battered, garlic, lemon, butter & white wine

CHICKEN MILANESE | 29.

Breaded chicken cutlet with sliced cherry pepper, in a lemon butter, white wine sauce

POLLO ROSEANN | 32.

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

CHICKEN MARSALA | 29.

Sautéed boneless tenderloins of chicken with portobella mushrooms, garlic and Marsala wine

CHICKEN CACCIATORE | 30.

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

CHICKEN ALANNA | 31.

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

CHICKEN ALESANDRA | 31.

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

CHICKEN GIUSEPPE | 32.

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

Vitello



VEAL PARMIGIANA | 32.

Breaded veal cutlet, mozzarella cheese and marinara sauce

VEAL FRANCESE | 32.

Lightly battered, garlic, lemon, butter & white wine

VEAL SALTIMBOCA | 33.

Battered veal, mozzarella, prosciutto and portobello mushroom gravy

VEAL MILANESE | 32.

Breaded veal cutlet with sliced cherry pepper and a lemon butter sauce

VEAL JOSEPH ANTHONY | 35.

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

VEAL SCALLOPINI | 32.

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

VEAL SORRENTINO | 35.

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

VEAL MICHAEL ANTHONY | 35.

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

VEAL GIANFRANCO | 35.

Tender veal cutlet battered and topped with asparagus, mozzarella, and garlic, served with a mushroom gravy

Pesce



FETTUCINE CON VONGOLE | 32.

Italian baby clams, garlic, capers and kalamata olives, served red, oreganato or fra diavolo

CALAMARI ARRABIATTA | 32.

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

SHRIMP & SCALLOP SCAMPI | 35.

Lemon butter, zinfandel wine, capers and kalamata olives, dusted with bread crumbs over a choice of pasta

ZUPPE DI PESCE | 40.

Shrimp, scallops, calamari, mussels, clams, kalamata olives and capers, sautéed in your choice: fra diavolo, marinara or oreganato

SALMON FLORENTINE | 35.

Broiled over sautéed spinach with lemon, butter and white wine

SCROD SAN MARCHESE | 35.

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

Carne



BISTECCA ALLA GRIGLIA

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

16 oz. GENEROUS PORTION OF BONELESS RIBEYE | 35.

20 oz. ROBUSTO CUT | 42.

WINE SUGGESTION: JOSH CELLARS CABERNET SAUVIGNON

STUFFED PORK CHOPS | 36.

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

COSTOLETTE DI MAIALE "PEPPERONCINI" | 36.

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

**ALL ENTREES INCLUDE TOSSED SALAD AND PASTA OR POTATO
SUBSTITUTE CAESAR SALAD ADD 4.**

**WE WOULD BE PLEASED TO ACCOMODATE ANY SPECIAL REQUEST ON ANY OF OUR ENTREES
SPLIT PLATE CHARGE . 7.50**

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

