

Dinner Menu

Antipasti

Mozzarella Caprese \$14.99

House-made mozzarella with sliced tomatoes and fresh basil. Drizzled with extra virgin olive oil.

Calamari Fritti \$16.99

Seasoned and flash fried with cherry pepper rings. Served with a duo of dipping sauces.

Mediterranean Meatballs \$12.99

House-made meatballs slow simmered in tomato sauce. Served with garlic crostini.

Italian Sushi \$15.99

Prosciutto, salami, fresh mozzarella, roasted red peppers, arugula, rolled and sliced. Topped with a drizzle of balsamic glaze and a side of pesto.

Della Notte Arancini Rice Balls \$10.99

Tomato and basil rice balls filled with fire roasted red peppers, mixed with a blend of Italian cheeses.

Steak Rolls \$15.99

Chopped ribeye steak with caramelized onions. Served with a truffle aioli and spicy ketchup.

Della Notte Wings \$16.99

Jumbo buffalo wings served with a ranch or blue cheese dipping sauce.

Oysters Rockefeller \$18.99

Oysters topped with spinach, a sambuca cream sauce, parmesan cheese and crispy bacon.

Charcuterie Formaggio \$17.99

Chef's selection of domestic and imported Italian cheeses with pistachios and honey

Insalate

Mediterranean \$11.99

Organic spring mix and butter lettuce, grape tomatoes, cucumbers, pistachios, feta cheese and kalamata olives. Served with a red wine vinaigrette dressing.

Caesar \$10.99

Crisp romaine lettuce tossed with our creamy Caesar dressing, topped with garlic croutons and shaved Parmigiana Reggiano.

Bistro \$12.99

Arcadian mix, chopped bacon, diced tomatoes, egg, and Gorgonzola cheese. Served with honey balsamic dressing. Highly recommended with a steak add-on (+10).

Add to All Dishes:

Chicken \$7.99

Salmon \$12.99

Seared Steak \$11.99

Shrimp \$12.99

Zuppe

Cream of Crab Bowl: \$10.99

Cup: \$8.99

HANDHELDS

Served with fries.

PHILLY CHEESESTEAK

Chopped ribeye steak, provolone cheese, and caramelized onions. Served on a toasted sub roll.

\$14.99

SIGNATURE BURGER

8oz dry aged Creeks Stone Farms beef burger, caramelized onions, lettuce, tomato, fontina cheese, and citrus mayo. Served on a brioche bun.

\$15.99

GRILLED CHICKEN PESTO

Grilled chicken breast, caramelized onions, pesto mayo, lettuce, and tomato. Served on a ciabatta roll.

\$13.99



Pasta Classics

Spaghetti & Meatball \$21.99
Our house-made tomato sauce served over spaghetti pasta with our house made meatballs.

Fettuccine Alfredo \$19.99
Classic favorite featuring fettuccine tossed in our creamy alfredo sauce. *Add chicken \$6.99.*

Eggplant Parmigiana \$21.99
Breaded and deep fried eggplant topped with tomato sauce, mozzarella and parmesan cheeses. Served over capellini pasta.

Baked Lasagna \$22.99
Homemade meat lasagna with a layered blend of ricotta, mozzarella and parmesan cheeses.

Penne Vodka Della Notte \$21.99
Smoked Italian prosciutto, peas, mushrooms and caramelized onions. Sautéed in a creamy vodka sauce.

Pappardelle Bolognese \$23.99
A creamy bolognese beef ragù, tossed with extra wide house-made pasta.

Salsiccia Arrabbiata \$23.99
Housemade spicy tomato sauce with crumbled Italian sausage. Served with penne pasta.

Substitute Gluten-Free Penne Pasta \$2.00

Risotti

Wild Mushroom Risotto \$24.99
Italian arborio rice slowly cooked in a mushroom broth with imported porcini mushrooms, drizzled with white truffle oil and topped with shaved Parmigiano Reggiano.

Risotto con Carne \$27.99
Italian arborio rice slowly cooked with filet mignon tips, crispy pancetta, caramelized onions and carrots.

Gnocchi - Made in House

Gnocchi al Forno \$21.99
Served with your choice of creamy rosé sauce or bolognese with ricotta cheese and fresh basil. Topped with a blend of parmesan and mozzarella.

Gnocchi al Pesto \$22.99
Served with a fresh basil pesto, pine nuts, sun-dried tomatoes and parmesan cheese.

Truffle Gnocchi \$24.99
Served with a black truffle creamy fondue.

Mare From the Sea

Shrimp Scampi \$25.99
Gulf shrimp sautéed with garlic, white wine, herbs and lemon butter, tossed into linguine pasta. Also available Fra Diavolo.

Fettuccine Mediterraneo \$33.99
Gulf shrimp and scallops, tossed with your choice of rosé sauce or a creamy alfredo sauce, tossed into fettuccine pasta, topped with jumbo lump crab.

Salmon Piccata \$27.99
Fresh filet of salmon, sautéed in a light white wine lemon sauce, tossed with capers and herbs. Served over capellini pasta.

Lobster Ravioli \$27.99
House-made lobster and cheese stuffed ravioli in a rose cream sauce, topped with crab meat.

Linguine Alla Vongole \$23.99
Manila clams, roasted garlic in a trebbiano wine sauce. Drizzled with red chili infused olive oil.

Terra From the Land

Classic Chicken Parmigiana \$24.99
Breaded chicken breast, melted mozzarella cheese and tomato sauce. Served with spaghetti pasta.

Chicken Marsala \$24.99
Chicken breast sautéed with mushrooms in a marsala wine reduction sauce. Served with spaghetti pasta.

Chicken Piccata \$24.99
Chicken breast sautéed with lemon white wine sauce with capers. Served with spaghetti pasta.

Veal Saltimbocca \$29.99
Veal cutlet seared with prosciutto in a brown butter and sage sauce. Served with broccolini and garlic mashed potatoes.

Classic Veal Parmigiana \$28.99
Breaded veal cutlet, topped with mozzarella cheese and tomato sauce. Served with spaghetti pasta.

Grilled Pork Chop \$31.99
Grilled pork chop with garlic and rosemary. Topped with mild cherry peppers and served with garlic mashed potatoes.

Short Rib Ravioli \$27.99
Braised short rib stuffed ravioli in a mushroom cream sauce.

Contorni/Sides

Sautéed Baby Spinach \$8.99
Roasted Wild Mushrooms \$8.99
Broccolini \$8.99

Garlic Mashed Potatoes \$8.99
Truffle Mac N' Cheese \$10.99