



D'CORATO
ITALIAN RISTORANTE

**"ARRIVA COME
STRANIERO, PARTI
COME UN FAMILIARE"**

**"WALK IN A
STRANGER, LEAVE
AS FAMILY"**

ANTIPASTO

Shrimp & Calamari

Fresh sautéed calamari and shrimp cooked with your choice of white wine clam sauce or spicy red clam sauce. **16.95**

Bruschetta

Toasted sliced baguette with fresh tomato, garlic, mint and italian spices, all dressed with reduction balsamic and extra virgin olive oil. **12.95**

Gratin di Spinaci

Spinach sautéed in garlic and olive oil, baked au gratin with mozzarella and grated parmigiano reggiano cheese. **10.95**

Mussels alla Birra

Mussels cooked in beer, garlic, parsley and extra virgin olive oil. **14.95**

INSALATA

Romana

Our version of the classic Caesar topped with our homemade dressing and parmigiano reggiano. **7.95**

Italian

Fresh mixed greens with tomatoes and onions served with our house dressing. **7.95**

Caprese

Vine ripe tomatoes combined with fresh buffalo mozzarella, fresh basil and extra virgin olive oil and balsamic. **12.95**

Enzo

Fresh mixed greens and orange wedges topped with our house dressing. **8.95**

Additional grill chicken or shrimp (3) can be added to your salad for an extra \$6.00
Split salad orders will be subject to an extra \$1 charge

PESCE

Ascolano

Baked salmon steak drizzled with olive oil, garlic, fresh parsley and fresh lemon. Served with fresh vegetables. **21.95**

Barese

Fresh fish fillet grill on a lemon extra virgin olive oil mix, topped with fresh parsley. Served with fresh vegetables. **20.95**

PASTA

Lasagna Bolognese

Homemade lasagna with bolognese sauce prepared with a touch of bechamel sauce topped with fresh mozzarella and parmigiano reggiano. **17.95**

Capellini Diavolo

Fresh shrimp sautéed on garlic and extra virgin olive oil served on a bed of capellini pasta cooked on a light red sauce and hot pepper topped with fresh parsley. **21.95**

Ravioli di Ricotta e Spinaci

Homemade ravioli pasta stuffed with fresh spinach and ricotta cheese cooked in a pink vodka sauce. **21.95**

Linguine Vongole

Fresh clams sautéed with extra virgin olive oil and garlic served on a bed of linguine pasta with your choice of light red sauce or a white wine clam sauce topped with fresh parsley. **21.95**

Linguine di Mare

Fresh shrimp, clams, mussels and calamari cooked in garlic and extra virgin olive oil served on a bed of linguine pasta cooked on your choice of light red sauce or a white wine sauce topped with fresh parsley. **23.95**

Ravioli Lobster

Homemade ravioli stuffed with fresh chunks of lobster meat cooked on a mild light red sauce with a touch of white cream, topped with fresh parsley and extra virgin olive oil. **21.95**

Porcini Ravioli

Homemade ravioli pasta stuffed with porcini mushrooms cooked on our award winning dried porcini sauce topped with fresh parsley and parmigiano reggiano. **21.95**

Gnocchi di Patate

Homemade gnocchi pasta prepared on your choice of our Four cheese sauce, Bolognese sauce or Rose cream sauce. **19.95**

 **Gluten Free**

 **Vegetarian**

 **Vegan**

CARNE

Marsala

Veal or Chicken medallions sautéed with mushrooms cooked on a marsala wine sauce. Served with fresh vegetables **21.95**

Piccatine

Veal or Chicken medallions cooked in a lemon olive oil sauce topped with capers. Served with fresh vegetables. **20.95**

Parmigiana

Breaded veal or Chicken scaloppini topped with our homemade marinara sauce and fresh mozzarella baked to perfection. Served with fresh vegetables. **20.95**

Add a side of daily made pasta for \$3.50 | Orders with special requests or changes are subject to an extra charge
Any fish, veal or chicken dish can be served with a side of daily made pasta instead of vegetables.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, specially if you have a medical condition.