

# DiPARMA ITALIAN TABLE

## APPETIZERS

### Calamari Fritta

Thinly sliced rings and sliced cherry peppers, lightly breaded then deep fried. Served with marinara sauce for dipping. 11.99

### Tuscan Shrimp

Sautéed gulf shrimp, diced roma tomatoes tossed in a lemon white wine cream sauce, Served on garlic bread and topped with shredded parmesan cheese. 11.99

### Bruschetta

Garlic bread topped with balsamic marinated tomatoes, roasted garlic and a blend of Italian cheeses. 8.99

### House Made Fried Mozzarella

Hand breaded mozzarella wedges, marinara sauce. 7.99

### Mussels Bianco **GF**

Fresh cove mussels, white wine, fresh herbs and lemon butter. 11.99

### Garlic Bread

Garlic herb butter, shredded cheese, marinara dipping sauce. 7.99  
Add cheese 1.99

### Antipasto Misto

Imported Parma prosciutto, mortadella, aged provolone cheese, roasted red peppers, pepperoncini, sliced olives, sliced tomatoes and fresh mozzarella drizzled with extra virgin olive oil. Generously serves 2 people. 13.99

### Lasagna Sticks

Fried homemade cheese lasagna served with two sauces for dipping – marinara and sweet & spicy sauce. 7.99

### Home Made Italian Sausage & Peppers

Two homemade mild Italian sausage, tossed with fire roasted peppers and onions. 9.99

## SOUPS & SALADS

### Cape Cod Clam Chowder

A blend of sea clams, potatoes and cream. 6.99

### Italian Soup of the Day 4.99

### Caprese

Vine ripe tomato, fresh mozzarella, and basil aioli. 9.99

### Insalata

Mixed greens, fresh tomatoes, shredded carrots, red onions, seasoned croutons, and a pepperoncini, served with our home made white balsamic vinaigrette 8.99

### Caesar Salad

Romaine lettuce, croutons, shredded parmesan, tossed with our creamy Caesar dressing. 9.99

### Roasted Beet Salad

Mixed seasonal greens, roasted beets, crumbled blue cheese, candied walnuts, balsamic dressing. 12.99

### Soup and Salad

Choose one of our home made soups and our house side insalata. Served with home made bread. Refills on the house. 9.99

### Add to any salad

Sliced chicken 4.99  
Buffalo chicken 4.99  
Shrimp 7.99  
Grilled salmon 8.99

## SANDWICHES

### Stuffed Meatball Sub

Homemade meatballs stuffed into a sub roll baked with marinara sauce and mozzarella cheese, served with fries or side salad. 10.99

### Italian Sub

Blend of Italian meats and cheeses in a sub roll, topped with our house made bruschetta mix and mozzarella cheese, toasted in oven. 10.99

### Cheeseburger

Grilled burger topped with American cheese, lettuce, and tomato. Served with fries. 10.99

## SIGNATURE PASTA

MAKE A PASTA WITH YOUR FAVORITE SAUCE  
LINGUINI | ANGEL HAIR | PENNE | FETTUCCINE

**Marinara** Crushed roma tomatoes, fresh garlic, herbs 13.99

**Basil Pesto** Fresh basil, virgin olive oil, garlic, pecorino Romano 14.99

**Alfredo** Pecorino Romano, heavy cream, Aleppo pepper, fresh parsley 14.99

**Bolognese** Ground beef and pork, roma tomatoes, fresh vegetables, garlic, spices 15.99

**Cacciatore** Roasted peppers and onions, mushrooms, tangy marinara sauce 15.99

**Sundried Tomato Pesto** Sundried tomatoes, fresh basil, virgin olive oil, pecorino Romano, heavy cream 14.99

**Carbonara** Applewood bacon, baby peas, parmesan cream sauce 15.99

**Scampi** Fresh garlic, diced roma tomatoes, white wine, lemon sauce 14.99

*All pasta entrees come with house salad and fresh baked garlic knots*

## HOUSE SPECIALTIES

### Chicken and Eggplant Parmesan

Served with linguini. 19.99;  
Substitute Veal Parmesan add 3.00

### DiParma Classic Trio

Combination of chicken parmesan, homemade meatballs, fettucini alfredo. 19.99

### Meat and Cheese Lasagna

Pasta layered with bolognese sauce and seasoned ricotta cheese, topped with melted mozzarella. 15.99

### Cheese Raviolis

Home style ravioli stuffed with a blend of Italian cheeses, topped with our house made marinara sauce. 13.99  
With meatballs add 2.99

