

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

Fall Dinner Menu

ANTIPASTI

- fritto misto** - crispy calamari & shrimp with a spicy marinara sauce 15
- salsiccia** - grilled luganiga sausage over braised cannellini beans "ucelleto style" 14
- eggplant parmigiana** with smoked mozzarella & tomato fondue 13
- caprese** fresh mozzarella with sliced fresh tomatoes, basil, balsamic glaze 12
- polenta & funghi** - sautéed porcini & mixed mushroom over polenta with parmesan shavings 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 - RISOTTI

**fresh pastas made in house by hand*

- ***tortelloni** filled with roasted butternut squash in butter & sage topped with parmesan cheese 24
- ***garganelli** with artichokes & shrimp in a fresh tomato sauce, lightly spicy 27
- ***tagliolini** with salmon, sundried tomatoes & green peas in a pink vodka sauce 24
- pappardelle** with mushrooms & spinach, roasted pine nuts 20
- ***gnocchi** with gorgonzola dolce, cream sauce & toasted walnuts 22
- ***fettuccini** - classic bolognese meat ragu 22
- ***cavatelli** with lamb ragu in a nebbiolo wine, peas and carrots 23
- ***ravioli** - stuffed with spinach & ricotta cheese in a fresh tomato & basil sauce 23
- ***cannelloni** stuffed with veal & spinach, béchamel and fresh tomato sauce 26
- ***lasagna tre carni** - three meat lasagna, béchamel sauce, tomato fondue 24
- spaghetti carbonara** in a cream sauce with pancetta, onions, egg yolk and parmesan 22
- penne all'arrabiata** with a spicy tomato sauce 18
- risotto** of the day MP

PESCE - CARNE

- salmone** - grilled alaskan salmon over braised lentils and spinach with basil aioli sauce 28
- pollo alla parmigiana** lightly breaded with tomato sauce and mozzarella cheese & sautéed spinach 26
- scallopini** chicken breast "piccata style" with lemon & capers, served with basil mashed potatoes 25
- spezzatino di vitello** veal stew with carrots, peas, potatoes over polenta 26
- bistecca** - grilled NY angus strip steak robespierre style w/ a mushrooms sauce & garlic mashed potatoes 32