

Da Edoardo

Antipasti

Cheese Garlic Bread	10
Bruschetta	11
<i>Sliced baguette with tomato, basil & garlic</i>	
8 oz. New York Strip, Char-broiled	29
<i>Sliced, zip sauce, garlic bread</i>	
Calamari Trifolati	19
<i>French fried squid</i>	
Calamari Arrabbiata	21
<i>Flash fried and tossed, spicy hot</i>	
Roasted Red Bell Peppers and Sausage (GF)	19
Parmesan Rosemary Fries	11
The "Stack"	18
<i>Breaded eggplant, buffalo mozzarella, heirloom tomatoes, basil, aged balsamic</i>	
Meatballs with Ricotta	17
Scampi Da Edoardo (GF)	25
<i>Sautéed shrimp, artichokes, capers, garlic, white wine, lemon</i>	
Roasted Broccolini (GF)	10
<i>E.V.O.O., Calabrian chili, fresh garlic</i>	

Pizze

Margherita	16
<i>Tomato sauce, mozzarella, basil</i>	
Americana	17
<i>Tomato sauce, pepperoni, mushrooms, mozzarella</i>	
Lombardia	17
<i>Tomato sauce, mushrooms, Italian sausage, green olives, mozzarella</i>	
Quattro Formaggi	17
<i>Mozzarella, parmigiano, provolone, fontina, spring mix</i>	
Da Edoardo	16
<i>E.V.O.O., parmigiano, mozzarella, fresh and sundried tomatoes</i>	

GLUTEN FREE CRUST \$5

Zuppe e Insalate

Minestrone Da Edoardo	8
Da Edoardo Side House Salad (GF)	9
Da Edoardo Dinner House Salad (GF)	13
<i>With Chicken add 8 With Salmon add 18 With Shrimp (1) add 5</i>	
Caesar Salad**	15
<i>With Chicken add 8 With Salmon add 18 With Shrimp (1) add 5</i>	
Insalata alla Milanese	27
<i>Arugula, Parmigiano Reggiano, grape tomatoes, lemon vinaigrette, breaded chicken</i>	
Tagliata con Rucola (GF)	37
<i>New York steak, arugula, Maytag bleu cheese, grape tomatoes, pickled red onion</i>	
Panzanella	17
<i>Heirloom tomatoes, cucumber, red onion, feta, basil, croutons, red wine vinaigrette</i>	
<i>Da Edoardo house made creamy bleu or crumbled bleu cheese additional.</i>	

Pasta della Casa

Lasagne Verdi alla Bolognese	29
<i>Layered spinach pasta, béchamel, Bolognese sauce, oven baked</i>	
Cannelloni alla Fiorentina	29
<i>Spinach pasta filled with ricotta cheese, light tomato cream sauce, oven baked</i>	
Cannelloni Da Edoardo	29
<i>Pasta filled with chicken and veal, Bolognese sauce, oven baked</i>	
Tortellini "Marcella Hazan"	29
<i>Chicken and veal filled pasta tossed with light cream, prosciutto, peas</i>	
Gnocchi di Patate	29
<i>Potato dumplings, Palomino (meat sauce, light cream) or Pomodoro (tomato, light cream)</i>	

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, Char-broiled (GF)	69
<i>Boneless ribeye, rosemary cracked pepper butter</i>	
14 oz. Veal Loin Chop, Char-broiled	59
<i>Rosemary, lemon, garlic, butter</i>	
•Filet Mignon, Char-broiled	9 oz. 65
<i>Demi glacé, mushroom cap. 5 oz. 41</i>	
•Steak Diane, "Elegante"	65
<i>Two petite filets of beef, brandy sauce, fresh mushrooms</i>	
•Terra e Mare	55
<i>5 oz. filet , 2 grilled shrimp</i>	

Chef Steve's Steakhouse Burger 20

1/2 lb. brisket, chuck, & shortrib burger, char-broiled, american cheese, sesame brioche bun, special sauce, lettuce, tomato, onion, served with fries

An homage to Ed Barbieri Jr., One of his favorites!

Piatti Speciali

Scaloppine di Vitello Saltimbocca DaEdoardo	39
<i>Medallions of veal sautéed with white wine, prosciutto, fontina cheese, fresh mushrooms</i>	
Scaloppine di Vitello Marsala	35
<i>Medallions of veal sautéed in marsala wine, fresh mushrooms</i>	
Scaloppine di Vitello Piccata	35
<i>Medallions of veal sautéed in white wine, lemon, butter, baby artichoke hearts</i>	
Petto di Pollo Saltimbocca DaEdoardo	31
<i>Breast of chicken sautéed with white wine, prosciutto, fontina cheese, fresh mushrooms</i>	
Petto di Pollo Marsala	27
<i>Breast of chicken sautéed in marsala wine, fresh mushrooms, sun-dried tomatoes</i>	
Petto di Pollo Piccata	27
<i>Breast of chicken sautéed in white wine, lemon, butter, baby artichoke hearts, capers</i>	
Petto di Pollo alla Milanese	29
<i>Breaded chicken, arugula, lemon</i>	
Petto di Pollo alla Parmigiana	31
<i>Breaded chicken breast, rich tomato sauce, mozzarella, oven baked, spaghetti</i>	
Parmigiana di Melanzane	27
<i>Breaded eggplant, rich tomato sauce, mozzarella, oven baked, spaghetti</i>	

Pesce

Chilean Sea Bass Livornese (GF)	47
<i>Tomatoes, capers, Mediterranean olives, E.V.O.O</i>	
Filetto di Salmone (GF without sauce)	35
<i>Scottish salmon, broiled, lobster sauce</i>	
Scampi alla Griglia (GF)	45
<i>Grilled Gulf shrimp, garlic parsley butter</i>	
Fried Michigan Lake Perch	31
<i>French fries, tartar sauce, lemon</i>	

Pasta Secca

Spaghetti alla Napoletana***	22
<i>Fresh tomato sauce, fresh ricotta With meatballs 26</i>	
Tagliatelle alla Bolognese***	26
<i>Meat sauce With sausage 28</i>	
Penne Da Edoardo***	27
<i>Italian sausage, spicy tomato sauce, light cream</i>	
Mezzi Rigatoni (GF)	23
<i>Broccolini, calabrian chili, garlic, Pecorino Romano, E.V.O.O.</i>	
Spaghetti alle Vongole	33
<i>Baby clams, E.V.O.O., garlic, white wine</i>	

*** GLUTEN FREE PASTA AVAILABLE \$4

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

**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.

**No Separate Checks Please
NO SUBSTITUTIONS**

