

Appetizers

- CALAMARI FRITTI 14 Fresh squid dusted with spices and flash fried, with marinara
- CALAMARI MARINARA 14 Fresh squid sautéed with capers, olives and garlic in our house marinara sauce
- TUNA CARPACCIO 14 Seared rare, arugula, red onions, capers, roasted peppers, shaved parmesan and EVOO
- MAMA'S MEATBALLS 11 All beef, 3 cheese polenta & Green peppercorn Chianti wine sauce
- ARANCINI 11 Fried Sicilian rice balls filled with cheese served with marinara
- TOASTED BEEF RAVIOLI 11 Meat filled ravioli, breaded and fried, marinara
- FLASH FRIED SPINACH 8 The crowd pleaser, crispy spinach with parmesan and lemon
- WILD MUSHROOM TRIO 11 Wild mushrooms in a champagne porcini cream, smoked mozzarella crostini
- LOBSTER BISQUE C 5 B 8 Classic preparation lobster stock and heavy cream, finished with a touch of cognac

Insalata

- PANZANELLA 10 Arkansas HG tomatoes, red onion, Palm hearts, white balsamic, basil, over gorgonzola crostini
- ROASTED BEET 9 Arugula greens, roasted beets, gorgonzola, pistachios, EVOO and balsamic glaze
- CHOPPED SALAD 9 Gorgonzola white balsamic dressing, applewood bacon, tomato, scallions, and crumbled gorgonzola
- CAESAR 7 Crisp romaine and focaccia croutons tossed with the best dressing in town
- DELLA CASA 6 Crisp greens, artichoke, red onions, parmesan and provolone cheese, Italian vinaigrette
- SALAD ADD-ONS 1.50 each - *Anchovies - Gorgonzola - Kalamata Olives - Bacon*

Pasta

- RISOTTO *Daily - Worthy of Nanna's Blessing*
- FETTUCCINE ASIAGO 21 Chicken, pancetta, asparagus, mushrooms, garlic olive oil, butter sauce with Asiago
- ZITI CON VODKA 21 Ziti tossed in a spicy tomato vodka cream, Italian sausage, shaved parmesan
- TUTTO MARE 23.50 Creamy clam sauce, sea scallops, shrimp, mussels and mushrooms
- PESCATORE di LINGUINE 23.50 Spicy lobster tomato clam sauce, sea scallops, shrimp, mussels and mushrooms
- TORTELLINI 21.50 Stuffed with chicken and veal, alfredo cream, asparagus, mushrooms and prosciutto ham
- SHORT RIB RAGU (AKA SPAGHETTI) 17.50 Braised short rib tomato sauce, cream, linguine and shaved parmesan
- CANNELONI 19.50 Beef, veal and pork filled, baked with marinara and cream sauce topped with flash fried spinach
- LASAGNA 19.50 Rich tomato sauce, layered with 3 cheeses, cream sauce & Italian seasoned beef topped w/ flash fried spinach
- CARBONARA PIZZARELLI 20.50 **Bucky Fav** Pancetta, peas, whole egg, Alfredo sauce with penne noodles
- PASTA BOWL (2020) 24.50 Dora's Linguine, shrimp, scallops, bacon, spinach garlic butter lemon sauce (\$2 donated to OFS)

Add to Any Dish

Meatball (2) 4 Italian Sausage 3 Scallops 6 Shrimp 5 Chicken 3

Vegetarian Pasta

- EGGPLANT LASAGNA 18.50 Fried eggplant slices, tomato sauce, ricotta, parmesan, provolone, baked
- BUTTERNUT RAVIOLI 19.50 delicious creation, zucchini, asparagus, tomato, roasted garlic butter sauce, shaved parm
- GORGONZOLA RAVIOLI 21.50 Fresh roma tomato, spinach, basil and garlic, marinara sauce topped with parmesan
- FETTUCCINE LEONARDO 19.50 In honor of grandson #1 - The marriage of cream, butter and imported parmigiano

