



Antipasti

Cheese Garlic Bread	9.95
Bruschetta	10.95
Sliced baguette with tomato, basil & garlic	
Charbroiled Hanger Steak (GF without zip & bread)	28.95
Sliced, zip sauce, served with garlic bread	
Calamari Trifolati	18.95
French fried squid	
Calamari Arrabbiata	20.95
Flash fried and tossed, spicy hot	
Roasted Red Bell Peppers and Sausage (GF)	18.95
Parmesan Rosemary Fries	10.95
Sautéed Spinach, Olive Oil, Garlic (GF)	9.95
Meatballs with Ricotta	16.95
Carciofi Fritti	19.95
Tempura fried artichoke hearts, limoncello aioli	
Scampi Da Edoardo (GF)	24.95
Sautéed shrimp, artichokes, capers, garlic, white wine, lemon	
Escargot Bourguignonne	16.95
Baked with mushroom caps, butter, garlic, bread crumbs & parsley	
Burrata and Prosciutto	20.95
Parmigiano Reggiano, Mediterranean Olives	

Pizze

Margherita	15.95
Tomato sauce, mozzarella, basil	
Americana	16.95
Tomato sauce, pepperoni, mushrooms, mozzarella	
Lombardia	16.95
Tomato sauce, mushrooms, Italian sausage, green olives, mozzarella	
Quattro Formaggi	16.95
Mozzarella, parmigiano, provolone, fontina, spring mix	
Da Edoardo	15.95
E.V.O.O., parmigiano, mozzarella, fresh and sundried tomatoes	

GLUTEN FREE CRUST \$5 ADDITIONAL CHARGE

Zuppe e Insalate

Minestrone Da Edoardo	7.95
Da Edoardo Side House Salad (GF)	8.95
Da Edoardo Dinner House Salad (GF)	12.95
With Chicken add 8 With Salmon add 18 With Shrimp (1) add 7	
Caesar Salad** (GF)	14.95
With Chicken add 8 With Salmon add 18 With Shrimp (1) add 7	
Bistecca con Rucola (GF)	36.95
Sliced hanger steak, arugula, Maytag bleu cheese, grape tomatoes, pickled red onion	
Insalata alla Milanese	26.95
Arugula, Parmigiano Reggiano, grape tomatoes, lemon vinaigrette, breaded chicken	

Da Edoardo house made creamy bleu or crumbled bleu cheese additional.

Pasta della Casa

Lasagne Verde alla Bolognese	26.95
Layered spinach pasta, béchamel, Bolognese sauce, oven baked	
Cannelloni alla Fiorentina	26.95
Spinach pasta filled with ricotta cheese, light tomato cream sauce, oven baked	
Cannelloni Da Edoardo	26.95
Pasta filled with chicken and veal, Bolognese sauce, oven baked	
Tortellini “Marcella Hazan”	28.95
Chicken and veal filled pasta tossed with light cream, prosciutto, peas	
Gnocchi di Patate	28.95
Potato dumplings, Palomino (meat sauce, light cream) or Pomodoro (tomato, light cream)	

Pasta entrées served with Da Edoardo house salad or Da Edoardo minestrone,
Da Edoardo house made creamy bleu or crumbled bleu cheese additional.
Caesar salad \$6 with entrée

*** GLUTEN FREE PASTA AVAILABLE FOR \$4 ADDITIONAL CHARGE

Carni

Hand Cut Aged, USDA Prime
Entrees served with Da Edoardo house salad or
Da Edoardo minestrone, starch & fresh vegetable accompaniment

18 oz. Delmonico Steak, Charbroiled (GF)	68.95
Boneless ribeye, rosemary cracked pepper butter	
•16 oz. Kansas City Steak	59.95
Bone-in New York, green peppercorn sauce	
•Filet Mignon, Charbroiled	9 oz. 62.95
Demi glacé, mushroom cap	
5 oz.	38.95
•Steak Diane, “Elegante”	62.95
Two petite filets of beef, brandy sauce, fresh mushrooms	
•Terra e Mare	52.95
5 oz. filet , 2 grilled shrimp	

