

D. Italia's Specials

Appetizers

- A) **Buffalo Style Cauliflower** – topped with carrots, celery, and blue cheese crumbles...\$13.95
- B) **Mussels "Umberto" Style** – served in a rich marinara sauce (hot, medium, or sweet) in a homemade bread bowl... \$15.95
- C) **Broiled Zucchini** – stuffed w/ seasoned breadcrumbs, Marscapone cheese and hot sausage topped with a balsamic glaze over Arugula...\$15.95
- D) **Balsamic Glazed Brussels**– tossed with Dried Cranberries in a Sweet Balsamic Glaze...\$14.95
- E) **Tuscan Pesto Flatbread**...Brick Oven Style with Pesto Peppadews and Ricotta and Mozz...\$15.95
- F) **Sweet Chili Pierogies**–lightly breaded and sautéed with caramelized onions and topped with our Sweet Chile Sauce...\$14.95

Entrees

- A) **Grouper in Clam Sauce**...(Red Or White)with Littlenecks and Chopped Clams over Linguine... \$31.95
- B) **Stuffed Veal Romano**– thinly sliced veal stuffed w/ portobello mushrooms, mozzarella & ricotta cheese served in a garlic cream sauce over baby rigatoni ... \$31.95
- C) **Roman Style Osso Bucco** –tender, slow braised pork shank served in a sweet tomato ragu served over baby rigatoni...\$29.95
- D) **Sweet Chili Chicken** – lightly breaded & topped w/ a sweet chili demi-glaze served over Brown Rice And Brussel Sprouts... \$26.95
- E) **Sole Livornese** – sauteed in a lemon white wine sauce w/ red onions, capers, black olives & tomatoes over Cappelliine... \$28.95
- F) **Luciano Fra Diavlo**– sautéed in our spicy Marinara with Scallops, Crabmeat and Shrimp and Cherry Tomatoes... \$29.95
- G) **Blackened Salmon** ...served on a bed of Escarole and Beans in garlic and oil...\$28.95
- H) **Cajun Chicken and Penne**...lightly dusted in Cajun spice and tossed with Arugula, peppadews and fresh mozzarella Over Penne Pasta...\$25.95
- I) **Rigatoni and Broccoli Rabe**...served with sliced Sausage, sundried tomatoes in garlic and oil...\$23.95

Graham Cracker Gelato...\$7.95