CENA al DELUCA

Dinner at Deluca

ANTIPASTI

FAGIOLI DEL CONTADINO FARMERS-STYLE CANNELLINI BEANS, GARLIC, OLIVE OIL, SALT & PEPPER

BRUSCHETTA FRESH TOMATO WITH GARLIC, BASIL, OLIVE OIL OVER PARMIGIANO TOAST

FUNGHI SALTATI SAUTÉED MUSHROOMS IN WHITE WINE, GARLIC, OLIVE OIL, LEMON & HERBS

CARCIOFI ALLA GRIGLIA GRILLED ARTICHOKE, CITRUS-GARLIC & GARLIC-HERBED OLIVE OIL DIP

CAPRESE MOZZARELLA DI BUFALA WITH TOMATO, BASIL, OLIVE OIL

POLPETTE AL FORNO MOZZARELLA BAKED MEATBALLS WITH MOZZARELLA CHEESE, POMAROLA

CALAMARI FRITTI ALLA TOSCANA PAN-CRISP CALAMARI WITH GARLIC, HERBS

COZZE AL VAPORE STEAMED MUSSELS IN WHITE WINE, GARLIC, BUTTER

MINESTRE E ZUPPE

POMODORO FRESH TOMATO PUREE WITH ONION, POTATOES, OREGANO

PASTA E FAGIOLI PASTA IN CANNELLINI BEAN BROTH, GARLIC, ROSEMARY

MINESTRONE ALLA TORELLI MIXED VEGETABLES, BACON, CHICKEN AND VEGETABLE BROTH

ZUPPA DI FAGIOLI BIANCHI E POMAROLA WHITE BEAN PUREE WITH POMAROLA, GARLIC AND ROSEMARY

LENTICCHIE TOSCANO TUSCAN-STYLE LENTILS, ONION, CARROT, CELERY, POTATO, ZUCCHINI

TORTELLINI AL FORMAGGIO CHEESE TORTELLINI, CHICKEN AND VEGETABLE BROTH

ZUPPA ALLA PAVESE POACHED EGGS, CHICKEN-VEGETABLE BROTH, PARMIGIANO, CHIVES, TOAST

ZUPPA DI PESCE MIXED FRESH SEAFOOD WITH GARLIC-HERB CREAM AND POTATOES

INSALATE

FINOCCHI ALLA FIORENTINA FENNEL WITH LEMON, OLIVE OIL, SALT & PEPPER

POMODORO E CETRIOLO TOMATO AND CUCUMBER, RED ONION, RED WINE VINEGAR

MISTA DI RUCOLA TOMATO, RED ONION, BLACK OLIVES, GOAT CHEESE, BALSAMIC VINAIGRETTE

CESARE LAYERED WHOLE ROMAINE LEAF, HOMEMADE CESARE DRESSING AND CROUTONS

BARBABIETOLA E BURRATA RED BEETS AND BURRATA, OLIVE OIL, BALSAMIC VINEGAR

INSALATA DELLA CASA TORELLI CHOPPED ROMAINE, GARBANZOS, BLACK OLIVES, CHERRY TOMATOES, SLICED GREEN APPLES, FETA CHEESE, CANDIED WALNUTS, RED WINE VINEGAR, SALT-PEPPER, HERBS

INSALATA DELLA CASA DELUCA CHOPPED ROMAINE, ROASTED CHICKEN, TOMATO, GARBANZO BEANS, DRIED CRANBERRIES, ALMONDS, PECANS, WALNUTS, MOZZARELLA, BALSAMIC VINAIGRETTE

