

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

Summer Restaurant Week Menu 2017

Please choose any antipasto, pasta or entree and dessert for \$35 per person

ANTIPASTI

fritto misto - crispy calamari & shrimp with a spicy marinara sauce 14

salsiccia - grilled luganiga over a bed of cannellini bean salad with celery, red onions, parsley and EVOO 12

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 a balsamic vinaigrette 9

arugola - organic arugula, fresh strawberries, 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*

rigatoni al'amatriciana with pancetta, onions, tomato sauce and aged ricotta salata 26

***cannelloni** stuffed with veal & artichokes a béchamel and fresh tomato sauce 24

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

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

***trenette** with mixed mushrooms, tomato filet, spinach and extra virgin olive oil 22

***lasagna della zia** - three meat lasagna, béchamel sauce, tomato fondue 24

***ravioli** - spinach, ricotta cheese, tomato and basil sauce 21

spaghetti carbonara in a cream sauce with pancetta, onions, egg yolk and parmesan 21

penne all'arrabiata style with a spicy tomato sauce 18

risotto del giorno - risotto of the day M/P

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

PESCE - CARNE

salmone - grilled alaskan salmon over a bed of lentils, spinach and basil aioli 28

pesce del giorno fish of the day M/P

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

scallopini seared chicken breast served piccata style with lemon and capers, basil mashed potatoes 25

bistecca - grilled NY angus strip steak robespierre style and a mushrooms sauce, sautéed baby spinach, rosemary roasted potatoes 32 add \$5 for restaurant week