



## ANTIPASTI

### D'MARCOS PIATTO

Assorted cured Meats and artisan Cheese, Peppers, Onions, Crostini, & Dijon Mustard

### POLPETTE

House made Meatballs, Marinara or Marsala Sauce

### GNOCCHI AL TARTUFO

Ricotta & Truffle Gnocchi, Truffle Oil, Parmesan.

### INSALATE DI POLPO

Poached Octopus, Cucumber, Tomato, Onion, Celery, Lemon Vinaigrette.

### MELANZANE

Baked Eggplant, Ricotta, Fontina, Mozzarella, Marinara, & Basil.

### CALAMARI

Flash fried, Marinara Sauce

### SALSICCIA

Spicy Sausage, Potatoes, Bell & Wax Peppers, Red Onion, Tomato.

### BOCCONCINI

Beef Tenderloin Morsels, sautéed Onions, Zip Sauce.

## SOUPS

### MINISTRONE

Vegetables, Beans, Pasta, and Tomato broth.

### ZUPPA DI OGGI

Freshly prepared single-batch soup, for today only.

## SALADS

-add grilled Chicken, Salmon, Shrimp or Tenderloin filet for a charge-

### DI CASA

Hydroponic Greens, Tomatoes, Red Onion, Cucumber, Goat Cheese, D'Marcos' vinaigrette.

### INSALATA DI SPINACI

Flat leaf Spinach, Red Onion, Strawberries, Pine Nuts, Spicy Raspberry vinaigrette.

### INSALATE CAESAR

Romaine hearts, Parmesan, Anchovies, House Croutons, Caesar Dressing.

### RUCOLA E FINOCCHIO

Arugula, Fennel & Red Onion salad, Blood Orange Vinaigrette.

## AUGUST SPECIALS

### PROSCIUTTO E MELONE

Fresh Cantaloupe, thin sliced Prosciutto di Parma

### BISTECCA SICILIANO

Choice Strip Steak, Garlic Olive Oil, Parmesan breading, Ammoglio

### POLLO SALTIMBOCCA

Chicken Breast, Sage, Prosciutto, Fontina, White Wine sauce

### LINGUINE CON VONGOLE

Middleneck Clams, Linguine pasta, Garlic, Wine, Herb Butter

## PASTA

### LOBSTER CARBONARA

Fettuccine, Lobster, Pancetta, Mushrooms, Peas & Parmesan-Cream.

### RAVIOLI

Stuffed with Beef, Veal, Pork, & Spinach, choice of Marinara or Bolognese sauce.

### ALFREDO

Fresh Fettuccine, Cream, Eggs, Butter, and Parmesan.

~ -add grilled chicken, shrimp, or salmon for a charge- ~

### CONCHIGLIE

Baked Jumbo Shells. Ricotta, Mozzarella & Spinach stuffing, choice of sauce.

### GNOCCHI

Semolina-Potato dumplings, Marinara, Bolognese, Pesto Cream, or Gorgonzola sauce.

### LASAGNE

Thin pasta layers, Ricotta, Mozzarella, Parmesan, and Meunster cheese, Bolognese & Bechiamella sauces.

### PASTA COME A CASA

Choice of Tagliatelle, Spaghetti, Linguini, Rigatoni, or Capellini, with Marinara, Bolognese, Garlic Oil, or Basil Pesto sauce.

~ add meatballs, sausage, grilled chicken or shrimp for a charge ~

### LINGUINE DI MARE

Shrimp, Mussels, Clams, Crab, Lobster, Calamari, White Wine, zesty Tomato broth.

these items can be served gluten free, simply inform your server

## BEEF & VEAL

### STEAK PEPPATA

Char-grilled T-bone, Arugula, Tomato, Celingne, & Balsamic reduction.

### VEAL CHOP

16 oz. Veal Rib chop, Herb infused Jus, chef's vegetable.

### TENDERLOIN FILETS

Char-grilled filet medallions, Barolo braised Mushrooms, Garlic Shrimp, or Zip sauce topping.

### VEAL MARSALA

Veal medallions, Mushrooms, Marsala demi-glace, chef's vegetable.

### VEAL PARMESAN

House Breading, Marinara, fresh Mozzarella, & Parmesan.

### VEAL PICATTA

Veal medallions, Lemon-Wine Sauce & Capers, chef's vegetable.

## CHICKEN

### BALSAMIC HERB CHICKEN

Char-grilled Breast, Rosemary Balsamic reduction, braised Spinach.

### CHICKEN PICATTA

Sautéed breast medallions, Lemon-Wine Sauce, Capers.

### CHICKEN MARSALA

Sautéed breast medallions, wild Mushrooms, Marsala demi-glace, chef's vegetable.

### CHICKEN PARMESAN

House Breading, Marinara, fresh Mozzarella, & Parmesan.

## SEAFOOD

### SOLE FRANCAISE

Egg battered sautéed filets, Lemon Butter sauce.

### SEA BASS

Pesto Crusted, Sun Dried Tomato Cream sauce.

### SALMONE

Grilled, Balsamic Glaze, chef's vegetable.

### HALIBUT

Char grilled center cut filets, creamy Tomato-Crab Meat Relish.

### SCAMPI

Sautéed, Garlic Sherry Butter, Parmesan Asparagus Risotto.