



ANTIPASTI

D'MARCOS PIATTO

Prosciutto, Capicola, Mortadella, Salami, Gorgonzola, Asiago, Peppers, Onions, Crostini. 15

VERDURE FREDDE

Marinated Asparagus, Artichokes, Mushrooms, Eggplant, Peppers. 12

VONGOLE

Broiled fresh Middleneck Clams, Garlic, & Parmesan. 9

POLPETTE

Veal & Beef Meatballs, Marinara or Mushroom-Marsalla sauce. 9

GNOCCHI AL TARTUFO

Ricotta - Truffle Gnocchi, Truffle Oil, Parmesan. 11

INSALATE DI POLPO

Poached Octopus, Cucumber, Tomato, Onion, Celery, Lemon Vinaigrette. 12

MELANZANA

Baked Eggplant, Ricotta, Fontina, Marinara, & Basil. 8

BOCCONCINI

Beef Tenderloin morsels, classic Zip sauce, caramelized onion. 13

CALAMARI

Fresh, never frozen, flash fried, Ammoglio & Lemon Sauces. 12

SALSICCIA

Spicy Sausage, Potatoes, Bell & Wax Peppers, Red Onion, Tomato. 11

SALADS & SOUPS

MINISTRONE

Vegetables, Beans, Pasta, and Tomato broth 7

ZUPPA DI OGGI

Freshly prepared single-batch soup, for today only. 7

DI CASA

Hydroponic Greens, Tomatoes, Red Onion, Cucumber, Goat Cheese, D'Marcos' vinaigrette. 10

INSALATA DI SPINACI

Flat leaf Spinach, Red Onion, Strawberries, Pine Nuts, Spicy Raspberry vinaigrette. 9

CAESAR

Romaine hearts, Parmesan, Anchovies, House Croutons. 10

RUCOLA E FINOCCHIO

Arugula, shaved Fennel, Red Onion, Orange supremes, Blood Orange Vinaigrette. 12

SPECIALS

SOMETHING DIFFERENT

While our regular Menu offerings are primarily traditional Italian favorites, we will always be offering something new. Every month, beginning in May, we will add inspired new pasta, vegetarian, beef, seafood, and poultry dishes for our guests to enjoy. Perfectly prepared, always delicious, and sometimes a little amusing, these specials help make every visit feel fresh and a bit new.

PASTA

LOBSTER CARBONARA

Lobster, Pancetta, Mushrooms, Peas, Tagliatelle, & Parmesan-Cream. 29

VEAL RIGATONI

Veal Short Rib, San Marzano Tomato Ragu, Mezzi Rigatoni. 21

RAVIOLI

Stuffed with Beef, Veal, Pork, & Spinach, choice of Marinara or Bolognese sauce. 16

CONCHIGLIE

Baked Jumbo Shells with Ricotta, Mozzarella & Spinach stuffing, Marinara or Beciamella sauce. 17

GNOCCHI

Semolina-Potato dumplings, choice of Marinara, Bolognese, Pesto Cream, or Gorgonzola sauce. 15

LASAGNE

Thin pasta layers, Ricotta, Mozzarella, Parmesan, and Meunster cheese, Bolognese & Bechiamella sauces. 18

PASTA COME A CASA

Choice of Fettuccini, Linguini, Rigatoni, or Capellini, with Marinara, Bolognese, Alfredo, or Basil Pesto sauce. 14

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

ZUCCHINI "SPAGHETTI"

Spiral cut fresh Zucchini, Tomatoes, Mushrooms, Garlic Olive Oil, Parmesean. 15

LINGUINE DI MARE

Shrimp, Mussels, Clams, Crab, Lobster, Calamari, White Wine, zesty Tomato broth. 28

BEEF & VEAL

STEAK PEPPATA

Char-grilled T-bone, Arugula, Tomato, Celingne, & Balsamic reduction. 38

VEAL CHOP

16 oz. Veal Rib chop, Herb infused Jus, chef's vegetable. 45

TENDERLOIN FILETS

Two char-grilled Beef medallions, choice of Garlic Shrimp, Gorgonzola Cream, or Barolo Mushroom toppings. 29

VEAL MARSALLA

Veal medallions, wild Mushrooms, Marsala demi-glace, chef's vegetable. 18

VEAL PARMESAN

House Breeding, Marinara, fresh Mozzarella, & Parmesan. 19

VEAL PICATTA

Veal medallions, Lemon-Wine Sauce & Capers, chef's vegetable. 18

CHICKEN

ROSEMARY BALSAMIC CHICKEN

Char-grilled Breast, Balsamic reduction, braised Spinach. 19

CHICKEN PICATTA

Sautéed breast medallions, Lemon-Wine Sauce & Capers, chef's vegetable. 17

CHICKEN MARSALLA

Sautéed breast medallions, wild Mushrooms, Marsala demi-glace, chef's vegetable. 17

CHICKEN PARMESEAN

House Breeding, Marinara, fresh Mozzarella, & Parmesan. 18

SEAFOOD

SOLE FRANCAISE

Egg battered sautéed filets, Lemon Butter sauce, chef's vegetable. 21

SEA BASS

Pan Roasted, Stewed Fennel, Orange Sauce 34

SALMONE

Grilled, Balsamic Glaze, Parmesan Risotto. 23

HALIBUT

Char grilled, Roma Tomato-Crab Relish 32

SCAMPI

Char-grilled, Garlic Sherry Butter, Parmesan Asparagus Risotto. 22