

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 \$22 per person

Choose an Antipasto, Main Course & Dessert

ANTIPASTI

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

eggplant parmigiana with smoked mozzarella & tomato fondue 11

funghi & polenta sautéed porcini & mixed mushroom over polenta with parmesan shavings 11

caprese fresh mozzarella with sliced fresh tomatoes, basil, balsamic glaze 12

arugola - organic arugula, fresh apples, parmesan shavings in a lemon vinaigrette 10

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 19

***garganelli** with artichokes & shrimp in a fresh tomato sauce, lightly spicy 24

***tagliolini** with salmon, sundried tomatoes & green peas in a pink vodka sauce 17

***pappardelle** with mushrooms & spinach, tomato filet & roasted pine nuts 18

***gnocchi di patate** in a gorgonzola dolce cream sauce and toasted walnuts 16

***fettuccini** - classic bolognese meat ragu 16

***cavatelli** with lamb ragu in a nebbiolo wine, peas and carrots 23

***ravioli** - stuffed with spinach & ricotta cheese in a fresh tomato & basil sauce 21

***cannelloni** stuffed with veal & spinach, béchamel and fresh tomato sauce 19

***lasagna tre carni** - three meat lasagna, béchamel sauce, tomato fondue 17

spaghetti carbonara in a cream sauce with pancetta, onions, egg yolk and parmesan 16

salmone - grilled alaskan salmon over braised lentils and spinach with basil aioli sauce 22

branzino grilled with a Prosecco sauce, sautéed zucchini & roasted potatoes 32 add \$5 for RW

scaloppini chicken breast "piccata style" with lemon & capers, basil mashed potatoes & broccoli rabe 23

veal milanese lightly pounded & breaded with tomato concasse & DH fries 32 add \$5 for RW

bistecca - grilled NY angus strip steak robespierre style peperonata della zia 28 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