### Eggplant Parmesan

Lightly breaded cutlets, stuffed with ricotta cheese, marinara sauce and melted mozzarella. 15.99

## CHICKEN

### Chicken Marsala

Sautéed boneless chicken breast and fresh mushrooms in a marsala wine sauce. Served with linguini. 18.99

### Chicken Picatta

Boneless chicken breast topped with a light lemon and caper sauce. Served over linguini pasta. 18.99

### Chicken Broccoli Alfredo

Chicken, broccoli and ziti pasta tossed in a parmesan romano cream sauce. 19.99

### Chicken Sorrento

Sautéed chicken breast, topped with Coppa ham, fontina cheese, fresh thyme sage madeira wine sauce. Parma risotto, fresh vegetable. 18.99

### Classic Chicken Parmesan **GF**

Hand breaded chicken cutlet topped with marinara sauce and mozzarella cheese. Served with a side of linguini. 18.99

### Chicken Sausage and Ziti

Sautéed chicken, italian sausage, red and green peppers and onions in a tomato basil cream sauce over ziti pasta. 19.99

### Tuscan Garlic Chicken

Sautéed chicken breast, sun dried tomatoes, baby spinach, fresh garlic and parmesan cream, over angel hair pasta. 18.99

### Roast Half Chicken

Oven baked bone in half chicken, with roasted potatoes and vegetables 15.99

## SEAFOOD

### Panko Haddock and Shrimp

Panko encrusted haddock filet, topped with a portion of our shrimp scampi. Served with Yukon gold mashed and vegetable. 21.99

### Seafood Fra Diavolo **GF**

Cove mussels, shrimp, and littlenecks, crushed red pepper, marinara sauce over linguini pasta. 21.99

### Linguini and Clams

Little necks, chopped clams scallions in a garlic clam sauce. White – with a splash of cream. Red – with a splash of marinara 16.99

### Baked Stuffed Haddock

North Atlantic haddock filet, stuffed with a seafood stuffing and topped with a lobster sauce. Served with mashed potato and fresh vegetable. 18.99

### Mussels **GF**

Marinara, Fra Diavolo or Bianco served on linguini. 16.99

### Shrimp Scampi **GF**

Medium shrimp sautéed with extra virgin olive oil, garlic, fresh basil, white wine, diced fresh tomatoes and lemon butter. Served over angel hair pasta. 19.99

### Grilled Salmon

Grilled salmon filet, topped with baby spinach, marinated diced tomatoes and feta cheese. Served with mashed potato. 20.99

### Lobster Sautéed

Maine lobster meat sautéed with fresh garlic, shallots, diced roma tomatoes and baby spinach, finished with a parmesan cream sauce, served over angel hair pasta. 24.99

## BEEF, PORK & VEAL

### Veal Parmesan

Tender veal cutlet, baked with parmesan and mozzarella cheese. Served with linguini. 21.99

### Sirloin Steak and Frites

Centercut 12 oz sirloin topped with compound herb butter, served with rosemary fries and fresh vegetable. 24.99

### Tenderloin Tips Marsala

Tenderloin medallions pan seared, topped with sliced mushrooms in a marsala demi glaze. Served with homestyle mashed and fresh vegetable. 22.99

*All dinner entrees come with house salad and fresh baked rolls.*

**GF** Gluten free menu items may differ in preparation, please ask your server for description, add \$1.99 to gluten free pasta dishes.  
All DiParma items are available for delivery. [www.diparmarestaurant.com](http://www.diparmarestaurant.com)



**BONE IN**

- 5 wings 7.99
- 10 wings 12.99
- 15 wings 16.99

**WINGS**

**FLAVORS**

- Lemon Garlic | Asian Sweet and Sticky
- Honey BBQ | Buffalo Style

**BONELESS**

- 1lb 13.99
- 2lbs 20.99
- 3lbs 27.99

**PIZZA**

**Margherita** Marzano tomato sauce, imported Buffalo mozzarella, basil, olive oil.

Large 17.99 | Individual 10.99

**All Dressed** Green peppers, mushrooms, pepperoni and cheese.

Large 18.99 | Individual 12.99

**The Meat Lover** Tomato sauce, house made Italian sausage, pepperoni, meatball, and caramelized onions.

Large 18.99 | Individual 11.99

**Chicken Alfredo** Grilled chicken, broccoli, Alfredo sauce.

Large 18.99 | Individual 12.99

**Little Italy** Extra pepperoni, extra Italian sausage, extra cheese.

Large 18.99 | Individual 12.99

**Chicken Asiago & Bacon**

Diced chicken, bacon, Asiago dressing, shredded cheese.

