

Antipasti

<u>INSALATA BIANCA</u>	<u>10.95</u>	<u>PORTOBELLO GRIGLIATI</u>	<u>11.95</u>
<i>hearts of palm, artichoke, mushrooms & endive tossed in oil & lemon with shaved parmesan</i>		<i>grilled & served over field salad</i>	
<u>INSALATA FRANCESCANI</u>	<u>10.95</u>	<u>MELANZANE AFFUMICATE</u>	<u>11.95</u>
<i>field greens, red beets, corn, tomato & dried ricotta</i>		<i>grilled eggplant with smoked mozzarella & tomato</i>	
<u>INSALATA CAPRINI</u>	<u>10.95</u>	<u>PORTOBELLO AL BAROLO</u>	<u>11.95</u>
<i>goat cheese baked over field greens salad with walnuts</i>		<i>cap layered with crabmeat & mozzarella in a barolo red wine reduction sauce</i>	
<u>INSALATA CESARE</u>	<u>10.95</u>	<u>MOZZARELLA CAPRESE</u>	<u>11.95</u>
<i>caesar salad</i>		<i>fresh mozzarella, roasted peppers & tomatoes</i>	
<u>FEGATINI DI POLLO AL BALSAMICO</u>	<u>10.95</u>	<u>GAMBERI GRIGLIATI</u>	<u>12.95</u>
<i>Sautéed chicken liver in balsamic over field salad</i>		<i>grilled shrimp over sautéed zucchini, pine nuts & plum tomato</i>	
<u>INSALATA TROPICALE</u>	<u>11.95</u>	<u>CREPPELLE FIORENTINA</u>	<u>13.95</u>
<i>arugula, tossed with sliced strawberries, sliced apples, sliced pears tossed in an olive oil and orange dressing with shaved ricotta salata on top</i>		<i>eggplant cannelloni filled with ricotta & spinach</i>	
<u>CARPACCIO BOMBA</u>	<u>11.95</u>	<u>VONGOLE OREGANATA</u>	<u>13.95</u>
<i>beef over arugula in oil & lemon with parmesan</i>		<i>little neck baked clams</i>	
<u>INSALATA ARUGULA</u>	<u>11.95</u>	<u>BURRATA FATTA IN CASA</u>	<u>13.95</u>
<i>baby arugula salad tossed with dried cherries, sliced strawberries, julienned mangos, in a white wine vinegar & honey dressing with crumpled blueberry goat cheese on top</i>		<i>homemade open faced fresh burrata cheese with diced avocado tossed in an oil & lemon dressing topped with bacon & fried basil</i>	
		<u>CALAMARI FRITTI</u>	<u>14.95</u>

Pasta

<u>RIGATONI AURORA</u>	<u>18.95</u>	<u>FUSILLI AL SALMONE</u>	<u>19.95</u>
<i>sautéed with ground sweet sausage & prosciutto in a plum tomato sauce with a touch of cream, topped with diced smoked mozzarella</i>		<i>with fresh salmon in a plum tomato reduction with a touch of cream</i>	
<u>PENNE ALLE MELANZANE</u>	<u>18.95</u>	<u>RED BEET LINGUINE FATTA IN CASA</u>	<u>19.95</u>
<i>with eggplant, fresh tomatoes & shaved dry ricotta</i>		<i>homemade linguine sautéed with fresh plum tomatoes, baby spinach & shrimp in a garlic and oil sauce</i>	
<u>ROTOLO MONTANARA</u>	<u>18.95</u>	<u>BLACK LINGUINE FATTA IN CASA</u>	<u>21.95</u>
<i>homemade pasta rolled & filled with spinach, ricotta & wild mushrooms in a plum tomato reduction with a touch of cream, topped with parmesan</i>		<i>homemade linguine with grilled calamari, shrimp & salmon in garlic and oil</i>	
<u>TORTELLINI GRATINATI</u>	<u>19.95</u>	<u>FEDELLINI MARE E MONTI</u>	<u>21.95</u>
<i>meat tortellini with prosciutto & peas in a plum tomato reduction with a touch of cream</i>		<i>with shiitake mushrooms & shrimp in a light red sauce</i>	
<u>RAVIOLI PIEMONTESE</u>	<u>19.95</u>	<u>LINGUINE ALLE VONGOLE</u>	<u>21.95</u>
<i>filled with spinach & cheese in a plum tomato reduction with a touch of cream</i>		<i>with white clam sauce</i>	
<u>TORTELLONI QUATTRO FORMAGGI</u>	<u>19.95</u>	<u>LINGUINE FRUTI DI MARE</u>	<u>21.95</u>
<i>green tortelloni in a four cheese sauce</i>		<i>with mixed seafood marinara sauce with cherry tomatoes</i>	
<u>SPAGHETTI BOLOGNESE</u>	<u>19.95</u>	<u>RISSOTTO AL FUNGHI PORCINI</u>	<u>22.95</u>
<i>with veal meat sauce</i>		<i>with dry porcini mushrooms</i>	

Pesce

<u>SALMONE LIVORNESE</u>	<u>26.95</u>	<u>FILETTO DI SOGLIOLA ALLA FIORENTINA</u>	<u>26.95</u>
<i>salmon sautéed with onions, capers, black olives & fresh tomatoes</i>		<i>sautéed with lemon & white wine over spinach</i>	
<u>ZUPPA DI PESCE</u>	<u>26.95</u>	<u>GAMBERONI ALLA POLPA DI GRANCHIO</u>	<u>26.95</u>
<i>mixed seafood stewed in tomato sauce</i>		<i>shrimp stuffed with fresh crab meat in a lemon & white wine sauce & served with fresh spinach linguine</i>	

Pollo

<u>FEGATINI DI POLLO ALLA VENEZIA</u>	<u>21.95</u>	<u>POLLO ALLA SAN REMO</u>	<u>24.95</u>
<i>chicken liver sautéed with onions</i>		<i>boneless, sautéed with sun dried tomatoes, peas & portobello mushrooms</i>	
<u>POLLO SCARPARELLO</u>	<u>24.95</u>	<u>POLLO CASTELLI ROMANA</u>	<u>24.95</u>
<i>on the bone, sautéed with rosemary, garlic & wine</i>		<i>boneless with shallots, artichokes & mushrooms</i>	
<u>POLLO GIAMBOTTA</u>	<u>24.95</u>	<u>POLLO ALLA SORRENTINA</u>	<u>24.95</u>
<i>boneless, sautéed with roasted peppers, potatoes, sausage & white wine</i>		<i>breast layered with prosciutto, eggplant & fontina</i>	

Carne

<u>VITELLO CAPRICCIOSA</u>	<u>22.95</u>	<u>BISTECCA DI VITTELLO AL FERRI</u>	<u>36.95</u>
<i>veal cutlet topped with diced plum tomato in an oil and balsamic vinaigrette with melted mozzarella cheese</i>		<i>broiled veal chop with fresh sage</i>	
<u>FEGATO ALLA VENEZIANA</u>	<u>23.95</u>	<u>BLACK ANGUS BISTECCA AI FERRI</u>	<u>36.95</u>
<i>sautéed calves liver with onions</i>		<i>grilled sirloin steak served with roasted potatoes</i>	
<u>VITELLO DEL BOSCO</u>	<u>24.95</u>	<u>VITELLO ROMAGNOLA</u>	<u>39.95</u>
<i>scallopini with shiitake mushrooms, sage, tomatoes & white wine</i>		<i>veal chop cutlet topped a sliced ripe vine tomato & arugula salad in a balsamic vinaigrette</i>	
<u>VITELLO MARTINI</u>	<u>25.95</u>	<u>NODINO VALDOSTANA</u>	<u>39.95</u>
<i>veal encrusted with parmesan sautéed in lemon & white wine</i>		<i>thinly pounded veal chop layered with prosciutto & fontina cheese with porcini mushrooms, cream & wine sauce</i>	
<u>VITELLO SALTINBOCCA</u>	<u>25.95</u>	<u>COSTOLETTE DI AGNELLO ALLA BRACIA</u>	<u>44.95</u>
<i>scallopini layered with prosciutto over spinach</i>		<i>american rack of lamb grilled and seasoned with a parsley vinaigrette & mashed potatoes</i>	

Side Order

<u>BROCCOLI DI RABE</u>	<u>11.95</u>	<u>ZUCCHINI FRITTI</u>	<u>8.95</u>
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