

THE DINING ROOM at The DARLINGTON HOUSE

We at Darlington House are proud to provide you with a large selection of local, sustainable and organic products

Dinner Restaurant Week Menu

Three Course Dinner 35

choose any appetizer, main course and dessert

ANTIPASTI

fritto misto - crispy calamari & shrimp with a spicy marinara sauce 15

polenta & funghi - warm polenta with mixed mushrooms and parmesan shavings 14

prosciutto black label, from Parma, aged 24 months, parmigiano regiano, olives with pizza bianca 16

caprese fresh mozzarella with sliced fresh tomatoes, basil, balsamic glaze 12

mista organic mixed greens with carrots julienne in a balsamic vinaigrette 10

arugola - organic arugula, fresh apples, parmesan shavings in a lemon vinaigrette 10

cesare - romaine lettuce, rosemary croutons, caesar dressing, parmesan cheese 10

spinaci - organic baby spinach, roasted red beets, chick peas, goat cheese, balsamic vinaigrette 11

zuppa del giorno - soup of the day 10

PASTE E RISOTTI

**fresh pastas made in house by hand*

***gnocchi** with fresh peeled tomatoes, basil, extra virgin olive oil 22

***tortelloni** filled with roasted butternut squash in a parmigiano, butter and sage 24

***cannelloni** stuffed with veal & spinach, béchamel and fresh tomato sauce 26

***tagliolini** with salmon, leeks and sundried tomatoes in a pink vodka sauce 24

***fettuccini** - classic bolognese meat ragu 22

***cavatelli** with lamb ragu in a nebbiolo wine, peas and carrots 24

***lasagna tre carni** - three meat lasagna, béchamel sauce, tomato fondue 24

***ravioli** - spinach, ricotta cheese, tomato and basil sauce 23

spaghetti carbonara in a cream sauce with pancetta, onions, egg yolk and parmesan 22

penne all'arrabiata with a spicy tomato sauce 18

risotto with porcini and mixed mushrooms topped with parmesan shavings 27

**fresh pastas, all made in house - Gluten Free options available*

PESCE - CARNE

salmone - grilled alaskan salmon over braised lentils and spinach with basil aioli sauce 28

scallopini chicken breast "piccata style" with lemon & capers, served with basil mashed potatoes 25

pollo parmigiana - breaded and pounded chicken breast, topped with tomato sauce and mozzarella 27

brassato della zia braised beef in a chianti wine & vegetable sauce over polenta 26

bistecca - grilled NY angus strip steak robespierre style
with pepperonata della zia and crispy potato cake 32 add 5 for restaurant week

**Items subject to change depending on availability*

For Reservations 202.332.3722
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