

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 Lunch Restaurant Week Menu 2017

Please choose one antipasto, main course and dessert \$22 per person

ANTIPASTI & SALADS

fritto misto - crispy calamari & shrimp with spicy marinara sauce 12

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

mista organic mixed greens with a balsamic vinaigrette 9

caprese - sliced fresh mozzarella, tomatoes, basil & balsamic glaze 12

arugola - organic arugula, sliced pear, parmesan shavings, lemon vinaigrette 8

caesar - romaine lettuce, rosemary croutons, parmesan cheese, caesar dressing 8

spinaci - organic baby spinach, roasted red beets, chick peas, goat cheese, balsamic dressing 9

zuppa del giorno soup of the day 8

BURGERS - PANINI - SKIZZAS

DH burger - DH sauce, brioche bun, L&T 13

cheddar burger - DH sauce, spiked onions, L&T 14

salmon burger - basil aioli, goat cheese L&T 14

sophia lauren - grilled chicken breast, arugula, roasted peppers, goat cheese 14

classico - prosciutto di parma, mozzarella, tomato, pesto sauce 16

PASTAS - RISOTTI - SECONDI

**fresh pastas made by hand*

rigatoni al'amatriciana with pancetta, onions, tomato sauce and aged ricotta salata 19

***tagliolini** with salmon, leeks and sun dried tomatoes in a pink vodka sauce 17

***cannelloni** stuffed with veal & artichokes a béchamel and fresh tomato sauce 18

***trenette** with mixed mushrooms, tomato filet, spinach and extra virgin olive oil 16

***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 15

penne all'arrabiata style with a spicy tomato sauce 13

salmone - grilled alaskan salmon, sautéed spinach and lentils, basil aioli 22

scallopini seared chicken breast served piccata style with lemon and capers, basil mashed potatoes 20

bistecca - grilled NY angus strip steak robespierre style and a mushrooms sauce, sautéed baby spinach, rosemary roasted potatoes 22 add \$5 for restaurant week

*Please advise your waiter of any food allergies or special dietary requirements
Consuming raw/undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
20% gratuity is added to party of 6 and more 8.15.17*