



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.

RUCOLA E FINOCCHIO

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

JUNE SPECIALS

ARANCHINI

Risotto, Mushrooms, Peas, Balsamic Parmesan, Palamina Sauce

SCOTTADITO

Garlic-Rosemary Lamb chops, Roast Potatoes, Chef's Vegetable. 🍴

PEPPER SEARED SEA SCALLOPS

Sherry Cream Sauce, Truffle Gnocchi, Chef's Vegetable. 🍴

SALSICCIA CON RADIATORE

Mild Sausage, Radiatore pasta, Red Peppers, Wax Peppers (spicy), Celingne, Marinara sauce. 🍴

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. 🍴

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 wild Mushrooms. 🍴

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.

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

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness.