

Antipasti

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| <u>INSALATA BISTECCA</u> | 10.95 |
| <i>mixed field greens salad, with sweet corn, tomato, & red onion tossed in a balsamic vinaigrette with strips of skirt steak</i> | |
| <u>INSALATA BIANCA</u> | 10.95 |
| <i>hearts of palm, artichoke, mushrooms & endive tossed in oil & lemon with shaved parmesan</i> | |
| <u>INSALATA CAPRINI</u> | 10.95 |
| <i>goat cheese baked over field greens salad with walnuts</i> | |
| <u>INSALATE CESARE</u> | 10.95 |
| <i>caesar salad</i> | |
| <u>FEGATINI DI POLLO AL BALSAMICO</u> | 10.95 |
| <i>sautéed chicken liver in balsamic over field salad</i> | |
| <u>INSALATA TROPICALE</u> | 11.95 |
| <i>arugula, sliced strawberries, sliced apples, & sliced pears tossed in an olive oil and orange dressing with shaved ricotta salata on top</i> | |
| <u>INSALATA ARUGULA</u> | 11.95 |
| <i>baby arugula salad tossed with dried cherries, sliced strawberries, julienned mangos, in a white wine vinegar & honey dressing, topped with crumpled blueberry goat cheese</i> | |
| <u>INSALATA SALMONE</u> | 11.95 |
| <i>smoked salmon over arugula, hearts of palm, & cherry tomatoes in an oil & vinegar dressing</i> | |

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| <u>CARPACIO BOMBA</u> | 11.95 |
| <i>beef over arugula in oil & lemon with parmesan</i> | |
| <u>PORTOBELLO GRIGLIATI</u> | 11.95 |
| <i>grilled & served over field salad</i> | |
| <u>MELANZANE AFFUMICATE</u> | 11.95 |
| <i>grilled eggplant with smoked mozzarella & tomato</i> | |
| <u>PORTOBELLO AL BAROLO</u> | 11.95 |
| <i>cap layered with crabmeat & mozzarella in a barolo red wine reduction sauce</i> | |
| <u>MOZZARELLA CAPRESE</u> | 11.95 |
| <i>fresh mozzarella, roasted peppers & tomatoes</i> | |
| <u>GAMBERI GRIGLIATI</u> | 12.95 |
| <i>grilled shrimp over sautéed zucchini, pine nuts & plum tomatoes</i> | |
| <u>CRESPELLE FIORENTINA</u> | 13.95 |
| <i>eggplant cannelloni filled with ricotta & spinach</i> | |
| <u>VONGOLE OREGANATA</u> | 13.95 |
| <i>little neck baked clams</i> | |
| <u>BURRATA FATTA IN CASA</u> | 13.95 |
| <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> | 14.95 |

Pasta

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| <u>RIGATONI CIPOLLO</u> | 14.95 |
| <i>sautéed with ground sweet sausage & prosciutto in a plum tomato reduction with a touch of cream, topped with diced smoked mozzarella</i> | |
| <u>PENNE ALLE MELANZANE</u> | 14.95 |
| <i>with eggplant, fresh tomatoes & shaved dry ricotta</i> | |
| <u>ROTOLO MONTANARA</u> | 15.95 |
| <i>homemade pasta rolled & filled with spinach, ricotta & wild mushrooms in a plum tomato reduction with a touch of cream, topped with baked parmesan</i> | |
| <u>TORTELLINI GRATINATI</u> | 15.95 |
| <i>meat tortellini with prosciutto & peas in a plum tomato reduction with a touch of cream</i> | |
| <u>RAVIOLI PIEMONTESE</u> | 15.95 |
| <i>filled with spinach & cheese in a plum tomato reduction with a touch of cream</i> | |
| <u>TORTELLONI QUATTRO FORMAGGI</u> | 15.95 |
| <i>green tortelloni in a four cheese sauce</i> | |
| <u>SPAGHETTI BOLOGNESE</u> | 14.95 |
| <i>with veal meat sauce</i> | |