Large 18.99 | Individual 12.99

**Chicken Pesto Pizza** Roasted chicken, Alfredo sauce, pesto sauce, mozzarella cheese.

Large 18.99 | Individual 12.99

**Original Cheese** A combination of mozzarella, cheddar and Romano cheese.

Large 15.99 | Individual 10.99

**The Hawaiian** Pizza sauce, imported Coppa ham, diced pineapple.

Large 17.99 | Individual 10.99

**Jimmy's Special** Sausage, pepperoni, jalapeño and shredded cheese.

Large 18.99 | Individual 12.99

**Texas Style** Smoked chicken breast, caramelized onions, BBQ sauce, shredded cheese.

Large 18.99 | Individual 12.99

**The Crunchy Buffalo** Buffalo sauce, mozzarella, crispy chicken, blue cheese, shaved scallions.

Large 17.99 | Individual 11.99

**Double Pepperoni** Marzano tomato sauce, double pepperoni, mozzarella, cheddar, provolone.

Large 18.99 | Individual 11.99

**Tuscan Vegetable** Peppers, onions, mushrooms, artichoke hearts, black olives, broccoli, shredded cheese.

Large 17.99 | Individual 11.99

**CREATE YOUR OWN**

TOPPINGS	LARGE	INDIVIDUAL GF	Pepperoni	Artichokes	Mushrooms	Basil
1 Topping	16.99	11.99	Sausage	Anchovies	Black Olives	Green Pepper
2 Topping	17.99	12.99	Meatball	Breaded	Broccoli	Roasted
3 Topping	18.99	13.99	Bacon	Eggplant	Extra Cheese	Peppers
			Grilled Chicken	Jalapeño	Feta Cheese	Caramelized
			Marinated	Peppers	Pineapple	Onions
			Shrimp	Onions	Sliced Tomato	Spinach

**SIDES**

- Homemade Meatballs 3.99
- Steamed Broccoli 2.99

- Side of Pasta 5.99
- Mild Italian Sausage 5.99

- Mashed Potatoes 2.99
- French Fries 3.49

**HOUSE WINES**

	GLASS
Pinot Grigio, Italy	8
Chardonnay, California	8
White Zinfandel, California	8
Merlot, California	8
Cabernet Sauvignon, California	8
Chianti, Italy	8

**WHITES**

	GLASS	BOTTLE
Pinot Grigio, Ecco Domani, Italy	9	27
Pinot Grigio, Ruffino "Lumina" Trentino, Italy	8.50	23
Sauvignon Blanc, Matua, New Zealand	8	22
Chardonnay, J. Lohr Riverstone, Monterey, California	9	26
Chardonnay, Kendall Jackson, Santa Rosa, California	9	27
Chardonnay, Simi Vineyard		26
Riesling, Chateau St. Michelle, Washington State	8	22
Rose, Simi Vineyards	8	23

**REDS**

	GLASS	BOTTLE
Chianti, Ruffino DOCG, Italy	9	26
Chianti, Ruffino Reserva Ducale, Italy		49
Cabernet Sauvignon, J. Lohr Seven Oaks, Paso Robles, California	9	27
Cabernet Sauvignon, J. Lohr Hilltop, Paso Robles, California		49
Cabernet Sauvignon, Kendall Jackson, Sonoma, California		28
Cabernet Sauvignon, Josh Vineyards	9	26
Pinot Noir, Castle Rock, St. Helena, California	8	25
Pinot Noir, J Lohr Falcon's Perch, Monterey, California	9	27
Malbec, Argento, Mendoza, Argentina	9	25
Merlot, Cellar #8, Napa, California	9	26
Merlot, Robert Mondavi, Monterey	8	22
Shiraz, 19 Crimes, Australia	9	23
Blend, 7 Moons Red Blend, California	8	24
Sangiovese, Benvolio Rossio, Tuscany		24

**SPARKLING**

	GLASS	BOTTLE
Prosecco, Lunetta, Italy	8	
Champagne, Korbel Brut, California		23
Champagne, Taittinger, France		45

**WE DELIVER – 5 TO 10PM**

Before placing your order, please inform your server if a person in your party has a food allergy. Ask your server about our gluten-free menu items. Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**BEER BOTTLES**

- Bud
- Bud Light
- Henieken
- Corona
- Coors Light
- Miller Lite
- Peroni
- Mich Ultra
- O'Douls
- Seasonals

**DRAFT**

We like to keep it fresh and change it up, ask your server for the current selection

