

HORS D'OEUVRES

Select four of the following at \$14.00 per person for your pre-dinner cocktail reception
(Additional charge for Shrimp, Crab, Seafood Hors d'oeuvres at \$16.00 per person)
For a (2) Hour Cocktail Reception only, the charge is \$35.00 per person - Up to 8 choices

Served butler style during the reception hour

Vitello Marches

Ground veal meatballs dusted with Mama Mandola breadcrumbs

Assorted Brushetta

Tomato basil, goat cheese pesto

Cilegia Tameto Stoffa Pollo

Cherry tomato stuffed with chicken salad and pecans

Caramelized Onion Tarts

Phyllo pastry cups filled with caramelized onions

Prosciutto con Tres Formaggi

Thinly sliced prosciutto wrapped around herbed cheeses

Stoffa Pestri

Rolled pastry stuffed and baked with sun dried tomatoes, Asiago cheese and a light pesto sauce

Spinaci and Sausage Frittata

Spinach, Italian sausage and mascarpone baked in an egg tort, cut into 1 inch squares

Soffio

Seasoned veal in a tomato sauce, wrapped in puff pastry

Salmon e Asparagi

Fresh asparagus tips wrapped with smoked salmon

Focaccia Crostini with Shrimp

Our homemade focaccia with arugula and shrimp drizzled with lemon vinaigrette

Crab Cakes

Jumbo lump crabmeat rolled in fresh mozzarella and spinach and dusted in seasoned bread crumbs

Cold Boiled Shrimp

Served with a zesty cocktail sauce

Gamberoni con Prosciutto

Gulf shrimp wrapped in prosciutto and grilled

Served buffet style during the reception hour

Involtini di Pollo

Medallions of grilled breast of chicken stuffed with spinach and roasted sweet peppers

Gnocchi Verde

Spinach and cheese dumplings baked in a tomato cream sauce

Sausage and Peppers

Sliced Italian fennel sausage with roasted peppers and grilled onions

Cannelloni di Carne

Small pasta tubes stuffed with seasoned ground veal and baked in a tomato cream sauce

Mozzarella en Carrozza

Our homemade focaccia stuffed with mozzarella and sautéed with caper butter sauce

Eggplant Saltimbocco

Sautéed eggplant rolled with prosciutto and mozzarella, topped with a touch of pomodoro sauce

Peppers and Anchovies

Grilled sweet peppers marinated with extra virgin olive oil, garlic, capers, and anchovies

Prosciutto con Asparagi

Prosciutto crudo, steamed asparagus and a lemon vinaigrette

Asparagus Mike Wells

Parmesan crusted asparagus with fresh jumbo lump crabmeat with a nino sauce

Shrimp Damian

Sautéed shrimp with a garlic, white wine, lemon and butter sauce

Calamari Fritti al Pomodoro

Fried calamari served with a light tomato basil sauce

Portobello alla Granchio

Grilled Portobello mushroom topped with sautéed lump crab meat and drizzled with lemon butter sauce

INSALATE

Insalata Mista 10.25

Classic Italian mixed salad with green olives and parmesan cheese

Verde Gorgonzola 10.25

Green salad with gorgonzola cheese and walnut dressing

Tomatoes Siciliano 11.25

Sliced beefsteak tomatoes with olives, sliced red onions and parmigiano with a red wine vinaigrette

Insalata Mona Lisa 11.25

Mixed lettuces with tomatoes, sweet roasted almonds and feta cheese topped with a creamy balsamic

Caesar Salad 11.50

Our house made Caesar dressing with homemade croutons

Tomatoes Caprese 10.25

Sliced beefsteak tomatoes, fresh mozzarella, and basil

ZUPPO

Minestrone 9.00

Traditional hearty vegetable soup

Milo Hamilton's Pasta e Fagioli 10.25

Italian pasta and bean soup

Lobster Bisque 12.75

Creamy bisque laced with sherry and served in a Tuscan bread bowl

PASTA

Spaghetti Carrettieri 16.00

Spaghetti pasta in a sauce of crushed tomato, garlic, olive oil and fresh basil

Spaghetti Bolognese 18.75

Spaghetti pasta tossed in our classic ragu meat sauce

Spaghetti Primavera 16.75

Pasta tossed with spring vegetables, garlic and olive oil

Spaghetti and Mama Mandola Meatballs 17.50

Spaghetti pasta with pomodoro sauce and Mama Mandola meatballs

Eggplant Parmesan 16.25

Baked eggplant with mozzarella cheese, fresh tomato sauce and basil, served with fettuccine pomodoro