Entrées

Served with choice of vegetable, garlic mashed potato or pasta - unless noted

- TENDERLOIN MUDEGA 28 Marinated and charbroiled, fontina, lemon wine sauce, garlic, prosciutto and mushrooms
- TENDERLOIN MARSALA 28 Marinated and charbroiled in a sweet marsala wine and mushrooms sauce
- CIOPPINO MAJERUS 32 Italian stew, sea scallops, shrimp, swordfish, clams, mussels, spicy lobster tomato clam saffron sauce, crostini and sautéed spinach (No side)
- SCAMPI ALA GRIGLIA 27 Marinated shrimp, breaded, grilled, garlic lemon butter sauce, with Capellini Oil Butter & Garlic (No side)
- SALMON PICCATA 26 Grilled, white wine lemon sauce with capers and mushrooms
- CHICKEN TERESA 21.50 Marinated, breaded and grilled, fontina, garlic wine sauce, broccoli and mushrooms
- CHICKEN MUDEGA 23.50 Marinated, breaded and grilled, fontina, lemon garlic sauce, prosciutto and mushrooms
- VEAL SALTIMBOCCA 27 Scaloppini, prosciutto, fontina, fresh sage wine sauce and mushrooms
- VEAL PICCATA 24.50 Scaloppini, with a white wine lemon sauce with capers and mushrooms
- VEAL PARMESAN 23.50 Breaded cutlet, sautéed, marinara sauce, parmesan and fontina cheese

Chop House

Served with choice of vegetable, garlic mashed potato or pasta - unless noted

- VEAL OSSO BUCO 34 14 oz. Classic braised shank in natural juices
- LAMB LOIN CHOPS 34 2- 8oz. T-bone Loin chops, charbroiled with herbs, natural juices and roasted Shallots
- BONE IN RIB EYE 48 20oz. Angus cut grilled to perfection, topped with Roasted Shallot butter
- FILET GORGONZOLA 38 Hand Cut Choice 8oz. charbroiled, topped with creamy gorgonzola, marsala demi glaze
- PORK CHOP 30 16oz. Double Rib Chop, charbroiled with herbs, dried fruit chutney sauce
- ROASTED DUCK 30 White Pekin half, roasted to perfection & Amarena cherry glaze

Extras

- | | | | | |
|---------------------|-----------------------|------------------------|---------------------------|-----------|
| Roasted Asparagus 6 | Red or White Pasta 5 | Sautéed Spinach 5 | Pasta Oil Butter Garlic 5 | Risotto 7 |
| 3 Cheese Polenta 5 | Garlic Cheese Bread 6 | Garlic Mashed Potato 5 | Side Della Casa Salad 4 | |

DESSERTS

- TIRAMISU - CANNOLI - CRÈME BRULEE - CHEESECAKE *mixed berry sauce* –
- HOUSE RASPBERRY - CARROT CAKE - SPUMONI - VANILLA BEAN – BLOOD ORANGE SORBETTO

We will accommodate any request the best we can for allergic or dietetic reasons.



CATERING / BANQUET-AT-HOME MENU

Feed the Family ~ Freeze Some Trays for Later
\$30 Delivery Charge

Carryout Trays

- ◆ \$30 Della Casa Salad Half pan serving 12 -15
- ◆ \$60 Della Casa Salad Full pan serving 25 - 30

Crisp greens, artichoke, parmesan and provolone cheese, Italian vinaigrette

PASTAS - Serving as side dish = 12 / 15 portions – Entrée portion 6 / 8

- ◆ \$65 per half pan Pasta LoRusso – Fresh tomato Basil sauce w/ mushrooms
- ◆ \$80 per half pan Ziti Vodka - spicy tomato vodka cream sauce w/ Italian sausage
- ◆ \$70 per half pan Leonardo – Alfredo cream, butter and imported Parmigiano cheese (add chicken \$15)
- ◆ \$80 per half pan Pollo Asiago – Chicken, pancetta, asparagus and mushrooms butter garlic sauce
- ◆ \$65 per half pan Short Rib Ragu - tomato meat sauce, cream, (add Meatballs or Sausage \$15)
- ◆ \$70 per half pan Cannelloni – serving size 1 noodle = 10
- ◆ \$55 per half pan Mannicotti – serving size 1 noodle = 10
- ◆ \$80 per half pan Meat Tortellini –
- ◆ \$70 per half pan Meat Lasagna
- ◆ \$60 per half pan Four Cheese Lasagna
- ◆ \$40 T-Ravioli w/sauce – 50 pcs
- ◆ \$48 per pan Cocktail Meatballs (all beef) 50 pcs

ENTREES – any item from our menu

- ◆ \$70 Chicken Entrees (12 pieces – 4 oz each)
- ◆ \$90 Veal Entrees (not Osso Buco) (12 pieces – 2 oz each)
- ◆ \$80 Salmon Picatta (12 pieces – 3 oz each)
- ◆ \$100 Shrimp Scampi (24 pieces)
- ◆ \$30 per half pan Side dishes – mashed potato – vegetable

Additional Regular Menu items are available

We do offer Gluten free Pasta

- ◆ \$ 1.25 per person – Italian Bread & Butter
- ◆ \$36 Tray (brownie, cookies, mini cannoli & berries) serves 12
- ◆ \$15 Per Chafing dish Rental w/ sterno (must be returned)

Taxes will apply