

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

Winter Restaurant Week Menu 2019

Three Course Dinner \$35 per person
Choose an Antipasto, Main Course & Dessert

ANTIPASTI

- fritto misto** - crispy calamari & shrimp with a spicy marinara sauce 15
- eggplant parmigiana** with smoked mozzarella & tomato fondue 13
- funghi & polenta** sautéed porcini & mixed mushroom over polenta with parmesan shavings 14
- caprese** fresh mozzarella with sliced fresh tomatoes, basil, balsamic glaze 12
- arugola** - organic arugula, fresh apples, parmesan shavings in a lemon vinaigrette 11
- spinaci** - organic baby spinach, roasted red beets, chick peas, goat cheese, balsamic vinaigrette 11

MAIN COURSE

**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, tomato filet & roasted pine nuts 24
 - ***gnocchi di patate** in a gorgonzola dolce cream sauce and toasted walnuts 22
 - ***fettuccini** - classic bolognese meat ragu 24
 - ***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
- salmone** - grilled alaskan salmon over braised lentils and spinach with basil aioli sauce 28
- branzino** grilled with a Prosecco sauce, sautéed zucchini & roasted potatoes 36 add \$5 for RW
- scaloppini** chicken breast "piccata style" with lemon & capers, basil mashed potatoes & broccoli rabe 27
- veal milanese** lightly pounded & breaded with tomato concasse & DH fries 38 add \$5 for RW
- bistecca** - grilled NY angus strip steak robespierre style peperonata della zia 32 add \$5 for RW

SWEET ENDINGS...

- warm apple puff pastry tart** with caramel and vanilla gelato 9
- bomboloni** warm donut holes with chocolate and caramel dipping sauces 9
- tiramisu della casa** lady fingers dipped in espresso with mascarpone & cocoa powder 9
- cannoli** stuffed with chocolate chips & ricotta cheese, dipped in chocolate 9
- chocolate molten lava cake** with fresh whipped cream and raspberry coulis 9
- gelati & sorbetti** assortment of flavors 9