

BAR MENU

Antipasti~Appetizer

Fried Calamari \$9.50

Garlic Bread \$1.25 per slice

Bruschetta \$1.50 per slice

Arancini: rice ball with meatsauce, peas, basil & mozzarella \$7.50

Carpaccio black angus beef, capers, grana padano & diced onions \$12.00

Zuppa~Soup

Tuscan Onion with prosciutto, pancetta & grana padano \$6.95

Minestone Italian vegetable soup \$6.95

Insalata~Salad

Goat Cheese: mixed spring greens, grape tomatoes, cucumbers, & carrots \$10

Buffalo Mozzarella & Tomato Caprese: with black olives & onions \$11.95

Classic Caesar \$8

with Chicken \$11

Apple Salad: spring greens with onion, gorgonzola, caramelized walnuts \$12

Baby Arugula: shaved grana padano & grape tomato \$10

Spinach Salad: cranraisins, feta, pignoli nuts, onions and grape tomatoes \$12

Pasta & Risotto

Linguini alla Puttanesca: cherry tomatoes, black olives, capers & onions \$13.95

Linguini Crabmeat Sauce: tomatoes & jumbo colossal crabmeat \$16.99

Penne Amatriciana: tomatoes, garlic, onions & prosciutto \$13.95

Linguini all Campania: radicchio, tomatoes, garlic, eggplant & zucchini \$13.95

Eggplant Parmigiana with pasta \$13.75

Fettucini Alfredo \$13 *add \$3 for chicken *add \$4 per shrimp

Linguini Carbonara: mozzarella, egg, prosciutto, pancetta & cream \$13.95

Spaghetti Bolognese: meatsauce with peas & carrots \$14.95

Penne alla Vodka \$13.95 *add \$3 for chicken *add \$4 per shrimp

Pollo~Chicken

Involtini: rolled with pignoli nuts, sundried tomatoes, mozzarella and a reduction of aged balsamic vinegar \$13.99

Sorrentina: lemon, butter, white wine, prosciutto & mozzarella \$15.95

Marsala: marsala wine & mushrooms \$13.95

Piccata: lemon, butter, white wine & capers \$12.75

Vitello~Veal

Chop: 16oz broiled with rosemary, garlic & sage \$26

Tenderloin: in a black truffle sauce with Italian potato salad \$22.50

Saltimbocca: lemon, butter, white wine, prosciutto & mozzarella \$15.99

Marsala: marsala wine & mushrooms \$13.95

Piccata: lemon, butter, white wine & capers \$14.75

Pesce~Fish

Salmon: brandy, tomatoes, cream & capers \$15.00

Orange Roughy: toasted almonds, butter, white wine & grapes \$16.00

Jumbo Shrimp over Pasta:

***Scampi:** lemon, butter, white wine & garlic \$16.00

***Cardinal:** brandy, cream & a touch of tomato \$16.00

***Marinara** \$14.00

***Fra Diavolo:** spicy marinara sauce \$14.00

Broiled Jumbo Colossal Crab Cake with Italian Potato Salad \$23.00

Contorni~Sides

Broccoli: with butter & grated grana padano \$6.85

Zucchini: tempura style \$5.95

Mushrooms: butter, garlic & a balsamic reduction \$6.25

Asparagus: grilled with a balsamic reduction & shaved grana padano \$9.25

Side of pasta: Penne, Linguini, Spaghetti or Capellini

***Meat Sauce** \$5.25

***Oil & Garlic** \$4.25

***Marinara** \$4.25

***Tomato Sauce** \$4.25

***Meatball** \$5.25

***Amatriciana** \$6.25

Private Rooms are available for large parties.

Group menus may be viewed at www.damimmo.com

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Ask the manager for details