

Dinner Menu

Antipasti

Mozzarella Caprese \$12.99

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

Calamari Fritti \$15.99

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

Mediterranean Meatballs \$11.99

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

Della Notte Arancini Rice Balls \$9.99

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

Steak Rolls \$13.99

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 \$17.99

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

Charcuterie Formaggio \$16.99

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

Insalate

Mediterranean \$10.99

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

Caesar \$9.99

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

Bistro \$11.99

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.

\$13.99

SIGNATURE BURGER

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

\$14.99

GRILLED CHICKEN PESTO

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

\$12.99



DELLA NOTTE

Since 2003

Pasta Classics

Spaghetti & Meatball \$19.99

Our house made tomato sauce served over spaghetti pasta with our house made meatballs.

Fettuccine Alfredo \$17.99

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

Eggplant Parmigiana \$19.99

Breaded and deep fried eggplant topped with tomato sauce, mozzarella and parmesan cheeses. Served over capellini pasta.

Baked Lasagna \$20.99

Homemade meat lasagna with a layered blend of ricotta, mozzarella and parmesan cheeses.

Penne Vodka Della Notte \$19.99

Smoked Italian prosciutto, peas, mushrooms and caramelized onions. Sautéed in a creamy vodka sauce.

Pappardelle Bolognese \$20.99

A creamy bolognese beef ragù, tossed with extra wide house made pasta.

Salsiccia Arrabbiata \$19.99

Housemade spicy tomato sauce with crumbled italian sausage. Served with penne pasta.

Substitute Gluten-Free Penne Pasta \$2.00

Risotti

Wild Mushroom Risotto \$21.99

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 \$24.99

Italian arborio rice slowly cooked with filet mignon tips, crispy pancetta, caramelized onions and carrots.

Gnocchi - Made in House

Gnocchi Al Forno \$19.99

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 \$20.99

Served with a fresh basil pesto, pine nuts, sun-dried tomatoes and parmesan cheese.

Truffle Gnocchi \$22.99

Served with a black truffle creamy fondue.

Mare From the Sea

Shrimp Scampi \$22.99

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

Fettuccine Mediterraneo \$29.99

Gulf shrimp and scallops, tossed with your choice of rosé sauce or a creamy alfredo sauce, tossed into fettuccine pasta, topped with jump lump crab.

Salmon Piccata \$24.99

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

Lobster Ravioli \$24.99

House made lobster and cheese stuffed ravioli in a rose cream sauce, topped with crab meat.

Linguine Alla Vongole \$21.99

Manila clams, roasted garlic in a trebbiano wine sauce. Drizzled with red chili infused olive oil.

Terra From the Land

Classic Chicken Parmigiana \$21.99

Breaded chicken breast, melted mozzarella cheese and tomato sauce. Served with spaghetti pasta.

Chicken Marsala \$21.99

Chicken breast sautéed with mushrooms in a marsala wine reduction sauce. Served with spaghetti pasta.

Chicken Piccata \$21.99

Chicken breast sautéed with lemon white wine sauce with capers. Served with spaghetti pasta.

Veal Saltimbocca \$26.99

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

Classic Veal Parmigiana \$25.99

Breaded veal cutlet, topped with mozzarella cheese and tomato sauce. Served with spaghetti pasta.

Grilled Pork Chop \$29.99

Grilled pork chop with garlic and rosemary. Topped with mild cherry peppers and served with garlic mashed potatoes.

Skirt Steak \$32.99

Skirt steak grilled to temperature with broccolini and garlic mashed potatoes.

Crab Cake MARKET \$

Served with coleslaw and french fries.

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