

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

Lunch Restaurant Week Menu

Three Course Lunch 22

choose any appetizer, main course and dessert

ANTIPASTI & SALADS

- fritto misto** - crispy calamari & shrimp with spicy marinara sauce 14
- polenta & funghi** - warm polenta with mixed mushrooms and parmesan shavings 13
- mista** organic mixed greens with carrots julienne in a balsamic vinaigrette 10
- caprese** - sliced fresh mozzarella, tomatoes, basil & balsamic glaze 12
- arugola** - organic arugula, sliced apples, parmesan shavings, lemon vinaigrette 10
- caesar** - romaine lettuce, rosemary croutons, parmesan cheese, caesar dressing 8
- spinaci** - organic baby spinach, roasted red beets, chick peas, goat cheese, balsamic dressing 11
- zuppa del giorno** soup of the day 8

PASTAS - RISOTTI - SECONDI

**fresh pastas made by hand*

- ***tortelloni** filled with roasted butternut squash in a parmigiano, butter and sage 19
- ***gnocchi** with fresh peeled tomatoes, basil, extra virgin olive oil 18
- ***tagliolini** with salmon, leeks and sun dried tomatoes in a pink vodka sauce 17
- ***cannelloni** stuffed with veal & spinach a béchamel and fresh tomato sauce 21
- ***cavatelli** with lamb ragu in a nebbiolo wine, peas and carrots 21
- ***fettuccini** - classic bolognese meat ragu 16
- ***ravioli** - spinach and ricotta cheese, tomato sauce with basil 13
- spaghetti carbonara** in a cream sauce with pancetta, onions, egg yolk and parmesan 16
- penne all'arrabiata** with a spicy tomato sauce 13
- risotto** with porcini and mixed mushrooms, topped with parmesan shaving 21
- salmone** - grilled alaskan salmon, sautéed spinach and lentils, basil aioli 22
- scallopini** chicken breast "piccata style" with lemon & capers, served with basil mashed potatoes 23
- 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 24
- bistecca** - grilled NY angus strip steak robespierre style
with peperonata della zia and crispy potato cake 32 add 5 for restaurant week

SWEET ENDINGS...

- tiramisu della casa** ladyfingers dipped in espresso with mascarpone cheese 8
- warm apple tart** with vanilla gelato and caramel sauce 8
- cannoli** with chocolate chips & ricotta cheese 8
- warm donut holes** with chocolate & caramel dipping sauces 8

**Items subject to change depending on availability*

For Reservations 202.332.3722
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