

## 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 Dinner 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

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#### 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

*\*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

**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 35 add \$5 for restaurant week