Antipasti

BRUSCHETTA 15
Toasted Italian garlic bread topped w/ tomatoes, basil, EVOO & fresh mozzarella

CAPRESE 18
Vine ripe tomatoes, fresh mozzarella, basil, roasted red peppers, balsamic reduction, EVOO
*Add **Prosciutto $7*

BURRATA MOZZARELLA 19
Imported creamy mozzarella, arugula, red & gold beets, Barolo poached pear, prosciutto, EVOO & balsamic reduction

POLPETTE 16 ★
House made meatballs, sweet basil, tomato sauce, ricotta cheese, Parmesan, served w/ garlic crostini

ARANCINI 19
Parmesan risotto, prosciutto, mozzarella, green peas, Pecorino Romano, truffle cream sauce

ARTICHOKES FRANCESE 20
Artichoke hearts, pan fried in a white wine lemon sauce, served over fresh arugula

EGGPLANT ROLLATINI 17
Thin slices of grilled eggplant stuffed w/ Sicilian style caponata, mozzarella & marinara, topped w/ Parmesan

BEEF CARPACCIO* 22
Raw beef tenderloin, sliced paper thin, topped w/ fresh arugula & mushrooms, Parmesan shavings, drizzled EVOO & lemon

CALAMARI FRITTI 17
Lightly dusted & crispy fried w/ marinara
*Add **Cherry Peppers $3*

PEPATA CLAMS* 20
Sautéed w/ garlic, heirloom cherry tomatoes, white wine, EVOO & light broth

OCTOPUS 23 ★
Tender grilled octopus, EVOO, lemon, over a potato & cannellini bean salad w/ arugula

VENETIAN SCALLOPS* 25
Diver scallops sauteed w/ a touch of rosemary & white wine served over freshly made polenta

Zuppe e Insalate

MINESTRONE 6 / 11
Traditional Italian vegetable soup

ZUPPA DEL GIORNO 6 / 11
Ask about the Chef's daily creation

ITALIAN WEDGE 13
Crisp iceberg lettuce, tomatoes, bacon, blue cheese dressing & crumbles

CAESAR SALAD* 10 / 17 ★
Hearts of romaine lettuce, homemade polenta croutons, Parmesan shavings & Caesar dressing

*Add **Black Anchovies $2 **White Anchovies $3*

MEDITERRANEAN SALAD 11 / 18
Arugula, radicchio, fennel, dried apricot, pears, candied walnuts, Parmesan shavings, citrus dressing

BEET & CITRUS SALAD 12 / 20
Roasted gold & red beets, arugula, fennel, orange, roasted almonds, goat cheese & citrus dressing

GORGONZOLA & WALNUT SALAD 11 / 18
Mixed greens w/ craisins, pears, Gorgonzola & candied walnuts tossed w/ an aged balsamic

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*Add (grilled): **Chicken $12 **Shrimp $15 **Salmon $25*

Dinner Sides

Risotto del Giorno 15 - Potato del Giorno 8 - Vegetable del Giorno 12 - Pasta 12

TRATTORIA DARIO
Family restaurant

***Our Caesar salad dressing is made w/ raw egg yolks. Consuming raw or undercooked fish, shellfish, or other food types may increase your risk of foodborne illness, especially if you have certain medical conditions.**

Please disclose any allergies or food intolerances to your server before ordering.

Follow us on social media to learn about our latest specials, seasonal promotions, & company news.

We Encourage Reservations – TrattoriaDario.com or call **(772) 231-1818**
- Gift Cards Available for Purchase -

Entrees

Pasta

CACIO e PEPE 30
Al dente spaghetti tossed w/ cracked & toasted black peppercorns, emulsified w/ aged Parmesan & Pecorino Romano

PESTO GENOVESE 26
Homemade traditional basil pesto, fresh garlic, cherry tomato, mixed w/ linguine
*Add **Chicken $12 ** Shrimp $15 ** Scallops $24*

PAPPARDELLE BOLOGNESE 30 ★
A classic northern Italian recipe; veal, pork, & beef; tomato sauce, all tossed w/ delicious ribbons of pasta

ORECCHIETTE BARESI 28
Tossed w/ garlic, sausage, sun-dried tomatoes, broccoli rabe & EVOO

SPAGHETTI CARBONARA 30
Tossed w/ pancetta style bacon, egg yolk, Parmesan cheese & a hint of cream

HOMEMADE GNOCCHI 27
Delicate pillows of handmade ricotta gnocchi tossed in a marinara or Gorgonzola sauce

SPAGHETTI & MEATBALLS 29
Classic homemade meatballs w/ tomato sauce

PASTA MEDITERRANEAN 26
Linguine w/ artichoke hearts, mushrooms, spinach, olives, roasted red peppers & goat cheese in a sauce of garlic, capers & white wine
*Add **Chicken $12 ** Shrimp $15 ** Scallops $24*

BEGGAR'S PURSE 34 ★
Stuffed w/ cheese & pear, tossed in brown butter, sage, sun-dried tomato & truffle cream
*Add **Sausage $10 ** Chicken $12*

RIGATONI alla VODKA 28
Al dente rigatoni, sautéed shallots, fresh garlic, marinara, w/ vodka cream sauce & Parmesan
*Add **Sausage $10 ** Chicken $12 ** Shrimp $15*

LINGUINE VONGOLE* 34
Fresh clams sauteed w/ garlic, white wine, EVOO & a hint of red pepper flakes, topped w/ fresh parsley, served over linguine

PACCHERI ARAGOSTA 42
Gulf shrimp & Maine lobster meat tossed w/ paccheri pasta in a sherry wine pink cream sauce w/ peas & Parmesan cheese

RISOTTO PESCATORE 45 ★
Saffron risotto w/ shrimp, diver scallops, clams & calamari, in a light tomato sauce

Carne e Pesce

SALMON CRUDO* 36 ★
Pan seared fillet of salmon topped w/ basil tomato crudo sauce & balsamic glaze over sautéed spinach

YELLOWTAIL LIVORNESE 45
Fresh snapper, pan seared, topped w/ roasted garlic & cherry tomatoes, olives, capers, basil, white wine & marinara, served over capellini

FILET MIGNON* 59 ★
8 oz chef's cut, lean & tender, pan seared, topped w/ mushroom demi, served w/ potato & vegetable del giorno

NEW YORK STRIP* 63
Prime 14 oz chef's cut, grilled to your liking, roasted garlic & butter, served w/ fingerling potatoes & sauteed spinach

Pollo e Vitello

FRANCESE 29 / 33
Chicken or veal sauteed in a white wine & butter sauce, served over linguine

MARSALA 29 / 33
Chicken or veal topped w/ mushrooms & Marsala wine sauce, served over linguine

MILANESE 29 / 33 ★
Chicken or veal, lightly crusted, topped w/ fresh arugula, tomatoes, shaved Parmesan & balsamic glaze, served w/ linguine

PARMIGIANA 27 / 29 / 33
Lightly fried eggplant, chicken, or veal, covered w/ tomato sauce & mozzarella, served w/ linguine

PICCATA 29 / 33
Chicken or veal topped w/ lemon white wine caper butter sauce, served over linguine

★ ***Dario's Recommendation***

Sharing Charge $10
Ask about our Kid's Menu! (12 & Under Please)

Please visit our sister location ***Chelsea's Gourmet***
3201 Cardinal Drive | chelseasgourmet.com