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| <u>FUSILLI AL SALMONE</u> | 15.95 |
| <i>with fresh salmon in a plum tomato reduction with a touch of cream</i> | |
| <u>RED BEET LINGUINE FATTA IN CASA</u> | 15.95 |
| <i>sautéed with fresh plum tomatoes, baby spinach & shrimp in garlic & oil</i> | |
| <u>BLACK LINGUINE FATTA IN CASA</u> | 16.95 |
| <i>with grilled calamari, shrimp & salmon in garlic & oil</i> | |
| <u>FIDELLINI MARE E MONTE</u> | 15.95 |
| <i>with shiitake mushrooms & shrimp in a light red sauce</i> | |
| <u>LINGUINE ALLE VONGOLE</u> | 16.95 |
| <i>with white clam sauce</i> | |
| <u>LINGUINE FRUTI DI MARE</u> | 16.95 |
| <i>with mixed seafood marinara sauce with cherry tomatoes</i> | |
| <u>PORTOBELLO LINGUINE FATTA IN CASA</u> | 19.95 |
| <i>sautéed broccolli di rabe, shrimp garlic and oil</i> | |

Pesce

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| <u>SALMONE LIVORNESE</u> | 19.95 |
| <i>salmon sautéed with onions, capers, black olives & fresh tomatoes</i> | |
| <u>ZUPPA DI PESCE</u> | 20.95 |
| <i>mixed seafood stewed in tomato sauce</i> | |

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| <u>FILETTO DI SOGLIOLA ALLA FIORENTINA</u> | 19.95 |
| <i>sautéed with lemon & white wine over spinach</i> | |
| <u>GAMBERONI ALLA POLPA DI GRANCHIO</u> | 20.95 |
| <i>shrimp stuffed with fresh crab meat in a lemon & white wine sauce, served with fresh spinach linguine</i> | |

Pollo

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| <u>FEGATINI DI POLLO ALLA VENEZIA</u> | 16.95 |
| <i>chicken liver sautéed with onions</i> | |
| <u>POLLO SORRENTINO</u> | 16.95 |
| <i>breast layered with prosciutto, eggplant & fontina</i> | |
| <u>POLLO GIAMBOTTA</u> | 17.95 |
| <i>boneless, sautéed with roasted peppers, potatoes, sausage & white wine</i> | |

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| <u>POLLO SCARPARIELLO</u> | 17.95 |
| <i>on the bone, sautéed with rosemary, garlic & wine</i> | |
| <u>POLLO ALLA SAN REMO</u> | 17.95 |
| <i>boneless, sautéed with sun dried tomatoes, peas & portobello mushrooms</i> | |
| <u>POLLO CASTELLI ROMANA</u> | 18.95 |
| <i>boneless, with shallots, artichokes & mushrooms</i> | |

Carne

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| <u>FEGATO ALLA VENEZIANA</u> | 18.95 |
| <i>sautéed calve's liver with onions</i> | |
| <u>VITELLO SALTINBOCCA</u> | 20.95 |
| <i>scallopi layered with prosciutto over spinach</i> | |
| <u>VITELLO CAPRICCIOSA</u> | 21.95 |
| <i>veal cutlet topped with diced plum tomato in an oil & balsamic vinaigrette with melted mozzarella cheese</i> | |
| <u>VITELLO MARTINI</u> | 21.95 |
| <i>veal encrusted with parmesan, sautéed in lemon & white wine</i> | |
| <u>VITELLO DEL BOSCO</u> | 24.95 |
| <i>scallopi with shiitake mushrooms, sage, tomatoes & white wine</i> | |

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| <u>COSTOLETTE DI AGNELLO ALLA BRACIA</u> | 32.95 |
| <i>american rack of lamb grilled and seasoned with a parsley vinaigrette & panzella salad</i> | |
| <u>NODINO ALLA SALVIA</u> | 36.95 |
| <i>broiled veal chop with fresh sage</i> | |
| <u>BLACK ANGUS BISTECCA AI FERRI</u> | 36.95 |
| <i>grilled sirloin steak served with roasted potatoes</i> | |
| <u>VITELLO ROMAGNOLA</u> | 39.95 |
| <i>veal chop cutlet topped a sliced ripe vine tomato, arugula & videllia in a balsamic vinaigrette</i> | |

Side Order

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| <u>BROCCOLI DI RABE</u> | 11.95 |
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| <u>ZUCCHINI FRITTI</u> | 8.95 |
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*214 East 49th Street
New York, NY 10017
212.754.5710
DANOINYC.COM*