•GF available without sauce

Piatti Speciali

Scaloppine di Vitello Saltimbocca alla Romana	38.95
Medallions of veal sautéed with white wine, prosciutto, fontina cheese, fresh mushrooms	
Scaloppine di Vitello Marsala	34.95
Medallions of veal sautéed in marsala wine, fresh mushrooms	
Scaloppine di Vitello Piccata	34.95
Medallions of veal sautéed in white wine, lemon, butter, baby artichoke hearts	
Petto di Pollo Saltimbocca	30.95
Breast of chicken sautéed with white wine, prosciutto, fontina cheese, fresh mushrooms	
Petto di Pollo Marsala	26.95
Breast of chicken sautéed in marsala wine, fresh mushrooms, sun-dried tomatoes	
Petto di Pollo Piccata	26.95
Breast of chicken sautéed in white wine, lemon, butter, baby artichoke hearts, capers	
Petto di Pollo alla Milanese	28.95
Breaded chicken, arugula, lemon	
Risotto alla Primavera	26.95
Fresh vegetables, Parmigiano Reggiano	
With Chicken add 8 With Salmon add 18 With Shrimp (1) add 7	
Eggplant Parmesan	26.95
Breaded eggplant, rich tomato sauce, mozzarella, oven baked	

Pesce

Chilean Sea Bass Livornese (GF)	46.95
Tomatoes, capers, Mediterranean olives, E.V.O.O	
Filetto di Salmone (GF without sauce)	34.95
Scottish salmon, broiled, lobster sauce	
Scampi alla Griglia (GF)	44.95
Grilled Gulf shrimp, garlic parsley butter	
Fried Michigan Lake Perch	30.95
French fries, tartar sauce, lemon	
Broiled Half Maine Lobster	38.95
Drawn butter, breadcrumbs	

Pasta Secca

Spaghetti alla Napoletana***	20.95
Spaghetti with fresh tomato sauce, fresh ricotta With meatballs 22.95	
Tagliatelle alla Bolognese***	24.95
Meat sauce With sausage 27.95	
Penne Da Edoardo***	26.95
Italian sausage, spicy tomato sauce, light cream	
Fettuccine all'Aragosta	42.95
Broiled half lobster, rock shrimp and rich lobster sauce	
Cauliflower Linguine alla Primavera (GF & V)	24.95
Fresh vegetables, E.V.O.O., garlic	

No Separate Checks Please
NO SUBSTITUTIONS

*Can be cooked to order. **Consuming raw or under cooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness, especially if you have a medical condition.

20% gratuity added to parties of 6 or more

If you use a credit card, we will charge an additional 3% to help offset processing costs.
This amount is not more than what we pay in fees. We do not surcharge debit cards.

