

# Lunch 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 your 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



DELLA NOTTE  
*Since 2003*

## Pasta Classics

### Spaghetti & Meatball \$15.99

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

### Fettuccine Alfredo \$14.99

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

### Eggplant Parmigiana \$17.99

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

### Baked Lasagna \$21.99

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

### Penne Vodka Della Notte \$16.99

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

### Pappardelle Bolognese \$17.99

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

### Salsiccia Arrabbiata \$18.99

House-made spicy tomato sauce with crumbled Italian sausage. Served with penne pasta.

### Substitute Gluten-Free Penne Pasta \$2.00

## Risotti

### Wild Mushroom Risotto \$16.99

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 \$22.99

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

## Gnocchi - Made in House

### Gnocchi al Forno \$16.99

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 \$17.99

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

### Truffle Gnocchi \$19.99

Served with black truffle creamy fondue.

## Mare From the Sea

### Shrimp Scampi \$21.99

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

### Fettuccine Mediterraneo \$27.99

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 \$26.99

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

### Lobster Ravioli \$21.99

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

### Linguine Alla Vongole \$19.99

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

## Terra From the Land

### Classic Chicken Parmigiana \$18.99

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

### Chicken Marsala \$18.99

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

### Chicken Piccata \$18.99

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

### Veal Saltimbocca \$23.99

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

### Classic Veal Parmigiana \$22.99

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 \$22.99

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