



Antipasti

Cheese Garlic Bread.	9.95
Bruschetta.	10.95
<i>Sliced baguette with tomato, basil & garlic</i>	
Charbroiled Hanger Steak (GF without zip & bread)	28.95
<i>Sliced, zip sauce, served with garlic bread</i>	
Calamari Trifolati	18.95
<i>French fried squid</i>	
Calamari Arrabbiata.	20.95
<i>Flash fried and tossed, spicy hot</i>	
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
Scampi Da Edoardo (GF)	24.95
<i>Sautéed shrimp, artichokes, capers, garlic, white wine, lemon</i>	
Escargot Bourguignonne	16.95
<i>Baked with mushroom caps, butter, garlic, bread crumbs & parsley</i>	

Pizze

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

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
<i>With Chicken add 8 With Salmon add 18 With Shrimp (1) add 7</i>	
Caesar Salad** (GF).	14.95
<i>With Chicken add 8 With Salmon add 18 With Shrimp (1) add 7</i>	
Insalata alla Milanese	26.95
<i>Arugula, Parmigiano Reggiano, grape tomatoes, lemon vinaigrette, breaded chicken</i>	
Tagliata con Rucola (GF)	36.95
<i>Sliced hanger steak, arugula, Maytag bleu cheese, grape tomatoes, pickled red onion</i>	
<i>Da Edoardo house made creamy bleu or crumbled bleu cheese additional.</i>	

Pasta della Casa

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

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
<i>Boneless ribeye, rosemary cracked pepper butter</i>	
•16 oz. Kansas City Steak.	59.95
<i>Bone-in New York, green peppercorn sauce</i>	
Braised Lamb Shank.	44.95
<i>Gourmet mushroom risotto, natural jus</i>	
•Filet Mignon, Charbroiled	9 oz. 64.95
<i>Demi glacé, mushroom cap. 5 oz. 40.95</i>	
•Steak Diane, “Elegante”	64.95
<i>Two petite filets of beef, brandy sauce, fresh mushrooms</i>	
•Terra e Mare	54.95
<i>5 oz. filet , 2 grilled shrimp</i>	

•GF available without sauce

Piatti Speciali

Scaloppine di Vitello Saltimbocca DaEdoardo	38.95
<i>Medallions of veal sautéed with white wine, prosciutto, fontina cheese, fresh mushrooms</i>	
Scaloppine di Vitello Marsala	34.95
<i>Medallions of veal sautéed in marsala wine, fresh mushrooms</i>	
Scaloppine di Vitello Piccata	34.95
<i>Medallions of veal sautéed in white wine, lemon, butter, baby artichoke hearts</i>	
Petto di Pollo Saltimbocca DaEdoardo	30.95
<i>Breast of chicken sautéed with white wine, prosciutto, fontina cheese, fresh mushrooms</i>	
Petto di Pollo Marsala	26.95
<i>Breast of chicken sautéed in marsala wine, fresh mushrooms, sun-dried tomatoes</i>	
Petto di Pollo Piccata	26.95
<i>Breast of chicken sautéed in white wine, lemon, butter, baby artichoke hearts, capers</i>	
Petto di Pollo alla Milanese.	28.95
<i>Breaded chicken, arugula, lemon</i>	
Risotto ai Funghi	28.95
<i>Gourmet mushrooms, sweet peas, Parmigiano Reggiano</i>	
Parmigiana di Melanzane	26.95
<i>Breaded eggplant, rich tomato sauce, mozzarella, oven baked</i>	

Pesce

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

Pasta Secca

Spaghetti alla Napoletana***	20.95
<i>Fresh tomato sauce, fresh ricotta With meatballs 22.95</i>	
Tagliatelle alla Bolognese***	24.95
<i>Meat sauce With sausage 27.95</i>	
Penne Da Edoardo***	26.95
<i>Italian sausage, spicy tomato sauce, light cream</i>	
Cauliflower Linguine (GF) & (V)	24.95
<i>Fresh tomato sauce, chili flake, E.V.O.O.</i>	
Spaghetti all'Astice	44.95
<i>Maine lobster, tomato, white wine, toasted breadcrumb</i>	

