

Della Cucina Italiana

A TASTE OF ITALY AT THE JERSEY SHORE ®

SMALL PLATES & SOCIAL BITE STARTERS

MEATBALLS (3) 13

- Our award winning meatballs in Sunday gravy, fresh ricotta finished with Parmesan •

ARANCINI (2) 13

- Pork and beef ragu stuffed rice balls served over marinara •

RISOTTO BALLS (3) 14

- Parmesan risotto balls golden fried and served over marinara •

CAPRESE SALAD 14

- fresh mozzarella, ripened tomatoes, basil, over fresh greens finished with balsamic and olive oil •

FRIED CALAMARI 16

- Tubes and tentacles lightly battered and fried served with fresh lemon and spicy marinara. •

PETITE LAMB CHOPS (4) 19

- Rosemary, garlic and olive oil marinated petite lamb chops open fire grilled to medium, served with a creamy mustard sauce •

ITALIAN SAUSAGE 14

- Sweet or spicy Italian sausage in Sunday gravy •

PASTA ENTRÉES & MORE

add a small house garden salad +\$6 or Caesar salad +\$7 to any of these entrées

PASTA & MEATBALLS 27

- Our award-winning 100% beef meatballs served over pasta w/ Sunday gravy, finished with a generous amount of Parmesan •

RIGATONI ~ LINGUINE ~ PENNE

PASTA ALLE VONGOLE 31

- fresh clams w/ white wine served over linguine pasta finished with Parmesan and parsley. •

SHRIMP AND PASTA GENOVESE 31

- Sautéed shrimp and pasta tossed in our vodka sauce with house pesto and Parmesan •

BAKED MANICOTTI 29

- Our hand made crepes filled with our three-cheese ricotta and baked with marinara, served w/ 2 meatballs •

RIGATONI BOLOGNESE 27

- Rigatoni pasta tossed with in our slow cooked house Bolognese sauce finished with a dollop of fresh ricotta and Parmesan •

SHRIMP OREGANATA 31

- Butterflied and topped with season breading then oven baked with fresh lemon, white wine and herbs, served with your choice of vegetable and chefs potato or pasta. •

EGGPLANT PARMIGIANA 27

- Sicilian fried eggplant layered with marinara, Parmesan cheese and mozzarella baked and served over pasta •

PASTA CANTUNZEIN 29

- Crumbled and sautéed sweet Italian sausage with diced red and yellow bell peppers over Gemelli pasta in a tomato cream sauce •

PENNE ALA VODKA 26

- penne pasta tossed in our house made vodka sauce made with prosciutto and fresh cream, finished with Parmesan. •

CHICKEN & MORE

add a small house garden salad +\$6 or Caesar salad +\$7 to any of these entrées

DRUNKEN CHICKEN 29

- Breaded and fried chicken breast topped with melted mozzarella and our vodka sauce over penne ala vodka •

CHICKEN PARMIGIANA 28

- Breaded and fried chicken breast topped with marinara and melted mozzarella over pasta •

CHICKEN DIVINE 29

- Fire grilled chicken breast topped with house roasted red peppers and melted provolone served over pasta in a chicken stock reduction •

CHICKEN MILANESE BIANCO 29

- Breaded and fried chicken cutlet served in a Parmesan, garlic cream sauce over pasta •

CHICKEN FRANCESE 28

- Pan sautéed with seasoned flour and egg, then drenched in a lemon butter sauce over pasta •

CHICKEN SORRENTINO 29

- Pan sautéed chicken cutlet topped with prosciutto, fried eggplant and melted Fontina cheese served over pasta in a light chicken stock reduction finished with Parmesan •

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A TASTE OF ITALY AT THE JERSEY SHORE ®

BY LAND OR BY SEA

add a small house garden salad +\$5 or Caesar salad +\$6 to any of these entrées

SALMON ALA LIMONE 36

- Oven baked w/ lemon, wine, butter and fresh dill, served with chefs potato and vegetable •

FILET OF BEEF 6OZ PRIME CUT 44

- open fire grilled to perfection served with chefs potato and vegetables •

PORK CHOP CHOICE CUT BONE-IN 12OZ 38

- Open fire grilled, served with chef's potato, and vegetable •

NY STRIP STEAK 12OZ PRIME CUT 48

- perfectly seasoned, open fire grilled and served with chefs potato and vegetables •

BEVERAGES

SODA / ICED TEAS / WATER

- Imported Italian Sparkling or Still bottled Water for the table 33oz bottle each \$9
- San Benedetto Imported Iced tea: Lemon / Peach \$4 each
- Galvanini Imported Organic Italian soda: Blood orange / Pomegranate / Ginger Ale \$4 each
- Coke, Diet Coke, unsweetened iced tea \$4 each •

ESPRESSO / CAPUCCINO / LATE / COFFEE HOT OR CHILLED

- *Espresso Single \$4 * Double \$5 *Café' Latte- double espresso w/ warm milk \$6 *Café' Mocha - Café Latte pulled over chocolate \$7 *
- Affogato- double Espresso shot over vanilla gelato \$12* *Macchiato - double espresso w/ dollop of warm milk foam \$6 **Cappuccino - double espresso with steamed and frothed milk \$6 *

AVAILABLE THURSDAY THROUGH SUNDAY DINE-IN ONLY

DESSERT / DOLCE

ASSORTED SORBETTO AND GELATO - 9

- lemon sorbetto *raspberry sorbetto *pistachio gelato *vanilla gelato •

TIRAMISU- 12

- house-made w/ espresso soaked savioridi between layers of silky marscapone mousse. •

TRADITIONALLY MADE WITH RAW EGGS

CANNOLI- 9

- Crisp Sicilian cannoli shell filled with our house made cannoli cream •

NASTO'S OLD WORLD TARTUFO 11

- Gelato center surrounded by a dark chocolate outer shell. •

CHOOSE FROM ~ PISTACHIO * CHOCOLATE AND VANILLA *

AFFOGATO~ DOUBLE SHOT OF ESPRESSO PULLED OVER GELATO 11