Wine List

Champagne and Sparkling		split	bottle	Valpolicella and Amarone			
1	Veneto, Prosecco, Casa Farive	11	40	48	Veneto, Campofiorin Rosso del Veronese, Masi		45
2	California, Brut Rosé, Chandon	12	55	49	Veneto, Amarone della Valpolicella, Cesari		110
3	Champagne, Reims, Veuve Cliquot ‘Yellow Label’		145	50	Veneto, Valpolicella Ripasso, Remo Farina	14	56
4	Champagne, Tours-sur- Marne, Laurent Perrier ‘la Cuvée’	25	95	51	Veneto, Valpolicella Ripasso Classico Superiore, Luigi Righetti		52
5	Piemonte, Moscato d’ Asti, Vietti		45	52	Veneto, Amarone Della Valpolicella Classico, Luigi Righetti		68
6	Piemonte, Moscato d’ Asti (1/2 bottle), Ceretto		36				
Rosé		glass	bottle	Barbera and Dolcetto			
7	Toscana, Tenuta Monteti	12	48	53	Piemonte, Barbera d’ Alba, Vietti ‘Tre Vigne’		60
8	Cotes du Provence, AIX		60	54	Piemonte, Dolcetto d’ Alba, Guido Porro ‘Vignal I-Pari’		55
				55	Piemonte, Barbera d’ Alba, Paolo Scavino		45
Pinot Grigio				Nebbiolo			
9	Alto Adige, Peter Zemmer		42	56	Piemonte, Langhe Rosso, Vietti ‘Perbacco’		70
10	Friuli, Jermann		55	57	Piemonte, Langhe Rosso, Angelo Negro ‘Angelin’		48
11	Friuli, Pighin	12	48	58	Piemonte, Barolo, Vietti ‘Castiglione’		110
				59	Piemonte, Barbaresco, Luigi Giordano ‘Cavanna’		80
Sauvignon Blanc				60	Piemonte, Barbaresco, Produtorri		88
12	Alto Adige, Cantino Terlan ‘Terlaner Classico’		52	61	Piemonte, Barbaresco, Ceretto ‘Bernadot’		190
13	Napa, Stags Leap Wine Cellars ‘Aveta’		85	62	Piemonte, Lange Rosso, Gaja Sito Moresco		125
14	Sonoma, Ferrari-Carano ‘Fumé Blanc’	14	56				
15	North Coast, Duckhorn		70	Zinfandel			
16	Marlborough, Spy Valley	14	56	63	Alexander Valley, St. Francis, ‘Old Vine’		50
Chardonnay				Cabernet and Blends			
18	Napa, Cakebread Cellars		85	64	Napa Valley, S by Ray Signorello		145
19	Santa Lucia Highlands, Chardonnay, Mer Soleil	15	60	65	Napa Valley, Frank Family		110
20	Napa Valley, Stag’s Leap Wine Cellars ‘Karia’		65	66	Napa Valley, Cab Franc/Merlot, Celani Family ‘Tenacious’		120
21	Napa, Rombauer Vineyards		85	67	Napa Valley, Celani Family Vineyards		190
22	Russian River, Ramey Vineyards		90	68	Napa Valley, Worthy ‘Sophia’s Cuvée’		80
23	Burgundy, Macon-Villages, Deux Roches	14	56	69	*Napa Valley, Stag’s Leap Cellars ‘Artemis’		145
24	Napa Valley, Far Niente		125	70	Napa Valley, Terra Valentine		80
				71	Napa Valley, Cakebread Cellars		135
Aromatic Wines				72	Alexander Valley, Set in Stone	22	88
25	Germany, Riesling, Urban by Nik Weis	11	44	73	Paso Robles, Cabernet Sauvignon, Donati Family Vineyards	16	64
				74	Napa Valley, Faust by Quintessa		105
Pinot Noir				75	Alexander Valley, Silver Oak		160
28	Burgundy, Givry, Domaine de la Ferte		90	76	Sonoma, Simi		60
29	Central Coast, Calera	15	60	77	Napa Valley, Claret, Ramey Vineyards		95
30	Santa Lucia Highlands, Belle Glos ‘Las Alturas’		60	78	Sonoma, Benziger		40
31	Willamette Valley, Argyle		58	82	Napa Valley, Joseph Phelps Vineyards		160
				83	Napa Valley, Far Niente Winery		200
Sangiovese and Blends				84	Bordeaux, Pauillac, La Chapelle de Haut-Bages Libéral		82
33	Toscana, Chianti Classico Gran Selezione, Tolaini		85	85	Bordeaux, Pessac Léognan, Château Les Carmes Haut-Brion 'Le C'		96
34	Toscana, Chianti Classico Riserva, Brancaia		85	87	Napa Valley, Howell Mountain, Cade		240
35	Toscana, Chianti Classico Riserva Antinori ‘Tenuta Marchese’		98				
36	Toscana, Chianti Classico, Antinori, ‘Peppoli’		62	Super Tuscan			
37	Toscana, Chianti Classico, Felsina ‘Berardenga’		60	89	Toscana, Brancaia 'Tre Rosso'		60
38	Toscana, Rosso di Montalcino, Donatella Cinelli Colombini		65	90	Toscana, Tenuta di Arceno 'Il Fauno di Arcanum'		75
39	Toscana, Carmignano, Piaggia 'Il Sasso'		76	91	*Toscana, Bolgheri, Gaja, Ca’ Marcanda 'Promis'		115
40	Toscana, Chianti Rufina, Villa di Vetrice	12	48	92	Toscana, Tolaini ‘Al Passo’	17	68
41	Toscana, Brunello di Montalcino, San Felice ‘Campogiovanni’		135	93	Toscana, Bolgheri, Poggio al Tesoro 'Il Seggio'		88
42	Toscana, Brunello di Montalcino, Donatella Cinelli Colombini		115	94	Toscana, Brancaia, ‘Il Blu’		200
				95	*Bolgheri, Campo al Mare		66
Merlot and Blends				96	*Toscana, Tenuta San Guido ‘Guidalberto’		130
44	Bordeaux, Saint-Emilion Grand Cru, Château Rol Valentin 'Les Valentines'		60	97	*Toscana, Marchese Antinori ‘Tignanello’		275
45	Napa, Duckhorn Vineyards		98	99	*Toscana, Tenuta San Guido, 'Sassicaia'		495
46	Sonoma, Ferrari-Carano		56				
47	Napa, Celani Family Vineyards ‘Robusto’		65	House Wines			
					Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio and Chardonnay	10	40
				*Limited Availability			