MISTA DI PORTOBELLO GRILLED CHICKEN AND PORTOBELLO MUSHROOM, AVOCADO, WITH BALSAMIC VINAIGRETTE REDUCTION

MISTA DI MARE GRILLED SHRIMP, SCALLOPS, CALAMARI, BALSAMIC VINAIGRETTE

PIZZA

MARGHERITA CHERRY TOMATOES, FRESH BASIL, MOZZARELLA

NAPOLI MOZZARELLA, ANCHOVIES

FUNGHI GRILLED MUSHROOMS, FRESH GARLIC, MOZZARELLA

PEPPERONI PEPPERONI, MOZZARELLA

PRIMAVERA CHERRY TOMATOES, BELL PEPPER, ZUCCHINI, MUSHROOMS, ONION, GARLIC, MOZZARELLA

PROSCIUTTO PROSCIUTTO, MOZZARELLA DI BUFALA, FRESH ARUGULA…WITH NO TOMATO SAUCE

SALSICCIA SAUSAGE, TOMATO SAUCE, ONIONS, MUSHROOMS, MOZZARELLA

POLLO AL PESTO GRILLED CHICKEN, FRESH PESTO, ROASTED BELL PEPPERS, MOZZARELLA

POLPETTE SLICED MEATBALLS, CHERRY TOMATOES, GARLIC, MOZZARELLA

FRUTTI DI MARE GRILLED SHRIMP, SCALLOPS, CALAMARI, RED ONION, MOZZARELLA

PASTA

SPAGHETTI AGLIO E OLIO GARLIC, BUTTER, OLIVE OIL, SALT, PEPPER

PENNE RIGATE ALLA POMAROLA AUTHENTIC TUSCAN TOMATO SAUCE

SPAGHETTI ALLA CHECCA FRESH CHERRY TOMATO, GARLIC, BASIL, MOZZARELLA

LINGUINI AL PESTO FRESH BASIL, GARLIC, PINE NUTS, PARMIGIANO, OLIVE OIL

PENNE RIGATE ALLA PEPERONATA SWEET BELL-PEPPERS, ONIONS, POMAROLA

SPAGHETTI ALLA CARBONARA BACON, EGG YOLKS, PECORINO

LINGUINI AL CAVOLO NERO SAUTEED KALE, BACON, SUN-DRIED TOMATOES, PARMIGIANO CREMA

I MALFATTI BADLY HANDMADE…BUT OH SO GOOD! SPINACH-RICOTTA GNOCCHI, SAGE, BUTTER-SHALLOT SAUCE

GNUDI AL POMODORO FRESCO SPINACH- RICOTTA RAVIOLI WITHOUT THE PASTA, TOMATO, BASIL, OLIVE OIL

PENNE RIGATE AL CARCCIOFI E CALAMARI ARTICHOKES, CALAMARI, SHALLOTS, WHITE WINE-LEMON JUICE

LINGUINI AL PROSCIUTTO COTTO E MASCARPONE COOKED HAM WITH MASCARPONE, PARMIGIANO

PENNE RIGATE AL RAGU ALLA BOLOGNESE TRADITIONAL HOMEMADE MEAT SAUCE

SPAGHETTI POLPETTE AL SUGO HOMEMADE MEATBALLS, POMAROLA SAUCE

PENNE AL ZIMINO CALAMARI, SWISS-CHARD, ONION, CELERY, POMAROLA

LINGUINI ALLE VONGOLE STEAMED CLAMS, FRESH GARLIC, PARSLEY, WHITE WINE, OLIVE OIL, LEMON

LASAGNA DI MELANZANE CON SALSICCIA DI CHINGALIA EGGPLANT, MOZZARELLA, AND PARMIGIANO …WITH NO PASTA, SERVED WITH WILD BOAR SAUSAGE

BESCIAMELL E BOLOGNESE LASAGNA BESCIAMELL, BOLOGNESE SAUCE, MOZZARELLA, PARMIGIANO

RISOTTO AL FRUTTI DI MARE MUSSELS, CLAMS, SQUID, SHRIMP, ONIONS, PARSLEY, GARLIC, AND WHITE WINE

POLLO

AL LIMONE GRILLED CHICKEN BREAST, LEMON-HERB BUTTER SAUCE, RICE, BABY ZUCCHINI AND BUTTON-SQUASH SAUTÉ

AL MARSALA SAUTÉED CHICKEN BREAST, LINGUINI WITH WHITE WINE MARSALA SAUCE, CAPERS

AL MATTONE FIRENZE-STYLE ½ CHICKEN COOKED UNDER BRICK, ROASTED POTATOES, SPINACH SAUTÉ

PESCE

CHOOSE FROM OUR DAILY SELECTION OF FRESH, WILD CAUGHT FISH **MARKET PRICE**

SERVED WITH RICE, BABY ZUCCHINI AND BUTTON SQUASH SAUTÉ, AND CHOICE OF ANY TWO (2) OF OUR SIGNATURE HOMEMADE SALSA'S

SIGNATURE HOMEMADE SALSA

SUN-DRIED TOMATO SALSA WITH WALNUTS, THYME, SAGE, ROSEMARY, GARLIC

BASIL SALSA WITH ANCHOVIES, CAPERS, YOGURT, MUSTARD, WHITE WINE VINEGAR, OLIVE OIL

OLIVE SALSA WITH CAPERS, ANCHOVIES, GARLIC, OLIVE OIL

ARTICHOKE SALSA WITH SAGE, CAPERS, OLIVE OIL

DOLCE E GELATO

PANNA COTTA COOKED CREAM WITH HONEY AND FRESH STRAWBERRY SALSA

CIAMBELLA AL CIOCCOLATO INDIVIDUAL CHOCOLATE BUNDT CAKE

TIRAMISU TIRAMISU ALLA TOSCANA

CANNOLI ALLA TAORMINA RICOTTA WITH DARK CHOCOLATE & ORANGE-PEEL CREAM

NOCCIOLA LIMONE CHEESECAK LEMON-HAZELNUT CHEESECAKE

SEASONAL DESSERT SPECIALS *PLEASE VISIT OUR FACEBOOK PAGE FOR SEASONAL (WEEKLY OR MONTHLY) UPDATES

GELATO *FLAVORS CHANGE SEASONALLY.

SORBETTO *FLAVORS CHANGE SEASONALLY.

FINE WINES

Wine Menu – As of September 29th

At Deluca Wine Bar We specialize in Italian and traditional style wines from around the World. Imported or Domestic, we pride ourselves on a selection that emphasizes authentic hand crafted quality and value.

Our wine selection changes monthly and seasonally. Please visit our Facebook Page for updates, introductions, special selections and promotions.

We look forward to dining with you. © 2014 DeLuca, Inc. All Rights Reserved.