

Holiday Prix Fixe

1) Choice of Soup or Salad

SOUP OF THE DAY
Butternut Squash

Or

INSALATA MISTA
Mixed greens, cucumbers, heirloom cherry tomatoes, shaved carrots, house dressing

2) Turkey & Gravy Dinner

Includes choice of mashed potatoes, sweet potatoes, Chef's special stuffing, cranberry sauce & haricot verts

3) Choice of Dessert

APPLE or PUMPKIN PIE

$ 50 per Person

Appetizer Specials

BUFALA ALLA CARROZZA 24
Fresh bufala mozzarella lightly fried served over an arugula & heirloom tomato salad drizzled w/ balsamic reduction

BEEF CARPACCIO 24
Raw thin sliced beef tenderloin, topped w/ arugula, wild mushrooms, Parmesan shavings, olive oil & lemon dressing

Entrée Specials

SEAFOOD FRA DIAVOLO 46
Mussels, clams, shrimp, scallops & calamari sautéed in a spicy homemade marinara served over squid ink pasta

VEAL CHOP 65
14 oz. bone-in veal chop, topped w/ porcini mushrooms in a Vernaccia wine truffle sauce, served w/ fingerling potatoes & vegetable of the day



Grazie e Buon Appetito!
~ Dario

CONSUMER ADVISORY: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TRATTORIA DARIO
Family restaurant

Zuppa e Insalate

BUTTERNUT SQUASH 7

CAESAR 12

Hearts of romaine lettuce, polenta croutons, Caesar dressing

BEET & CITRUS SALAD 13

Arugula, shaved fennel, red & gold beets, toasted almonds, orange segments, goat cheese & citrus dressing

ITALIAN WEDGE 14

Crisp iceberg lettuce with tomato, bacon, and blue cheese dressing and crumbles

Antipasti

BURRATA 22

Fresh creamy mozzarella, red & gold beets, Barolo poached pear, balsamic reduction

CALAMARI 18

Lightly dusted and crispy fried squid, side marinara / Add cherry peppers $3

Pasta

RAVIOLI DI ZUCCA 39

Homemade ravioli stuffed with butternut squash tossed in a brown butter sage cream sauce with sausage, spinach, and roasted pumpkin seeds

BEGGARS PURSE 36

Cheese and pear stuffed pasta tossed with sundried tomatoes, brown butter, sage and truffle parmesan cream sauce

PACCHERI ARAGOSTA 44

Imported durum semolina pasta, tossed w/ lobster, shrimp & green peas in a sherry pink cream sauce

Carne e Pesce

BERKSHIRE PORK CHOP 46

14 oz bone in pork chop topped w/ an apple orange Dijon sauce, served w/ sauteed spinach & fingerling potatoes

FILET MIGNON 60

8 oz. prime filet mignon, pan seared, topped w/ a wild mushroom demi glaze, served w/ fingerling potatoes & vegetables

BRANZINO al PORTOFINO 49

Butterfly filet, lightly blackened, topped w/ olives, capers, cherry tomatoes & a lemon Dijon sauce, served over spinach

CHICKEN or VEAL 32 / 36

Choose a style; served with a side of linguine

PARMIGIANA

PICCATA

MARSALA