Lasagna Bolognese 17.50

Pasta layered with ground veal, mozzarella, ricotta, and parmesan cheeses baked in pomodoro sauce

Ravioli 16.00

Choice of veal or sweet potato ravioli

Linguine alla Gamberoni 20.75

Linguine pasta, shrimp, basil, black garlic, cherry tomato tossed in aglio e olio

Spaghetti Broccoli 16.00

Spaghetti pasta tossed with broccoli, sun-dried tomatoes, mushrooms, garlic and oil, sprinkled with Mama Mandola breadcrumbs

Capellini Siciliano 18.25

Capellini pasta with roasted diced eggplant, capers, and ricotta cheese in a pomodoro sauce

Spaghetti Carbonara 20.75

Spaghetti pasta tossed with pancetta, onions, parmesan, and cream and finished with egg yolk

Linguine alla Vongole 24.50

Linguine pasta with clams tossed with your choice of white wine sauce or marinara sauce

POLLAMI

Pollo Lambertini 22.75

Chicken milanese with a lemon caper butter sauce, served with penne marinara

Pollo Menichino 25.25

Grilled balsamic marinated chicken breast topped with goat cheese and sun dried tomatoes with a lemon beurre blanc, served with mixed vegetables

Pollo alla Marsala 22.75

Sautéed chicken topped with mushrooms, prosciutto and Marsala wine, served with fettuccine alfredo

Chicken Parmesan 22.75

Chicken breast sautéed and dusted with Mama Mandola breadcrumbs and topped with fontina cheese, served with fettuccine pomodoro

Pollo alla Grattella 22.25

Marinated chicken with fresh rosemary and ammoghiu, served with roasted potatoes and sautéed spinach

CARNI

Veal Piccata 26.75

Veal scaloppines sautéed with lemon, fresh parsley with a white wine bianco, served with capellini burro

Veal Marsala 27.75

Veal scaloppines sautéed in Marsala wine with mushrooms and prosciutto, served with fettuccine alfredo

Costolette de Orrichietto 24.50

8 ounce pork chop dusted in Mama Mandola breadcrumbs topped with mozzarella, pesto, diced tomatoes and roasted pinenuts, served with mixed vegetables

Costolette de Maiale Albanese 26.50

8 ounce center cut pork chop marinated and grilled topped with caramelized onions, and raisins with a port wine reduction, served with roasted potatoes and green beans

Filetto Di Manzo 38.50

8 ounce filet mignon grilled and finished with ammoghiu, served with roasted potatoes and grilled asparagus

Costoletta alla Griglia 46.25

Grilled 14 ounce veal chop rubbed with fresh rosemary, served with garlic mashed potatoes and green beans

PESCI

Gamberoni Vincenzo 24.75

Gulf shrimp stuffed Italian style with crabmeat and served with capellini marinara

Shrimp Damian 25.50

Gulf shrimp sautéed with garlic, white wine and butter, served with fettuccine alfredo

Flounder Pizaola 26.50

Grilled flounder topped with gulf shrimp, olives, capers, and marinara sauce, served with fresh green beans

Trotelle alla Verdura 23.25

Grilled trout topped with grilled vegetables and ammoghiu, served with sweet potato ravioli with sage butter

Salmon Paillard 27.00

Grilled Atlantic salmon topped with basil pesto and mushroom trifolati served with roasted potatoes

Snapper Nino Jr. 29.75

Grilled fillet of snapper with shrimp, tomatoes, fresh mint, and basil buerre blanc, served with roasted potatoes and green beans

Snapper Butera 38.25

Grilled gulf red snapper topped with jumbo lump crabmeat and light basil oil, served over cannellini carrettieri and sautéed spinach

Branzino Azzurro 42.75

Grilled herb dusted sea bass and jumbo lump crabmeat over cannellini carrettieri and sautéed spinach with a white wine bianco

DAMIAN'S
CUCINA ITALIANA

DOLCI

Tiramisu 9.25

Layers of sweetened rum-flavored mascarpone cheese, chocolate and ladyfingers flavored with espresso

Italian Cream Cake 9.25

Damian's classic pecan studded cake with mascarpone filling

Tuscan Bread Pudding 8.25

Served with Jack Daniel's bourbon sauce

Lemon Meringue Pie 9.50

Shortbread crust filled with lemon custard and topped with a brown sugar meringue

Infusione di Cioccolato 9.25

Layers of brownie, milk chocolate mousse and whipped cream

Sea Salted Caramel Chocolate Layer Cake 9.50

Chocolate cake layered with sea salted caramel

White Chocolate Cheesecake 9.50

Creamy white chocolate cheesecake topped with fresh mixed berries