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 Clicquot ‘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				
7	Lombardia, Franciacorta, Ca' del Bosco		85				
Rosé		glass	bottle	Barbera and Dolcetto			
8	Toscana, Tenuta Monteti	12	48	53	Piemonte, Dolcetto d’ Alba, Guido Porro ‘Vigna l-Pari’		55
9	Cotes du Provence, AIX		60	54	Piemonte, Dolcetto d’ Alba, Ceretto 'Rossana'		50
				55	Piemonte, Barbera d’ Alba, Vietti ‘Tre Vigne’		60
				56	Piemonte, Barbera d’ Alba, Paolo Scavino		45
Pinot Grigio				Nebbiolo			
10	Alto Adige, Peter Zemmer		42	57	Piemonte, Langhe Rosso, Vietti ‘Perbacco’		70
11	Friuli, Jermann		55	58	Piemonte, Langhe Rosso, Angelo Negro ‘Angelin’		48
12	Friuli, Pighin	12	48	59	Piemonte, Langhe Rosso, Gaja Sito Moresco		125
				60	Piemonte, Barolo, Vietti ‘Castiglione’		110
				61	Piemonte, Barolo, Michele Chiarlo ‘Tortoniano’		120
				62	Piemonte, Barbaresco, Luigi Giordano ‘Cavanna’		80
				63	Piemonte, Barbaresco, Produtorri		88
				64	Piemonte, Barbaresco, Ceretto ‘Bernadot’		190
Sauvignon Blanc				Cabernet and Blends			
13	Alto Adige, Cantino Terlan ‘Terlaner Classico’		52	65	Napa Valley, S by Ray Signorello		145
14	Napa, Stag's Leap Wine Cellars ‘Aveta’		85	66	Napa Valley, Frank Family		110
15	Sonoma, Ferrari-Carano ‘Fumé Blanc’	14	56	67	Napa Valley, Cab Franc/Merlot, Celani Family ‘Tenacious’		120
16	North Coast, Duckhorn		70	68	Napa Valley, Celani Family Vineyards		190
17	Marlborough, Dry Lands	14	56	69	Napa Valley, Worthy ‘Sophia’s Cuvée’		80
				70	*Napa Valley, Stag’s Leap Cellars ‘Artemis’		145
				71	Napa Valley, Terra Valentine		80
				72	Napa Valley, Cakebread Cellars		135
				73	Alexander Valley, Set in Stone	22	88
				74	Paso Robles, Cabernet Sauvignon, Donati Family Vineyards	16	64
				75	Napa Valley, Faust by Quintessa		105
				76	Alexander Valley, Silver Oak		160
				77	Sonoma, Simi		60
				78	Napa Valley, Claret, Ramey Vineyards		95
				79	Sonoma, Benziger		40
				80	Napa Valley, Joseph Phelps Vineyards		160
				81	Napa Valley, Far Niente Winery		200
				82	Bordeaux, Pauillac, La Chapelle de Haut-Bages Libéral		82
				83	Bordeaux, Pessac Léognan, Château Les Carmes Haut-Brion 'Le C'		96
				84	Napa Valley, Howell Mountain, Cade		240
Other Whites				Super Tuscan			
25	Germany, Riesling, Urban by Nik Weis	11	44	85	Toscana, Brancaia 'Tre Rosso'		60
26	Piemonte, Arneis, Ceretto 'Blange'	14	56	86	Toscana, Tenuta di Arceno 'Il Fauno di Arcanum'		75
				87	Toscana, Tolaini ‘Al Passo’	17	68
				88	Toscana, Bolgheri, Poggio al Tesoro 'Il Seggio'		88
				89	Toscana, Bolgheri, Guado al Tasso 'Il Bruciato'		70
				90	Toscana, Bolgheri, Tenuta San Guido 'Le Difese'		100
				91	Toscana, Brancaia, ‘Il Blu’		200
				92	*Toscana, Bolgheri, Campo al Mare		66
				93	*Toscana, Marchese Antinori ‘Tignanello’		275
				94	*Toscana, Tenuta San Guido, 'Sassicaia'		495
Pinot Noir				House Wines			
28	Burgundy, Givry, Domaine de la Ferte		90	Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio and Chardonnay		10	40
29	Central Coast, Calera	15	60				
30	Santa Lucia Highlands, Belle Glos ‘Las Alturas’		60				
31	Willamette Valley, Argyle		58				
Sangiovese and Blends							
33	Toscana, Chianti Classico Gran Selezione, Tolaini		85				
34	Toscana, Chianti Classico Riserva, Brancaia		85				
35	Toscana, Chianti Classico Riserva Antinori ‘Tenuta Marchese’		98				
36	Toscana, Chianti Classico, Antinori, ‘Peppoli’		62				
37	Toscana, Chianti Classico, Felsina ‘Berardenga’		60				
38	Toscana, Rosso di Montalcino, Donatella Cinelli Colombini		65				
39	Toscana, Carmignano, Piaggia 'Il Sasso'		76				
40	Toscana, Chianti Rufina, Villa di Vetrice	12	48				
41	Toscana, Brunello di Montalcino, San Felice ‘Campogiovanni’		135				
42	Toscana, Brunello di Montalcino, Donatella Cinelli Colombini		115				
43	Toscana, Fanetti Vino Nobile di Montepulciano		60				
Merlot and Blends							
44	Bordeaux, Saint-Emilion Grand Cru, Château Rol Valentin 'Les Valentines'		60				
45	Napa, Duckhorn Vineyards		98				
46	Sonoma, Ferrari-Carano		56				
47	Napa, Celani Family Vineyards ‘Robusto’		65				
				*Limited Availability			