

Contorni ~ Side Dishes

	Small	Large
Cavolo Nero sauteed kale, garlic, extra virgin olive oil	40.00	85.00
Broccoli steamed broccoli or sauteed broccoli, garlic, extra virgin olive oil	40.00	60.00
Escarole sauteed escarole, garlic, extra virgin olive oil	35.00	60.00
Roasted Potatoes roasted rosemary scented potatoes	25.00	60.00

Dolci ~ Desserts

Tiramisu mascarpone cream, ladyfinger cookies, espresso, sweet vermouth, cocoa powder	50.00	80.00
Cheesecake ricotta filled cheesecake, natural orange essence	40.00	n/a
Tartufo Americano (sold individually) vanilla & chocolate gelato, separated by a cherry, almond covered in cinnamon chocolate coatin	4.50 each	
Coppa Spagnola (sold individually) vanilla & amerna cherry gelato swirled together topped with amarena cherries	6.50 each	
Tartufo Italiano (sold individually) zabaione cream center surrounded by chocolate gelato, crushed hazelnuts, cocoa powder	6.00 each	
Coppa Cafe (sold individually) fior di latte gelato, rich coffee, cocoa swirl, espresso beans	6.50 each	
Limone Ripieno lemon sorbet served in it's natural shell	6.50 each	

Sizes	S	L
Serves	8-12	15-20



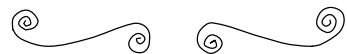
Di Nardo's Restaurant

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Di Nardo's Restaurant Catering Menu



Antipasti ~ Appetizers

	Small	Large
Zucchini Fritti fried zucchini with marinara sauce	30.00	55.00
Mozzarella Caprese fresh mozzarella, tomatoes, basil, extra virgin olive oil	50.00	85.00
Cime di Rape sauteed broccoli rabe, garlic, extra virgin olive oil	60.00	110.00
Calamari Fritti fried calamari with marinara sauce	55.00	100.00
Antipasto Della Casa salami, prosciutto, provolone & parmesan cheese, black olives, roasted peppers, mozzarella, sliced tomatoes, cannellini beans, marinated mushrooms	85.00	150.00

Insalata ~ Salads

Cesare romaine, garlic croutons, parmesan cheese, cesare dressing	35.00	55.00
Cavolo Nero e Broccoletti kale, brussels sprouts, almonds, pecorino cheese, mustard-lemon dressing	40.00	65.00
Caprino baby greens, breaded goat cheese balls, pears, walnut, white wine-vinegar dressing	40.00	65.00
Contadina baby greens, apples, pear, gorgonzola cheese, walnuts, balsamic vinaigrette	40.00	65.00
Mista mixed greens, tomatoes, carrots, onions, black olives, radicchio, cucumber, house dressing	30.00	50.00

Primi Piatti ~ Pastas

Ravioli al Pomodoro homemade cheese filled ravioli in tomato sauce	45.00	80.00
Lasagne alla Bolognese homemade lasagna sheets with meat, tomato and béchamel sauce	75.00	145.00
Rigatoni Checca rigatoni, fresh mozzarella, basil, fresh tomatoes	60.00	110.00
Orecchiette con Rape e Salsiccia ear shaped pasta, broccoli rabe, sausage, garlic, extra virgin olive oil	65.00	120.00
Penne alla Norma penne, eggplant, ricotta salata, plum tomato- onion sauce	65.00	120.00
Penne all'Amatriciana penne, bacon-onion-tomato sauce	60.00	115.00
Lasagne Vegetariane homemade lasagna sheets with mixed vegetables in marinara sauce	70.00	145.00
Rigatoni Siciliana rigatoni, fresh mozzarella, eggplant, tomato sauce	65.00	120.00
Penne Vodka penne, vodka sauce	45.00	90.00
Farfalle con Salmone e Rucola bow tie pasta, fresh & smoked salmon, rucola, pink sauce	70.00	130.00
Gnocchi alla Bolognese homemade gnocchi, Bolognese style meat sauce	65.00	110.00
Ravioli di Spinaci spinach & ricotta filled ravioli in butter & sage	55.00	90.00
Spaghetti alla Marinara spaghetti, marinara sauce (cheese optional)	40.00	75.00
Rigatoni Bolognese rigatoni, Bolognese style meat sauce	55.00	115.00

Primi Piatti~ Pasta Cont.

	Small	Large
Linguine con Vongole linguine, clams (white wine or marinara sauce)	75.00	135.00
Spaghetti con Polpette di Pollo spaghetti, home made chicken meatball, marinara sauce	65.00	115.00
Penne al Forno penne baked with ricotta cheese & mozzarella cheese, tomato sauce	60.00	95.00

Secondi Piatti ~ Entrees

Veal		
Piccata di Vitello veal scaloppine, lemon, white (capers optional)	75.00	150.00
Scaloppine di Vitello al Marsala veal scaloppine, mushrooms, prosciutto, marsala wine sauce	80.00	160.00
Scaloppine di Vitello alla Parmigiana breaded veal scaloppine, mozzarella cheese, tomato sauce	40.00	160.00
Scaloppine di Vitello alla Francese egg battered veal scaloppine, lemon, white wine	75.00	150.00
Scaloppine di Vitello alla Cardinale veal scaloppine, eggplant, prosciutto, roasted peppers, mozzarella cheese, demi- glace	50.00	100.00
Chicken		
Pollo alla Parmigiana breaded chicken scaloppine, marinara sauce, mozzarella cheese	30.00	65.00
Piccata di Pollo chicken scaloppine, lemon, white wine (capers optional)	60.00	125.00
Petti di Pollo al Marsala chicken scaloppine, mushrooms, prosciutto, marsala sauce	70.00	140.00
Petti di Pollo alla Francese egg battered veal scaloppine, lemon, white wine	65.00	130.00
Pollo alla Scarpariello chicken, rosemary, white wine, brown sauce, lemon	50.00	125.00
Pollo alla Cacciatora chicken, peppers, onions, mushrooms, tomato sauce	55.00	120.00
Pollo alla Monica chicken, eggplant zucchini, tomato, smoked mozzarella cheese, demi-glace	45.00	90.00
Pollo Tartufato e Cannellini parmesan crusted chicken, cannellini beans, escarole, white truffle oil	65.00	135.00
Fish		
Gamberoni Francese egg battered shrimp, lemon	60.00	120.00
Salmone Arrosto grilled salmone	60.00	140.00
Sogliola alla Fiorentina egg-battered sole fillet, lemon white wine	75.00	150.00
Eggplant		
Melanzane alla Parmigiana breaded eggplant, tomato sauce, mozzarella cheese	50.00	100.00
Involtoni di Melanzane breaded eggplant rolled & filled with ricotta & mozzarella cheese, tomato sauce	55.00	110.00